

Hors D'Oeuvres

Trays

(serves 25 guests per tray)

VEGETABLE \$39.95

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

FRUIT \$45.95

Tray of freshly cut seasonal fresh fruit

CHEESE \$49.95

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

CAPRESE CROSTINI \$49.95

toasted crostini topped with fresh tomato, mozzarella, basil and balsamic drizzle

Tables

(Prices per person)

FARMER'S MARKET \$ 7.95

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

Add salami, pepperoni and summer sausage **\$2.00**

UNDER THE SEA \$ 17.95

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

CHARCUTERIE BOARD \$ 12.95

A rustic display of cured meats including prosciutto, sopressata, salami and pepperoni, artisan cheeses, marinated vegetables, hummus, pate, garlic herb oil, assorted nuts and seeds, dates and fresh fruit, accompanied by crackers and baguettes

Buttered or Displayed Appetizers

VEGETARIAN

Prices based on 100 pieces.

\$225 Mini egg rolls

\$250 Mini quiche tartlets

\$225 Spanakopita

\$250 Asparagus in phyllo

\$250 Feta Bruschetta Crostini

MEAT

\$225 Franks en crouete

\$225 Sausage-stuffed mushrooms

\$250 Mini Reubens

\$275 Chicken satay with peanut sauce

\$200 Chicken wings with choice of: medium Buffalo style, Thai chilli or garlic parmesan

\$200 Meatballs with vodka sauce

\$375 Grilled baby lamb chops

\$295 Chicken skewer with pepper jack cheese wrapped in bacon

SEAFOOD

\$275 Smoked salmon pinwheels

\$275 Coconut shrimp

\$275 Maryland lump crab cakes

\$295 Crab-stuffed mushrooms

\$295 Scallops wrapped in bacon

\$295 Shrimp cocktail

\$350 Sushi (variety)