

Cold Appetizers*

Prices are per 100 pieces, except where noted below.

- ° Chips and Salsa (Additional dips, add \$0.50/person).....\$1/person
- ° Pita with Cheese & Mushroom (Add grilled chicken, fish or pork for \$20.).....\$100
Toasted pita bread, roasted red pepper cream cheese and a balsamic marinated mushroom cap
- ° Prosciutto Wrapped Cantaloupe and Lime.....\$100



- ° Prosciutto Wrapped Aspa.....\$120
- ° Tiny Individual Salad.....\$75
Balsamic marinated vegetables and fresh fruit tossed w/mixed greens
- ° Deviled Eggs.....\$75
- ° Fruit Kabobs.....\$150
Fresh assorted seasonal fruit on skewers
- ° Crostini Options.....\$90
Thin slice of toasted French bread topped with your choice of below:
 - Tomato, garlic & basil
 - Pea, mint & Parmesan cheese
 - Peach, lemon, prosciutto & ricotta cheese
 - Balsamic tomato, red onion & fresh mozzarella cheese
 - Roasted carrot, onion & zucchini tossed with Parmesan cheese & olive oil
 - Roasted beef tenderloin with Béarnaise sauce, served warm or sweet chili sauce served cold (add \$20)

Platters (Small: Feeds 50/Medium: Feeds 75/Large: Feeds 100)

- ° Cheese Display & Assorted Crackers.....\$100/\$140/\$175
- ° Fresh Assorted Fruit (Seasonal).....\$125/\$170/\$200
- ° Fresh Vegetables & Marinated Mushrooms with Ranch.....\$100/\$140/\$175
Balsamic marinated mushrooms with fresh cauliflower, broccoli & carrots
- ° Poached Salmon Platter.....\$145 (Feeds 50 people)
Garnished with cream cheese, diced red onions, olives tomatoes & hard boiled eggs
- ° Homemade Assorted Bread Display.....\$1.50/person
served with olive oil, grated Parmesan cheese, fresh cracked pepper & whipped butter

*all prices are subject to a 20% service charge
*food options are for catered events