

HORS D'OEUVRES

Platters serve 25-30 guests

An Colorful Display Of Seasonal Vegetables \$35

Including Broccoli, Peppers, Celery, Carrots, And Cherry Tomatoes With Herb Flavored Vegetable Dip

Seasonal Fresh Cut Fruits and Berries with Yogurt Dipping Sauce \$45

Italian Antipasto Items \$60

Salami, Pepperoni, Roasted Red Bell Peppers, Marinated Artichoke, Marinated Mushrooms, Green And Black Olives, Sundried Tomatoes, Hummus With Pita Points And Bruschetta With Crostini Bread.

International Cheese Display \$60

Aged Provolone, Havarti, Spicy Pepper Jack, Sharp Cheddar And Baked Brie En Croute With Apricot Preserves, Sliced Baguettes, Bread Flats And Crackers

CHOICE OF FOUR HORS D'OEUVRES: \$8 PER GUEST

Each additional selection \$2 per guest

Cocktail Meatballs

Choice of Sauce: Marinara, Sweet & Sour, Hawaiian, Barbeque or Swedish

Stuffed Mushroom Caps

Spinach Dip

(served cold with & pumpernickle bread)

Spinach & Artichoke Dip

(served warm with toasted pita chips)

Bruschetta

(served with toasted slices of French bread)

Con Queso Dip

(served with fresh tortilla chips)

Tomato Caprese Skewers

Tomato Basil & Mozzarella drizzled with olive oil

Spicy Buffalo Chicken Dip

(served with fresh tortilla chips)

Layered Greek Hummus Dip

(served with toasted pita chips)

CHOICE OF TWO HORS D'OEUVRES: \$8 PER GUEST

Assorted Miniature Quiches

Shrimp Cocktail

Shrimp served with cocktail sauce

Prosciutto & Melon

Fresh honeydew melon draped with thinly sliced imported prosciutto

Baked Brie En Croûte

Imported Brie Wrapped In Puff Pastry With Choice Of Fillings
Apples, Walnuts & Brown Sugar, Pesto, Blackberry or Apricot Preserves, Or Sun-Dried Tomatoes
Served With Gourmet Crackers & Sliced Baguettes

Seasonal Fresh Cut Fruit **Chicken Tenders** Yogurt Dipping Sauce \$45
(served with assorted sauces)

Salami, Pepperoni, Roasted Red Peppers, Artichoke, Marinated Mushrooms,
Green And Black Olives, Sun Dried Tomatoes **Breaded Chicken Wings** Pita Points And Bruschetta With
(served with assorted sauces) Crostini Bread

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Shrimp Cocktail

Shrimp served with cocktail sauce

Prosciutto & Melon