



Party Platters and Hors D'oeuvres

MEAT

Priced by the piece. Minimum of 50 pieces

Cajun Filet Baguettes with Crispy Onion Curls.....	2.50
Teriyaki Beef Sates.....	2.50
Spiced Pork & Pineapple on Bamboo Pick.....	2.25
Spiced Pork Tenderloin Cubes & Pearl Onion Kabob.....	2.25
Prosciutto & Fig on Fruit & Nut Croustade.....	2.25
Arugula, Goat Cheese & Beef Crostini.....	2.25
Spiced Pork Tenderloin Croustade.....	2.25
Artichoke Hearts Wrapped in Bacon.....	1.75
Mini Sirloin Burger.....	1.75
Bacon Crisps with Goat Cheese & Pear.....	1.75
Fiesta Spring Rolls.....	1.75
Sirloin & Bleu Cheese Croustade.....	1.75
Beef Empanada.....	1.75
Miniature Jamaican Beef Patty.....	1.75
Bacon & Olive Stuffed Mushrooms.....	1.75
Assorted Miniature Quiche.....	1.50
Franks in Puff Pastry.....	1.00

POULTRY

Teriyaki Duck atop Sweet Potato Chip.....	2.75
Chicken Jerk Chicken on Crisp Plantain Round.....	2.25
Hawaiian Apricot Chicken with Pineapple On Skewer.....	2.25
Chicken, Prosciutto & Sage Skew- er.....	2.50

Smoked Chicken Salad on Jalapeño

Cornbread.....	2.25
Sesame Crusted Chicken Tenders.....	1.75
Coconut Crusted Chicken Tenders.....	1.75
Hibachi Chicken Skewer.....	1.75
Tandoori Chicken on Knotted Bamboo.....	1.75
Chicken Spring Roll with Duck Sauce.....	1.75
Tequila Lime Chicken Quesadilla.....	1.75

SEAFOOD

Smoked Salmon on Potato Pancake.....	2.75
Coconut Crusted Lobster Skewer.....	2.75
Ahi Tuna on Black Sesame Crouton With Ginger & Wasabi Dollop.....	2.50
Salmon Cucumber Cups.....	2.25
Scallop Polenta Angles.....	2.25
Bacon Wrapped Jumbo Scallop.....	2.25
Coconut Crusted Shrimp.....	2.25
Firecracker Shrimp atop Rice Cracker.....	2.25
Miniature Maryland Lump Crab Cake.....	2.25
Lobster Phyllo Puffs.....	2.25
Crab & Brie in Phyllo.....	1.75
Asian Shrimp Roll.....	1.75

VEGETARIAN

Quesadilla with Roasted Eggplant, Goat Cheese & Sun-Dried Tomato.....	2.25
Red Potatoes with Boursin Cheese.....	1.75
Polenta Bites with Bleu Cheese, Tomatoes & Pine Nuts.....	1.75
Mini Pesto & Provolone Grilled Cheese.....	1.75





Goat Cheese & Pistachio atop Apricot.....	1.75
Vegetable Spring Rolls.....	1.75
Hearts of Palm & Avocado on Plantain Round.....	1.75
Gorgonzola & Sweet Onion Croustade.....	1.50
Mushroom & Gouda Quesadilla.....	1.50
Spanakopita Triangles.....	1.50
Deviled Egg.....	1.00
Stuffed Grape Tomatoes.....	1.25

NIBBLER DISPLAYS

(serves 20 - 25)

VEGETARIAN

FRESH FRUIT DISPLAY

A seasonal display of such favorites as Cantaloupe, Honeydew, Mango, Papaya, Pineapple, Red and Green Grapes, seasonal Berries, Star Fruit, Coconut and Kiwi. Elegantly displayed and decorated - 55.00

INTERNATIONAL CHEESE BOARD

Smoked Gouda, Cheshire, Havarti and Manchego presented sliced and in wedges, then decorated with Rosemary sprigs. Served with assorted Water Crackers and French Bread Cubes - 85.00

MADE IN THE USA CHEESE BOARD

Vermont Cheddar, Baby Swiss, Jalapeño Jack and Port Wine Cheese Spread, garnished with Grapes. Served with assorted Crackers - 65.00

DRISCOLL STRAWBERRIES & MARSHMALLOW CRÈME

Large Driscoll Strawberries presented with Marshmallow Crème - 65.00

GARDEN VEGETABLE CRUDITÉ

A bountiful variety to include such fresh picks as Broccoli, Mushrooms, Carrots, Celery, Snap Peas, Cucumbers and Rainbow Pepper Strips. Served with a Roasted Pepper Dipping Sauce - 45.00

