

HORS D'OEUVRES

*All Hors D'oeuvres are served with black plasticware.
Price includes linens for buffet tables only.
Upgrade to china service for an additional \$5.00 per person.*

HOT APPETIZERS

Prices are per person

BEEF SATES WITH PEANUT SAUCE
\$2.95

MINI QUICHE ASSORTMENT
\$2.95

CHICKEN TERIYAKI SESAME SKEWERS
\$3.95

SCALLOP BACON WRAP
\$3.95

SWEDISH MEATBALLS
\$2.50

MINI CRAB CAKE
Accompanied with Re'moulade Sauce
\$2.95

STUFFED MUSHROOMS CAPS
Florentine, Italian or Crab
\$2.95

CHICKEN FINGERS
Served with Buttermilk Dressing
\$2.95

EGG ROLLS
Accompanied with Plum Sauce
\$2.50

CHICKEN DRUMMETES
Accompanied with BBQ Sauce
\$2.50

MINI BEEF WELLINGTON
Served with Demi Glace
\$2.95

FRIED RAVIOLI
Served with Marinara Sauce
\$2.75

COLD APPETIZERS

FRESH FRUIT PLATTER
\$2.50
Accompanied with Chocolate Fondue
\$2.75

TRI COLORED TORTELLINI SKEWERS
Served with Parmesan Cheese Dip
\$2.25

STUFFED BELGLIAN ENDIVE
*With Gorgonzola Cheese, Cream Cheese,
Toasted Almonds & Red Pepper*
\$3.25

FRESH VEGETABLES PLATTER
Accompanied with Garden Dip
\$2.50

3 LAYER FOCACCIA TRIANGLE
*Focaccia Triangles with Pesto, Cream Cheese & Sundried
Tomatoes*
\$2.75

FINGER SANDWICHES
Tuna, Egg or Chicken Salad
3 per person
\$2.50

PROSCUITTO MELON WRAP
\$3.25

CHEESE & CRACKERS
Served with Table Crackers
\$2.50

ASSORTED PINWHEELS
Turkey, Ham or Vegetarian
\$2.95

SHRIMP COCKTAIL
Accompanied with Cocktail Sauce
\$3.95

Herbed Brie, Roquefort & Gouda \$3.50

SPINACH & ARTICHOKe DIP
Served with Baguette Slice
\$2.50

GOURMET CHEESE & CRACKERS