

Displays

Trays

(serves 25 guests each)

VEGETABLE \$37.95

Tray of freshly cut celery, broccoli, red bell peppers and baby carrots, accompanied with ranch dip

FRUIT \$44.95

Tray of freshly cut seasonal fresh fruit

CHEESE \$47.95

Tray of freshly cut imported and domestic cheeses accompanied by assorted crackers

INSALATA CAPRESE MEDITERRANEAN \$44.95

Tomato, mozzarella, basil and oil

Extras

ICED ARTISTRY

Have your logo or design cut into ice and displayed with lights
(Pricing subject to package and design)

FOUNTAIN OF CHOCOLATE \$7.95

Chocolate fountain with assorted sweet and savory treats for dipping, including fresh fruit, homemade potato chips, pretzel sticks, marshmallows and Rice Krispies® treats

Side Boards and Bars

\$ 5.95 SALAD BOARDS

Assortment of garden-fresh greens, vegetable toppings, select cheeses, grilled chicken breast and dressings, served with freshly baked international breads

\$ 6.95 FAJITA BOARD

Fajita-style chicken breast, refried beans, julienned red and green peppers, shredded cheddar cheese, guacamole, fresh salsa and sour cream, accompanied by flour tortillas and tortilla chips

\$ 10.95 ITALIAN BOARD

Spicy capicola, prosciutto, salami, fresh mozzarella, aged provolone, marinated peppers, assortment of olives, served with crusty bread

Tables

\$ 6.95 FARMER'S MARKET

An abundant display of seasonal fruits and vegetables; domestic and imported cheeses, spreads and dips; assortment of crackers and freshly baked international breads

\$2.00 Add salami, pepperoni and summer sausage

\$9.95 VIENNESE

A delicious display of assorted freshly baked miniature pastries, canolies, petit fours, chocolate cups filled with homemade mousse, fresh coffee and assorted hot teas

\$ 7.95 PASTA TRIO

Trio of pasta, including tortellini Alfredo, cheese-stuffed rigatoni in vodka sauce and penne in pesto sauce, accompanied by assorted vegetables, parmesan cheese, crushed red pepper and garlic bread

\$ 15.95 UNDER THE SEA

A bountiful display of chilled shrimp cocktail, steamed snow crab legs, clams on the half shell and smoked salmon, accompanied by an assortment of sauces, condiments and fresh lemons

Hors D' Oeuvres

Hors d'oeuvres may be butlered or displayed.
Prices based on 100 pieces.

VEGETARIAN

- \$200** *Mini egg rolls*
- \$225** *Mini quiche tartlets*
- \$200** *Spanakopita*
- \$225** *Vegetable quesadilla*
- \$250** *Asparagus in phyllo*
- \$275** *Feta Bruschetta Crustini*

MEAT

- \$175** *Franks en croute*
- \$200** *Sausage-stuffed mushrooms*
- \$225** *Mini Reubens*
- \$250** *Chicken satay with peanut sauce*
- \$200** *Chicken wings with choice of: medium buffalo style, Thai chilli or garlic parmesan*
- \$200** *Meatballs with vodka sauce*
- \$350** *Grilled baby lamb chops*
- \$275** *Chicken skewer with pepper jack cheese wrapped in bacon*

SEAFOOD

- \$200** *Smoked salmon pinwheels*
- \$220** *Coconut shrimp*
- \$250** *Maryland lump crab cakes*
- \$300** *Crab-stuffed mushrooms*
- \$275** *Scallops wrapped in bacon*
- \$275** *Shrimp cocktail*
- \$275** *Sushi (variety)*