



BUFFET HORS D'OEUVRES

(Each Order Serves Approximately 35 Guests)

Seasonal Fruit & Cheese
\$125

Seasonal Vegetable Basket
\$70

Imported & Domestic Cheese
\$100

Chicken Quesadillas
\$60

Crab Quesadillas
\$65

Artichoke Heart Foccacia
\$70

Oysters on the Half-shell
\$100

Bay Shrimp Ceviche
With Tortilla Chips
\$125

Savory Baked Brie
With Pesto and Pine Nuts
\$125

Rosemary Flatbread
\$70

Antipasto Platter
\$100

Greek Foccacia
\$70

**Cedar Planked
Bourbon Salmon**
\$225

Side of Smoked Salmon
\$225

Aram Sandwiches
Smoked Salmon, Roast Beef, Turkey or Vegetarian
\$75

Fresh Tortilla Chips
With Guacamole and Salsa
\$70

**Tortellini with
Alfredo, Marinara or Creamy Pesto Sauce**
\$150

Imported Cheese Display
Camembert, French Port Salut, Danish Bleu, Havarti, Dill, Stilton, Redwood Hill Smoked Cheddar and
Goat Cheese, Brie, Spicy Jack, Apples, Grapes, Caramelized Nuts & Crackers
(20 Person Minimum) \$8 Per Person

Deluxe Antipasto Display
Sundried Tomato Chicken Sausage, Smoked Duck, Salami, Prosciutto, Roasted Balsamic Onions,
Roasted Peppers, Mixed Green and Kalamata Olives, Zucchini Ribbons
with Goat Cheese and Rosemary & Crackers
(20 Person Minimum) \$7 Per Person

Fire Roasted Vegetable Cornucopia
Artichoke Bottoms with Olive Tapanade, Cherry Tomato-Zucchini Wraps, Balsamic Roasted Portobello
Mushrooms, Seasonal Vegetable Skewers, Baby Carrots, Broiled Eggplant, Seasonal Asparagus,
Roasted Green Beans, Humus, Pompadour, Flatbread & Crackers
(20 Person Minimum) \$6 Per Person