

## DISPLAYS

### TRAYS

(serves 25 people each)

#### VEGETABLE \$24.95

Tray of fresh-cut celery, broccoli, red bell peppers & baby carrots, accompanied w/ ranch dip

#### FRUIT \$29.95

Tray of fresh-cut pineapple, cantaloupe & honeydew, garnished w/ strawberries

#### CHEESE \$29.95

Tray of fresh-cut cheddar, pepper jack, gouda & herb havarti, accompanied by assorted crackers

### EXTRAS

#### ICED ARTISTRY \$TBD

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

#### FOUNTAIN OF CHOCOLATE \$8.95

Chocolate fountain w/assorted sweet & savory treats for dipping, including fresh fruits, homemade potato chips, marshmallows & rice crispy treats

## SIDE BOARDS + BARS

#### \$ 4.95 SALAD BOARD

Garden fresh greens, vegetable toppings, select cheeses, grilled chicken breast & assorted dressings, served with fresh-baked international breads

#### \$ 6.95 FAJITA BOARD

Fajita style chicken breast, refried beans, julienne red & green peppers, shredded cheddar cheese, guacamole & fresh salsa, accompanied by flour tortillas & tortilla chips

#### \$7.95 ITALIAN BOARD

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

### TABLES

#### \$ 4.95 THREE-TIERED GOODNESS

An abundant display of seasonal fruits & vegetables, domestic & imported cheeses, spreads & dips, herb infused oils, assortment of crackers & fresh-baked international breads

#### \$ 10.95 VIENNESE

A delicious display of assorted fresh baked miniature pastries, elegant cakes, assorted mousses, fresh fruits w/ chocolate fondue and fresh coffee & decaf

#### \$ 6.95 PASTA TRIO

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

#### \$ 12.95 UNDER THE SEA

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

**HOR D' OEUUVRES**

*Hor d' oeuvres can either be Butlered or Displayed.  
Prices are based on 100 pieces.)*

**VEGETARIAN**

- \$ 125** *Dilled Cheese Puffs*
- \$ 125** *Mini Egg Rolls*
- \$ 125** *Mini Quiche Tartlets*
- \$ 150** *Spanakopita*
- \$ 150** *Caramelized Onion Tartlets*
- \$ 200** *Vegetable Quesadillas*
- \$ 225** *Raspberry Brie in Phyllo*

**MEAT**

- \$ 125** *Franks En Croute*
- \$ 150** *Italian Antipasto Skewers*
- \$ 175** *Mini Reubens*
- \$ 200** *Chicken Satay*
- \$ 200** *Chicken Kabobs*
- \$ 200** *Beef Hibachi*
- \$ 225** *Duck Quesadillas*
- \$ 225** *Mini Beef Wellington*
- \$ 275** *Grilled Baby Lamb Chops*

**SEAFOOD**

- \$ 200** *Wonton Shrimp*
- \$ 200** *Maryland Crab Cakes*
- \$ 225** *Crab Stuffed Mushrooms*
- \$ 225** *Scallops Wrapped in Bacon*
- \$ 250** *Shrimp Cocktail*
- \$ 275** *Sushi (Variety)*