DESIGNER VEGETABLE CRUDITÉ

A gardener's delight of designer vegetables to include a selection such as Squash, Zucchini, Garden Carrots, Asparagus, Artichoke Bottoms, Cauliflower, Belgian Endive and Oyster Mushrooms. Presented with a Spinach and Water Chestnut Dip - 65.00

FIRE ROASTED VEGETABLE DISPLAY

A great accompaniment to any meal or a stand alone color burst. Rainbow Peppers, Yellow Squash, Zucchini, Carrots, Purple Onions and Asparagus Spears tossed with Garlic, Olive Oil and Balsamic Vinaigrette, then roasted over an open flame - 45.00

GRILLED VEGETABLE & MOZZARELLA SKEWERS

Squash, Zucchini, Mushrooms, Red Peppers and Carrots charred with Olive Oil and Balsamic Vinaigrette. Skewered with Mozzarella Balls on Skewers. Served with a Pesto Dip. 36 Pieces - 80.00

MOZZARELLA & TOMATO CAPRESE SKEWERS

Mozzarella and Grape Tomatoes Marinated in Balsamic Vinegar, Extra Virgin Olive Oil and Fresh Basil. Sprinkled with Cracked Black Pepper, then skewered. 36 Pieces - 75.00





MEAT AND POULTRY

INDIAN SEASONED KABOBS

Indian seasoned Chicken Kabobs presented with a Tamarind Ginger Sauce. Presented in a Pineapple Half.
36 Pieces - 80.00

TAQUITO PLATTER

Shredded Beef, Cheddar Cheese and Red and Green Peppers wrapped in Corn Tortillas, Lightly crisped and presented with a Zippy Southwest Dip.
50 Pieces - 75.00

WINGS OF FIRE

Plump Chicken Wings basted with our Wings of Fire Dressing and garnished with Carrot and Celery Sticks. Presented with a Bleu Cheese Dipping Sauce. 100 Pieces - 95.00

HONEY STUNG WINGS

Plump Wings stung with honey barbecue and presented with a Honey Mustard Dipping Sauce.
100 Pieces - 95.00

THAI CHICKEN SATE DISPLAY

Thai seasoned marinated Breast of Chicken ribboned on a skewer and presented in a Pineapple Half with a Spicy Peanut Dipping Sauce. 50 Pieces - 110.00

PEPPERONI, KIELBASA & CHEESE BOARD

Pepperoni Slices, Kielbasa Bites, Sharp Cheddar and Swiss Cheeses with Mustard and Crackers
- 65.00

BUFFALO TENDERS

Boneless Chicken Tenders zapped with Buffalo Seasonings. Presented with Carrot and Celery Sticks and Bleu Cheese Dip. 100 Pieces - 95.00

ALL BEEF COCKTAIL MEATBALLS

All Beef bite sized Meatballs with your choice of Barbecue, Cranberry Pinot Noir or Swedish Sauce.
100 Pieces - 75.00

SEAFOOD

JUMBO ICED & SPICED

Jumbo Shrimp peeled and deveined. Elegantly displayed with Lemon Wedges and Cocktail Sauce. 50 Pieces - 110.00

SEARED SCALLOP SKEWERS

Jumbo Bay Scallops seared and skewered. Presented with an Orange Sesame Dipping Sauce.
36 Pieces - 80.00

SESAME CRUSTED SALMON ON KNOTTED BAMBOO

Squares of Black and White Sesame Crusted Salmon on bamboo knot presented with Wasabi Aioli.
50 Pieces - 95.00

DIPS AND SPREADS

NINE LAYER DIP

Black Beans, Sour Cream, Cheddar Jack Cheese, Purple Onions, Scallions, Black Olives, Jalapeños, Tomatoes, Salsa and Guacamole. Served with Tortilla Chips for dipping - 65.00

SPINACH, ROASTED PEPPER & ARTICHOKE DIP

Spinach, Roasted Peppers and Artichoke Hearts blended in our Creamy Cheese Dip, then baked. Served with Tortilla Chips - 65.00





BRUSCHETTA PRESENTATION

Our delicious Hearth Baked Baguettes are brushed with Olive Oil, sprinkled with Parmesan Cheese, then baked crisp. Presented with a bowl of diced Vine Ripened Tomatoes, Fresh Garlic and Onions Blended with Olive Oil and Balsamic Vinegar that your guests spoon onto their Baguette and top with Parmesan Cheese - 65.00

