



## *Cold Display Pieces*

### *Cheeses & Fresh Fruit*

*International Cheeses including-*

*Swiss, Provolone, Havarti and aged Cheddars*

*Seasonal Fresh Fruits which may include-*

*Strawberries, Golden Ripe, Pineapple, Globe Grapes,  
Cantaloupe and Honeydew Melon*

*Served with Water Crackers, Flat Breads and Bread Sticks*

<i>SERVES 50 - 75 GUESTS.....</i>	<i>\$125.00</i>
<i>SERVES 75 - 100 GUESTS.....</i>	<i>175.00</i>
<i>SERVES 100 - 150 GUESTS.....</i>	<i>200.00</i>
<i>SERVES 150 - 200 GUESTS.....</i>	<i>275.00</i>

### *Grazing Table*

*A colorful display of Fresh Vegetables including-*

*Broccoli Florets, Cauliflower, Celery Sticks,  
Asparagus Spears, Baby Carrots, Zucchini and  
Yellow Squash with Sour Cream & Dill dipping sauce*

<i>SERVES 50 - 75 GUESTS.....</i>	<i>\$ 95.00</i>
<i>SERVES 75 - 100 GUESTS.....</i>	<i>125.00</i>
<i>SERVES 100 - 150 GUESTS.....</i>	<i>175.00</i>
<i>SERVES 150 - 200 GUESTS.....</i>	<i>225.00</i>



## *Hot & Cold Hors D'oeuvres*

(Priced per 100 pieces)

<i>Chicken Fingers with Ranch Dressing.....</i>	<i>\$ 95.00</i>
<i>Mozzarella Sticks with Marinara Sauce.....</i>	<i>125.00</i>
<i>Fried Shrimp with Cocktail Sauce.....</i>	<i>175.00</i>
<i>Swedish Meatballs with Sour Cream Gravy.....</i>	<i>150.00</i>
<i>Jalapenos stuffed with Cream Cheese.....</i>	<i>125.00</i>
<i>Buffalo Chicken Wings with Blue Cheese Dressing.....</i>	<i>150.00</i>
<i>Cocktail Franks in a Blanket with Mustard.....</i>	<i>125.00</i>
<i>Beer Battered Grouper Fingers with Tartar Sauce.....</i>	<i>175.00</i>
<i>Pizza Bagel Bites.....</i>	<i>125.00</i>
<i>Barbecue Riblets.....</i>	<i>175.00</i>
<i>Traditional Fish and Chips.....</i>	<i>150.00</i>
<i>Chicken or Beef Fajitas with Sour Cream, Guacamole, Salsa.....</i>	<i>125.00</i>
<i>Chicken or Tuna Salad Tortilla Roll-ups, with lettuce and tomato.....</i>	<i>125.00</i>
<i>Battered vegetable blend, Zucchini, Cauliflower and Mushroom.....</i>	<i>95.00</i>



## *Our Chef's Signature Hor D'oeuvre Selections*

(Priced per 100 pieces)

<i>Atlantic Salmon Teriyaki Brochettes.....</i>	<i>\$ 210.00</i>
<i>Breast of Chicken Teriyaki Brochettes.....</i>	<i>175.00</i>
<i>Lump Crab Stuffed Mushrooms.....</i>	<i>225.00</i>
<i>Broiled Sea Scallops in Crisp Bacon.....</i>	<i>250.00</i>
<i>Grilled Barbecue Baby Lamb Chops.....</i>	<i>375.00</i>
<i>Broiled Fresh Pear Wedges in Pastrami.....</i>	<i>175.00</i>
<i>Ratatouille and Feta Cheese Pizza.....</i>	<i>175.00</i>
<i>Black Forest Ham and Goat Cheese Pizza.....</i>	<i>175.00</i>
<i>Smoked Salmon Bruschetta and Pine Nuts.....</i>	<i>225.00</i>
<i>Shrimp *Gold Coin* Toast with Wasabi.....</i>	<i>250.00</i>
<i>Petite Stilton Cheese Tarts.....</i>	<i>175.00</i>
<i>Herbed Chicken Pate .....</i>	<i>190.00</i>
<i>Cold or Grilled Shrimp with Cocktail Sauce.....</i>	<i>175.00</i>
<i>Vegetable Egg Rolls with Orange or Bing Cherry Sauce.....</i>	<i>175.00</i>
<i>Conch Fritters, Smoked Tomato Dipping.....</i>	<i>150.00</i>
<i>Assorted Finger Sandwiches.....</i>	<i>150.00</i>
<i>Assorted Mini Quiche.....</i>	<i>195.00</i>
<i>Asian Pork Dumplings, Soy Sauce.....</i>	<i>150.00</i>
<i>Spanakopita ( Feta and Spinach ).....</i>	<i>175.00</i>
<i>Steak Sandwich* Filet Mignon on French Bread Crouton.....</i>	<i>290.00</i>
<i>Coco Lopez Coconut Shrimp, Mango Dipping Sauce.....</i>	<i>195.00</i>
<i>Chilled Jumbo Shrimp, Key Lime Cocktail Sauce.....</i>	<i>225.00</i>
<i>Marinated Grilled Baby Vegetables Brochette.....</i>	<i>150.00</i>