



DISPLAY HORS D' OEUVRES

Per person prices are based on 100 guests, but smaller groups can be accommodated

Prices are subject to change without notice

Price pending menu choice, number of guests and length of event

All food and beverages are to be consumed on premises

Pricing does not include tax and 20% Service charge

Harvest Market Display

Starting at \$8.00 per Guest

Assortment of International Cheeses, Crisp Garden Vegetable Crudités,
Fresh Seasonal Fruits and Berries,
Served with Crostini and Assorted Crackers

Grande Hors D' Oeuvres Display

Starting at \$10.00 per Guest

Array of International Cheeses, Fresh Garden Vegetable Crudités,
Fresh Seasonal Fruits and Berries,
Warm Spinach Dip,
Bruschetta Spread and Assorted Dips
Served with Crostini and Crackers

Euro Display

Starting at \$12.00 per Guest

Imported Cheeses, Fresh Garden Vegetable Crudités, Imported Olive Marinade, Fresh Seasonal Fruits and Berries, Fire Roasted Peppers, Marinated Artichokes, Grilled Eggplant, California Sushi Rolls, Cappicola and Salami Trumpets, White Bean Hummus, Warm Spinach Dip and Bruschetta Spread
Served with Crostini and Crackers

Smoked Norwegian Salmon Display

Starting at \$9.00 per Guest

Smoked Filet of Salmon

Accompanied by Capers, Cream Cheese, Chopped Egg, Red Onion, and Fresh Dill

Caprese Platter

Starting at \$3.00 per Guest

Fresh Buffalo Mozzarella, Plum Tomatoes, and Grilled Asparagus Spears
Drizzled With Balsamic Vinaigrette



Baked Brie En Croute

Starting at \$3.00 per Guest

Imported Brie Wrapped in Puff Pastry

Served with Gourmet Crackers, Sliced Baguettes and Crostini,
and Assorted Crackers

Wheels Of Brie

Starting at \$2.00 per Guest

Choice of Almonds, Blackberries, Brown Sugar, Pecans, Strawberries,
Kiwi, Sliced Pears, and Dried Fruits
Each Served with Crostini and Assorted Crackers

French Cheese Display

Starting at \$9.00 per Guest

Brie, Deux Du Montagne, Bel Paese, Creamy Saga Bleu Cheese
Garnished with Red and Green Seedless Grapes

Crab, Spinach and Artichoke Dip

Starting at \$3.00 per Guest

Combination of Crab, Spinach and Artichokes
Mixed with Cheddar Cheese, Served Hot with Crostini

Eight Layer Tex-Mex Dip
Starting at \$3.00 per Guest

Layers of Avocado, Black Olives, Cheddar Cheese, Refried Beans, Fire-Roasted Chilies, Tomato, Onion, and Lettuce
Served with Tortilla Chips



Fresh Fruit Platter
Starting at \$5.00 per Guest

Freshly Cut Cantaloupe, Honeydew, Hawaiian Pineapple, and Driscoll Strawberries

Fresh Fruit Picks
\$2.50 per Pick

Driscoll Strawberries, Hawaiian Pineapple, and Cantaloupe on Bamboo Skewers in a Whole Pineapple

Additional Feature Ideas

Chilled Raw Bar
Chocolate Fountain

