# <u> A La Carte Hors d'Oeuvres</u>

Three complimentary hors d'oeuvres are included with some dinner packages.

#### \$150 per 50 servings

Mashed Potato Martinis Shrimp Shooters (1 Large per Shooter) Mini Crab Cakes w/Remoulade

### \$100 per 50 servings

Brie Bites with Raspberry Sauce Baked Brie with Fruit and Nuts Goat Cheese & Honey Phyllo Cups Bacon Wrapped Water Chestnuts Wonton Cups with Peking Chicken Kung Pao Chicken Potstickers Grande Marinara Meatballs Potato Cheddar Pierogies w/Caramelized Onion Mini Twice Baked Potatoes Chicken or Beef Wellington Puffs Stuffed Mushroom Caps (Artichoke & Boursin or Spinach & Cheese) Cocktail Meatballs (Hawaiian, Swedish, Marinara, or Sweet and Sour)

## Dips per 50 servings

-Hummus - \$90 Black Bean Hummus - \$95 Tomato Basil Bruschetta - \$75 Spinach and Artichoke Dip - \$100

#### Displays & Stations Medium serves 50-100, Large serves 100-200

Cheese Display-Medium \$250 -Large \$400 Fruit Display-Medium \$250 -Large \$400 Antipasto Display-Medium \$350 -Large \$550 Breads & Spreads-Medium \$250 -Large \$400 (3-4 Types of Breads with Assorted Dips/Spreads like Bruschetta, Hummus, Pesto, Pimento Cheese, etc) Nacho Station-Medium \$250 –Large \$400 (Tortilla Chips, Traditional Salsa, Black Bean & Corn Salsa, Nacho Cheese, and Sour Cream, Guacamole additional \$50 per bowl)

#### Consuming raw or undercooked meat, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness.

Prices are subject to 20% service fee and applicable sales tax. Menu prices are subject to change without notice. Version 053019











