

## 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 Krispies® treats

## SIDE BOARDS + BARS

#### \$ 4.95 SALAD BOARD

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

#### \$ 6.95 FAJITA BOARD

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

#### \$7.95 ITALIAN BOARD

Spicy capicola, prosciutto, salami, smoked mozzarella, aged provolone, marinated peppers, 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, assortment of crackers & fresh-baked international breads

#### VIENNESE

**\$ 10.95** A delicious display of assorted fresh-baked miniature pastries, chocolate fountain w/assorted sweet & savory treats for dipping, including fresh fruits, homemade potato chips, pretzel sticks, marshmallows & Rice Krispies® treats, fresh coffee & assorted hot Tazo tea

#### PASTA TRIO

**\$ 6.95** Trio of 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

#### UNDER THE SEA

**\$ 12.95** 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

**HORS D' OEUUVRES**

*Hors 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 *Italian Antipasto Skewers*
- \$ 150 *Caramelized Onion Tartlets*
- \$ 200 *Vegetable Quesadillas*
- \$ 225 *Raspberry Brie in Phyllo*

**MEAT**

- \$ 125 *Franks En Croute*
- \$ 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)*