

RECEPTION

HORS D'OEUVERS

deviled eggs \$25.00++ per dozen
fresh seasonal fruit skewers \$29.00++ per dozen
grilled vegetable skewers \$29.00++ per dozen
vegetable spring rolls \$29.00++ per dozen
ultimate grilled cheese bites \$29.00++ per dozen
tomato tart \$30.00++ per dozen
twice baked fingerling potatoes \$30.00++ per dozen (tray passed only)
mini crab cakes \$35.00++ per dozen
tangerine chicken skewers \$37.00++ per dozen
beef satay \$37.00++ per dozen
bacon wrapped dates filled with parmesan cheese \$50.00++ per dozen

DESSERTS

mini cupcakes: red velvet, chocolate, white \$25.00++ per dozen
mini brownies: cookies & cream, german chocolate, raspberry \$25.00++ per dozen
mini lemon bars \$25.00++ per dozen

RECEPTION DISPLAYS

WARM ARTICHOKE DIP \$12.00++ PER PERSON
artichoke hearts, spinach, parmesan, and a melted gruyere served with tortilla chips
gluten free

ANTIPASTO PLATTER \$10.50++ PER PERSON
chef's selection of cured italian meats

INTERNATIONAL CHEESE DISPLAY \$9.50++ PER PERSON
chef's selection of imported and domestic cheeses

BAKED BRIE \$115.00++
serves 40 people
layered with basil, sun dried tomatoes, pecans, and served with sliced banquettes

SLICED SEASONAL FRESH FRUIT \$10++ PER PERSON

FRESH VEGETABLE CRUDITÉS DISPLAY WITH DIP \$9.50++ PER PERSON