

Appetizers and Hors D'oeuvres



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All items are priced to serve 20 people.

Hot Appetizers

- Tempura Onion Rings - \$26
- Asian Meatballs - \$48
- Tomato and Feta Bruschetta - \$50
- Spanakopita - \$50
- Sausage & Asiago Pastry Rolls - \$52
- Mini Quiche - \$60
- Spring Rolls - \$62
- Cheese, Spinach & Red Pepper-Stuffed Mushrooms - \$90
- Seafood-Stuffed Mushrooms - \$160

Cold Appetizers

- Vegetable Crudités - \$60
- Caprese Skewers with Balsamic Drizzle - \$72
- Shrimp Cocktail Shooters - \$80
- Cucumber Cup with Dill, Cream Cheese and Smoked Salmon - \$80
- Sliced Seasonal Fruit with Dip - \$80
- Cheese Board with Grapes & Assorted Crackers - \$140
- Elegant Antipasto with Cheese, Grapes, Olives, Italian Meats, Marinated Veg & Assorted Crackers - \$160

Dips & Spreads

- Layered Taco Dip - \$60
- Hummus (Roasted Red Pepper & Lemon Garlic) - \$70
- Spinach Dip in Bread Bowl - \$70
- Layered Greek Dip - \$90
- Creamy Crab Dip - \$120

* Dips are paired accordingly with veges, chips, crackers, pretzels, baguette and/or pita bread.*

Dessert Appetizers

- Chocolate Fountain with Fresh Fruit and Treats including:
Strawberries, Bananas, Marshmallows, Rice Krispie Treats, Pretzels and
Banana Bread - \$200

Beverages

- Infused Water - Strawberry Lime or Citrus Cucumber - \$30
- Fruit Punch, Lemonade or Iced Tea - \$30
- Assorted Bottled Beverages including soft drinks, chilled juices, & bottled water - \$2.00 each (billed based on consumption)
- Freshly Brewed Coffee & Tea - \$50
- Hot Chocolate - \$50
- Hot, Mulled Cider - \$50