

# HORS D'OEUVRES AND SNACKS

## HOT

(Amounts listed are recommended for 50 people)

- Vegetable Spring Rolls (100 pieces) ..... \$150
- Chicken Drumettes (100 pieces) ..... \$150
- Sweet-N-Sour Mini Meatballs (200 pieces) ..... \$100
- BBQ Cocktail Smokies (200 pieces) ..... \$90
- Phyllo-Wrapped Mini Brie (100 pieces) ..... \$325  
(Served with Raspberry Sauce)
- Bacon-Wrapped Scallops (100 pieces) ..... \$375
- Egg Rolls (100 pieces) ..... \$150  
(Served with Sweet-N-Sour Sauce and Hot Mustard Sauce)
- Crab Rangoon (100 pieces) ..... \$275
- Chicken Brochette (100 pieces) ..... \$300
- Beef Tenderloin Brochette (100 pieces) ..... \$300
- Beef Wellington (100 pieces) ..... \$300
- Mini Quiche Lorraine (100 pieces) ..... \$250
- Crumb-Crusted, Baked Round of Brie ..... \$175  
(Served with Lingonberry Sauce)
- Artichoke Dip served with Cracker Bread ... \$100
- Onion Rings  
(Served with Ketchup and Blue Cheese Dressing) ..... \$90
- Spicy Buffalo Wings ..... \$175  
(Served with Blue Cheese Dressing and Celery)
- Chef-Prepared Wild
  - Mushroom Ravioli ..... \$12.50 per person  
(if ordered with other hors d'oeuvres) \$6.50 per person  
Sautéed with a Creamy Basil Pesto Sauce
- Chicken Fajitas ..... \$8.50 per person  
(if ordered with other hors d'oeuvres) \$5.50 per person  
A Soft-Shell Tortilla served with Seasoned Chicken Strips of Fresh Onions and Peppers, accompanied by Chunky Salsa, Sour Cream, Shredded Cheddar

## CHEF-CARVED SELECTIONS

- Served with Freshly Baked Rolls and Condiments
  - Choice Tenderloin of Beef ..... \$10.00 per person
  - New York Strip ..... \$9.00 per person
  - Baked Ham ..... \$7.00 per person
  - Add to your Chef Carved Selection:
    - Sliced Cheddar, Swiss & Provolone (100 pieces). \$125
    - Tomatoes Vinaigrette (100 pieces) ..... \$95
- Amounts listed are recommended for 50 people

## COLD

(Amounts listed are recommended for 50 people)

- Deviled Eggs (100 pieces) ..... \$90
- Chocolate Fondue ..... \$200  
(Served with Fresh Strawberries and Pineapple)
- Fresh Fruit Tray (a variety of Seasonal Fruits) ..... \$175
- Fresh Cut Vegetables with Dip ..... \$150
- Assorted Cheese Cubes with Crackers ..... \$175
- Sliced Cheese & Salami ..... \$150  
(Served with Crackers)
- Fine Cheese Display ..... \$200  
(Boursin, Gouda, Havarti Dill, Chevre, and Aged Swiss Cheese with Crostini)
- Iced Shrimp with Cocktail Sauce (100 pieces) .. \$400  
(Served in a Sculptured Ice Bowl)
- Pickled Herring (7 pounds) ..... \$80  
(Served in Wine Sauce or Sour Cream)
- Smoked Pacific Salmon (5 pounds) ..... \$225
- Marinated Asparagus Vinaigrette ..... \$110
- Hummus with Pita Triangles ..... \$110  
(Served with Diced Tomatoes and Sliced Black Olives)
- Antipasto Tray ..... \$220  
(Fresh Mozzarella, Balsamic Onions, Marinated Mushrooms, Sliced Salami, Pepperoni, Kalamata Olives, Prosciutto, Sun-dried Tomatoes and Crostini)
- Sliced Cheese ..... \$125  
(Cheddar, Swiss, Provolone served with Crackers)

## SNACKS

(Amounts listed are recommended for 50 people)

- Nacho Chips with Spicy Salsa ..... \$70
- Nacho Chips with Spicy Cheese Sauce ..... \$90
- Potato Chips and Dip ..... \$35
- Pretzels and Snack Mix ..... \$35
- Fancy Mixed Nuts ..... \$60
- Spanish Peanuts ..... \$35
- Popcorn ..... \$70
- Homemade Potato Chips ..... \$70  
(Served with Pepper Cream Sauce)
- Fresh-Made Tortilla Chips and Salsa ..... \$80
- Guacamole ..... \$65

PRICES SUBJECT TO TAXES AND A 17% TAXABLE SERVICE CHARGE