



## HORS D'OEUVRE PACKAGES

### Package #1

Vegetable Spring Rolls, Plum Sauce  
Pepper Jack Cheese & Tortilla Rolls  
Herbed Cheese with Toasted Walnut & Apricot  
Glaze  
Smoked Salmon & Herbed Cream Cheese  
Canapés  
Jumbo Mushroom Caps with  
Crab & Artichoke  
Spinach & Feta Cheese Pastry Triangles  
Sesame Chicken, Peanut Dipping Sauce

### Package #2

International & Domestic Cheeses  
Garden Display of Crudité  
Roasted Red Pepper Hummus Canapés  
Grilled Zucchini Canapés  
Ham, Cheese, & Asparagus Rolls  
Southwest Empanadas with Salsa  
Tempura Vegetables  
Bacon Wrapped Sea Scallops

### Package #3

Antipasto Display  
International & Domestic Cheeses with  
Baked Brie en Croûte, Raspberry Sauce  
\* Roast Turkey, Cranberry Relish  
& Silver Dollar Rolls  
Jumbo Mushroom Caps with Crab & Artichoke  
Bacon Wrapped Sea Scallops  
Shrimp, Cucumber & Dill Butter Canapés  
Mini Franks in Puff Pastry  
Miniature Quiche Lorraine  
Miniature Beef Wellington  
Goat Cheese Canapés with Sweet Peppers

*All Food & Beverage charges subject to 20% Service Charge &  
6.875% State Sales Tax.*

*Packages Based On 25 Guests Or More*

*Denotes Uniformed Chef to Carve at \$95.00*

*Butler Passed Hors d'ouerves are 8 per person*

