



Hot Hors d'Oeuvres

(Priced per 50 pieces)

Chicken Fingers served with Honey Mustard Sauce.....	\$ 85.00
Swedish Meatballs served in a Light Ivory Sauce	\$ 75.00
Grilled Chicken Tenders served in an Apricot – Plum Glaze.....	\$ 90.00
Wings of Fire – Buffalo Style Chicken	\$ 75.00
Bacon Wrapped Scallops served with Lemon Butter	\$110.00
Coconut Battered Fried Shrimp served with Grand Marnier Dipping Sauce.....	\$150.00
Bacon Wrapped Shrimp with Plum Sauce for dipping.....	\$150.00
Barbeque Little Smokies	\$ 65.00
Baked Stuffed Mushroom Caps – Choose either Crab or Sausage Filled.....	\$ 85.00
Chicken Kabobs with Pineapple and Red Peppers.....	\$100.00
Quesadillas with Cheddar and Monterey Cheese with Tomato and Green Chilies.....	\$ 75.00
Chinese Spring Rolls served with Hot Mustard.....	\$ 75.00
Assorted Miniature Quiche in a Pastry Shell.....	\$100.00
Cheddar Jalapeño Poppers served with Ranch Dip.....	\$ 75.00

Carved For Your Guests

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

Steamship Round of Beef – serves 150-200.....	\$550.00
Top Round of Beef – serves 65-75	\$260.00
Roast Beef Tenderloin – serves 25-30.....	\$295.00
Baked Honey Glazed Ham – serves 60-70.....	\$195.00
Boneless Roast Loin of Pork – serves 30-40	\$175.00
Boneless Breast of Roast Turkey – serves 40-50	\$195.00

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

Snacks and Dips

Pepperidge Farm Goldfish.....	\$20.00 per Pound
Mixed Nuts	\$28.00 per Pound
Potato Chips with Ranch Dip	\$20.00 per Bowl
Fried Tortilla Chips with (1) Quart Salsa.....	\$30.00 per Bowl
White Queso Dip served with Fried Tortilla Chips.....	\$85.00 per two quarts

