

HORS D'OEUVRES

Each order is 100 pieces or serves approximately 50 people

HOT

Chicken Wings (Jerk, Teriyaki or Buffalo)	\$ 120.00
Chicken Drumsticks	\$ 130.00
Chicken Tenders with Barbeque Sauce	\$ 135.00
Garlic Herb Chicken Satay	\$ 145.00
Barbeque or Swedish Meatballs	\$ 145.00
Mini Beef Wellingtons with Bordelaise Sauce	\$ 180.00
Turkey Wild Rice Meatballs with Basil Cream Sauce	\$ 145.00
Miniature Pork & Vegetable Egg Rolls	\$ 145.00
Italian Sausage & Mozzarella Stuffed Mushrooms in Madeira Sauce	\$ 140.00
Bacon Wrapped Teriyaki Water Chestnuts	\$ 100.00
Focaccia Pizza with Alfredo Sauce, Chicken, Mushrooms & Peppers	\$ 150.00
Baked Artichoke Dip with Pita Chips	\$ 110.00
Baked Bruschetta topped with Mozzarella Cheese	\$ 110.00
Quesadillas	\$ 100.00
Chicken Quesadillas	\$ 150.00

COLD

Tortilla Chips with Salsa & Guacamole	\$ 70.00
Garden of Eatin' Snack Mix	\$ 50.00
Mini Croissant Sandwiches	\$ 275.00
Deviled Eggs	\$ 100.00
Chilled Chipotle Rubbed Pork Tenderloin on a Water Cracker with Mango Chutney	\$ 150.00
Sesame Ahi Tuna served with Wasabi, Ginger & Soy Glaze	\$ 175.00
Shrimp Cocktail	\$ 225.00

DISPLAYS

Priced per 50 people

VEGETABLE

A beautiful presentation of raw & grilled vegetables
Carrots, Broccoli, Cauliflower, Grape Tomatoes,
Asparagus, Portabella Mushrooms, Zucchini, Yellow
Squash & Red Peppers with Ranch Dip
\$175.00

FRESH FRUIT

Cantaloupe, Honey Dew, Pineapple,
Watermelon, Red Grapes & Strawberries
Served with Cream Cheese Fruit Dip
\$150.00

SMOKED SALMON

2 Smoked Salmon Sides garnished with Minced Hard
Boiled Egg, Chopped Parsley, Capers, Red Onion, Lemon
Wedges & Scallion Dill Cream Cheese
Served with Pumpernickel & Rye Cocktail Breads
\$190.00

MARTINI MASHED POTATOES

Mashed Potatoes served in a Martini Glass
Topping choices to include: Mini Swedish Meatballs,
Shredded Cheese, Real Bacon Bits, Scallions, Sour Cream & Butter
\$170.00

MEAT & CHEESE

Smoked Provolone, Gouda, Brie, Cheddar,
Pepper Jack, Swiss & Co-Jack Cheeses
with Salami & Pepperoni.
Served with Gourmet Crackers
\$145.00

BAKED BRIE EN CROUTE

Brie topped with Raspberry Jam & wrapped in Puff Pastry
Served with Red Grapes, Apple Wedges,
Ciabatta Bread & Assorted Gourmet Crackers
\$155.00

ASSORTED CANAPES

Choux Pastry filled with Chicken Salad, Salmon Lox
Triangles, Chipotle Shrimp Crostini, Bruschetta,
Beef & Horseradish Sauce on Cocktail Bread,
Mushroom & Bacon Phyllo Cups
\$190.00

CHEF CARVED ITEMS

Carved NY Strip Loin - \$350.00
Carved Oven Roasted Turkey Breast - \$225.00
Carved Honey Maple Glazed Pit Ham - \$250.00
Dollar Rolls, Mayo & Mustard