

HORS D'OEUVRES

Each Serves Approximately 25 Guests. Served Banquet Style

Hot

Egg Rolls with Sweet-n-Sour Sauce	\$32.00
Mini Quiche	\$44.00
Meatballs with Barbeque Sauce or Swedish	\$25.00
Bacon Wrapped Water Chestnuts with BBQ Sauce	\$38.00
Bacon Wrapped Apricots with a Plum Sauce	\$44.00
Mushroom Caps Stuffed with Seafood with Alfredo Sauce	\$44.00
Spinach and Cheese in Filo	\$38.00
Smoked Chicken Quesadillas	\$44.00
Artichoke Dip with Crackers	\$27.50
Baked Brie with Pistachio and Sun-Dried Cherry Filing	\$38.00
Sliced Roast Pork Tenderloin with Sesame Ginger Sauce	\$75.00

Cold

Dry Snack Buffet with Potato Chips, Pretzels or Corn Tortilla Chips served with Onion Dip and Salsa	\$8.00 Each
Assortment of Domestic Cheeses and Crackers	\$75.00
A Rainbow of Seasonal Fresh Fruit and Berries	\$50.00
Fresh Vegetable Crudite with Dipping Sauce	\$45.00
Cucumber Roulade with Seafood Mousse	\$32.50
Tomato-Basil Bruschetta	\$35.00
Tortellini Skewers with Garlic Dipping Sauce	\$32.50
Peel and Eat Shrimp with Cocktail Sauce	\$35.00
Tortilla Wraps	\$35.00
Taco Dip Tray & Tortilla Chips	\$35.00

All Prices Subject to Applicable Sales Tax and 18% Service Charge
And Are Subject to Change Without Notice