

Hot Hors d'Oeuvres

Priced per 50 pieces

- Chicken Fingers served with Honey Mustard Sauce...\$85
- Swedish Meatballs served in a Light Ivory Sauce...\$75
- Grilled Chicken Tenders served in an Apricot – Plum Glaze...\$90
- Wings of Fire – Buffalo Style Chicken...\$85
- Bacon Wrapped Scallops served with Lemon Butter...\$110
- Coconut Battered Fried Shrimp served Grand Marnier Dipping Sauce...\$140
- Bacon Wrapped Shrimp with Plum Sauce for dipping...\$125
- Cocktail Franks in Puff Pastry...\$75
- Smoked Pork Ribs brushed with Barbeque Sauce...\$75
- Barbeque Little Smokies...\$65
- Baked Stuffed Mushroom Caps – Choose either Crab or Sausage Filled...\$85
- Chicken Kabobs with Pineapple & Red Peppers...\$100
- Quesadillas with Cheddar & Monterey Cheese with Tomato & Green Chilies...\$75
- Chinese Spring Rolls served with Hot Mustard...\$75
- Assorted Miniature Quiche in a Pastry Shell...\$85
- Cheddar Jalapeño Poppers served with Ranch Dip...\$75

Carved For Your Guests

Served with Petite Rolls & Condiments (\$35.00 Carving Fee Per Station)

- Steamship Round of Beef...\$550 serves 150-200
- Top Round of Beef...\$260 serves 65-75
- Roast Beef Tenderloin...\$325 serves 25-30
- Baked Honey Glazed Ham...\$195 serves 60-70
- Boneless Roast Loin of Pork...\$175 serves 30-40
- Boneless Breast of Roast Turkey...\$195 serves 40-50
- Whole Roast Turkey...\$160 serves 40-50

All servings listed are averages and will vary for each group often depending on the quantity of other foods available for your guests

Snacks & Dips

- Pepperidge Farm's Cheese Goldfish...\$20 per pound
- Pretzels...\$15 per pound
- Mixed Nuts...\$28 per pound
- Potato Chips with Ranch Dip...\$20 per bowl
- Fried Tortilla Chips with One Quart Pace Salsa...\$30 per bowl
- White Queso Dip served with Fried Tortilla Chips...\$85 per two quarts