MEDITERRANEAN DIPS

Roasted Pepper Hummus, Baba Ghanoush and Tabbouleh with Crostini, Garlic Toasted Pita Angles, Olives and Vegetables - 65.00

HOT CRAB & ARTICHOKE DIP

Lump Crab and Artichoke Hearts blended in our Creamy Cheese Dip, then baked. Served with Garlic Toasted Pita Angles - 75.00

SPINACH & WATER CHESTNUT DIP

Spinach, Water Chestnuts, Spring Onions and Vegetable Dip mix make this a classic. Presented in a Crusty Bread Bowl. Served with Bread Cubes for dipping - 45.00

Disposable Crystal Clear Cup

12 oz. or 14 oz. 15¢

Acrylic Champagne Flutes. 85¢

Plastic Tablecloth Green, Red, Purple, Pink, Light Blue, Navy Blue, White or Ivory Each. 6.00

White Cocktail Napkins Per 50 1.00

White Dinner Napkins Per 50 2.50

ROOM TEMP MAIN ENTRÉE DISPLAYS

(SERVES 20-25)

POULTRY

CHICKEN SOUVLAKI DISPLAY

Sliced Breast of Chicken displayed with Feta Cheese, Tomatoes, Purple Onions, Cucumbers and Olives with Lemon Juice and Olive Oil. Presented with Flatbread Pita and Tzatziki Sauce - 95.00

ORANGE CHICKEN PRESENTATION

Orange Glazed Crispy Chicken presented with White Rice and Sautéed Broccoli - 95.00

SESAME CHICKEN DISPLAY

Sesame Crusted Chicken, presented with Sugar Snap Peas and White Rice - 95.00

CHICKEN & GREEN BEAN DISPLAY

Grilled Lemon Pepper Chicken Breast, Garlic Lime Green Beans and Grape Tomatoes. Presented with Field Greens - 95.00

MEAT AND PORK

CRACKED PEPPER TENDERLOIN DISPLAY

Exquisite Tenderloin, rolled in Cracked Black Peppercorns, sliced and presented with Chipotle Mayo. Served with Assorted Miniature Rolls - 225.00





MUSTARD GLAZED TENDERLOIN

Tenderloin of Beef brushed with Coarse Grain Mustard with a hint of Brown Sugar then roasted. Served with Red Onion Confit and Assorted Miniature Rolls - 225.00

FIERY ASIAN PORK TENDERLOIN

Tenderloin of pork marinated in Teriyaki Sauce, Soy Sauce, Worcestershire, Sesame Oil, Garlic and Brown Sugar thinly sliced and presented with Asian Spiced Vegetable Lo Mein Noodles - 110.00

TROPICAL PORK TENDERLOIN

Tenderloin of pork Roasted with Apricot Glaze and Pineapple Juice, presented atop grilled Pineapple Slices. Accented with Sweet Potato Ribbons - 110.00

HONEY PEPPERCORN STEAK

Perfectly prepared London Broil, sliced thin. Presented with Roasted Tri-color Peppers. Served with Miniature Rolls - 125.00

TUSCAN ANTIPASTO PLATTER

Prosciutto, Genoa Salami, Ham, Sliced Provolone Cheese, Fresh Mozzarella Cheese, Olives, Artichoke Hearts, Roasted Peppers and Onions. Served with Garlic Toasted Crostini - 125.00

BUILD YOUR OWN STATIONS

UPSCALE MACARONI & CHEESE BAR

Upscale Macaroni and Cheese presented with Asparagus Tips, Sun-Dried Tomatoes, Bacon Crumbles, Green Onions, Black Beans, Salsa and French Fried Onion Rings. Serves 20-25 - 75.00

CHICKEN TACO BAR

Grilled Chicken, Lettuce, Sour Cream, Diced Tomatoes, Jalapeños and Salsa. Soft and Hard Shells. 48 Count - 85.00

FRESH MADE GUACAMOLE

Quart - 18.00

BEEF TACO BAR

Seasoned Ground Beef, Lettuce, Sour Cream, Diced Tomatoes, Jalapeños and Salsa. Soft and Hard Shells. 48 Count - 85.00

SMASHED & MASHED POTATO STATION

Garlic Smashed Yukon Gold Potatoes and Sweet Mashed Potatoes served with a variety of toppings to include Roasted Garlic, Red Onion Confit, Sun-Dried Tomato Tapenade, Wild Mushroom Ragout, Cheddar Cheese, Bacon, Sour Cream and Chives. Serves 20-25 - 95.00

