

APPETIZERS

PRICED PER PERSON OR PLATTER

* PLATTERS SERVE 20 - 25 UNLESS STATED OTHERWISE

Fresh Vegetable Crudités served with House-made Ranch
\$35

Domestic Cheese Tray served with Assorted Crackers
\$55

Fresh Seasonal Fruit Tray
\$60

*Imported cheese tray served with Assorted Crackers
*Selections vary
\$80

Traditional antipasto tray
with assorted meats, cheeses, grilled vegetables, olives served with crostini
\$125

Baked Brie in puff pastry Display
with dried fruits and nuts
\$75.00

Homemade Spinach and Artichoke Gratin
Served with Crostini
\$60/Half pan (serves 30 - 40)

Stromboli platter served with marinara
Small \$27.50 (serves 10-15; 25 - 30 pieces)
Large \$55 (serves 25-30; 50 - 60 pieces)

Fresh Shrimp Cocktail served with Cocktail Sauce
\$8 per person

Carving Station*

Minimum of 75 Guests

Slow cooked Roast Beef and/or Herb Crusted Pork Loin
Includes: cocktail buns, homemade mayonnaise and horseradish cream
\$7.25 per person plus *\$100 for chef