

Catered by Chef Mike

Hors D'oeuvres

Hot

(Per 100 pieces)

Cocktail Quiche Lorraine... \$125.00

Chicken Tenderloins

With Honey Mustard Dip... \$150.00

Buffalo Chicken Wings

With Bleu Cheese Dip... \$125.00

BBQ Pork Ribs... \$175.00

Oriental Spring Rolls with

Plum and Mustard Dip... \$150.00

Baby Lamb Chops... \$225.00

Plain Rumaki... \$100.00

Bacon Wrapped Scallops... \$150.00

Meatballs Marinara... \$125.00

Spanakopitas... \$160.00

(Spinach and feta cheese in Phyllo)

Mini Beef Wellington... \$160.00

Shrimp Rolls with Plum

and Spicy Mustard Dip... \$250.00

Crab Stuffed Mushrooms... \$175.00

Mini Chicken Wellington... \$150.00

Grilled Duck Breast

With Lingonberry Sauce... \$200.00

Imported and Domestic Cheese Display

Garnished with Whole Fresh Fruit

Accompanied by Assorted Crackers

\$3.00 per person

Dip the Chip Potato Chips with

French Onion or Spinach Dip

\$2.00 per person

Baked Brie Cheese Round

Drizzled with Toasted Walnuts or Pecans and

Carmel Sauce

Served with Crackers and Sautéed Apples

\$85.00

(Serves 25-30 guests)

Cold

(Per 100 pieces)

Salmon Mousse Canapés... \$125.00

Smoked Salmon Canapés... \$150.00

Dill Shrimp Canapés... \$150.00

Pea Pods and Herb Cheese

Canapés... \$125.00

Beef Tenderloins on Toast Points

with Creamy Horseradish... \$200.00

Deviled Eggs... \$125.00

Prosciutto Wrapped Melon

Wedges... \$150.00

Brie and Strawberry

on Melba Toast... \$150.00

Stuffed Cherry Tomatoes... \$125.00

Mini Rolls Stuffed

with Spiced Ham Spread... \$125.00

Chicken Mousse and Olive

on Toast Rounds... \$125.00

Shrimp Cocktail in Canapé Shell \$150.00

Miniature Bagel with Lox

and Cream Cheese... \$200.00

Prosciutto Wrapped

Asparagus... \$175.00

Chocolate Dipped

Strawberries... \$150.00

Assorted Fresh Vegetable Crudités

with Herb Dip

\$2.50 per person

*Pineapple Tree with Cut Fresh Fruit Display
and Dark Chocolate Fondue*

\$175.00 serves 75 guests

\$250.00 serves 150 guests

\$320.00 serves 250 guests