SANDWICH PLATTERS

AMERICAN DELI TRAY


Oven Roasted Beef, Baked Ham, Smoked Turkey Breast, Muenster Cheese and Cheddar Cheese with Lettuce, Tomatoes, Onions, Pickles and Fresh Baked Sandwich Breads. Serves 20-25 - 85.00

EUROPEAN BISTRO PICNIC BASKET

Chicken Salad on Croissant, Turkey Breast Pastrami and Muenster Cheese on Croissant and Oven Roasted Beef and Crispy Onion Curls with Honey Mustard on French Baguette. 50 Pieces - 95.00

MINIATURE SANDWICH PICNIC BASKET

Smoked Turkey, Baked Ham and Oven Roasted Beef in Miniature Fresh Baked Rolls with Honey Mustard. 50 Pieces - 85.00





PINWHEELS

Rolled with cream cheese spread in colorful tortillas, then sliced into bite sized pieces. Ham Pinwheels, Turkey Pinwheels, Roast Beef Pinwheels. 36 Pieces - 72.00

BEEF

Serves 20-25 guests.

- Bourbon Flank Steak..... 125.00
- Sirloin Tips with Mushroom Sauce.125.00
- Pepper Steak..... 110.00
- Beef with Broccoli.....110.00

POULTRY

- Southern Fried Chicken 95.00
- Chicken Breast Marsala..... 110.00
- Chicken Breast Picatta..... 110.00
- Pineapple Chicken.....110.00
- Mozzarella & Tomato Basil Chicken 110.00
- Teriyaki Chicken with Bok Choy and Mushrooms 110.00

SEAFOOD

- Cajun Catfish..... 165.00
- Salmon with Roasted Tomatoes..... 165.00
- Lump Crab Cakes 225.00

PORK

- Country Style Center Cut Pork Chops..... 95.00
- Carolina Pork BBQ
Seven pounds of Slowly Roasted Pork BBQ. Served with Miniature Rolls 125.00
- Asian Pork Tenderloin 110.00
- Glazed Ham with Pineapple Raisin Sauce..... 95.00

PASTA AND VEGETARIAN

- Baked Ziti with Sausage..... 95.00
- Cheese Ravioli 75.00
- Classic Meat Sauce Lasagna 95.00
- Vegetable Lasagna 85.00
- Blackened Chicken Penne Alfredo 75.00
- Eggplant Parmesan..... 95.00
- Portobello Mushroom with Grilled Vegetables & Parmesan Cheese 125.00

STARCH SIDES

- Oven Roasted Potatoes 65.00
- Garlic Mashed Potatoes65.00
- Scalloped Potatoes with Bacon..... 75.00
- Potatoes Gruyère.....75.00
- Sweet Potato Casserole..... 75.00
- Cheese Corn & Grit Casserole..... 65.00
- Confetti Rice 45.00
- Rice with Spinach & Mushrooms..... 45.00
- Rice Pilaf 45.00

VEGETABLES

- Green Beans Amandine 45.00
- Bacon & Mushroom Green Beans..... 45.00
- Glazed Carrots 45.00
- Squash, Zucchini & Carrots 55.00
- Broccoli & Cheese Casserole 75.00
- Corn Bread..... 55.00
- Fresh Baked Rolls & Butter Per dozen..... 6.00





DISPOSABLES

Priced by the piece. Minimum of 50 pieces.

Disposable Clear Plates 6" or 9"	50¢
10" Clear	60¢
Disposable Gold or Platinum Band Plate	
6" - 60¢ 9" - 90¢ 10"	1.00
12" Disposable Gold or Platinum	
Charger Plate.	1.00
Disposable Silver Color Silverware	
Forks, Knives or Teaspoons.15¢ each
Disposable Clear Silverware	
Forks, Knives or Teaspoons5¢ each
Disposable Serving Spoons or Tongs.	1.50
Extra Sterno	1.00
Disposable Chafers with 2 Sternos	12.50

REAL EQUIPMENT UPGRADES

Pick up charges and appropriate deposit will be added to your invoice. Deposit will be refunded upon return of items in good condition. Damaged equipment will be assessed a replacement fee.

7 Quart Stainless Chafers.	55.00
Stainless Tongs or Serving Spoons.	2.00
Standard Linens	21.00
Designer Linens	33.00
Gold Band China 10" Plates.75¢
Gold Band 7" Plates.75¢
Stainless Silverware	
Dinner Fork, Knife or Spoon.75¢ each
Long Stemmed Glassware	
White or Red Wine or Water Glass.	1.25 each
Champagne Flute	85¢



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