



COLD APPETIZERS

JUMBO SHRIMP

Chilled Shrimp
Displayed with lemon
Zesty cocktail sauce \$45/dozen

BLEU CHEESE CUCUMBER CANAPE

Cocktail rye
Thinly sliced fresh cucumber
Bleu cheese mousse \$20/dozen

SMOKED SALMON CANAPE

Baked French bread
Dill cream cheese, sliced salmon \$28/dozen

ASSORTMENT OF SILVER DOLLAR ROLLS

Silver dollar rolls
Filled with assorted meats
Fillings and cheeses \$18/dozen

ARTICHOKE DIP

Artichoke hearts, fresh spinach \$59/serves 25

FRESH BRUCHETTA

Baked French bread croutons
Diced fresh tomato
Basil and capers \$89/serves 25

DEVILED EGGS

Artfully displayed deviled eggs \$18/dozen

CHOCOLATE DIPPED STRAWBERRIES

Fresh strawberries
Dipped in chocolate \$37/dozen

GUACAMOLE AND SALSA

Freshly prepared guacamole
Spicy salsa
Tri-colored tortilla chips \$89/serves 25

ANTIPASTO KABOBS

Cheese tortellini, pimiento stuffed olives,
Black olives, pepperoni and salami marinated
In an Italian dressing \$29/dozen

BEEF CANAPES WITH CUCUMBER SAUCE

French bread baguette with a cucumber sauce,
arugula and beef tenderloin slice \$28/dozen

CHICKEN SALAD CUPS

Creamy chicken salad served in bite size tartlets
\$24/dozen

Any room set changes within 24 hours of the event
will be charged at \$200.00 fee per request and/or
room.

Prices are subject to change.

enhancements

Cheese display
Imported and domestic cheeses
Accented with fresh fruit garnish
Assorted crackers \$89/serves 25

Cheese and salami display
Imported and domestic cheeses
Salami, fresh fruit garnish
baguette and crackers \$99/serves 25

Vegetable crudite
Fresh cut vegetables, served with dipping sauce
\$69/serves 25

Seasonal fruit display
Artfully displayed melons, berries and fruits
\$45/serves 25

Party mix \$12/pound

Mixed nuts \$20/pound

Assorted Mini Desserts
Mini tartlets, éclairs, cheesecakes \$3