

## *Hors D'oeuvres Selections*

### ***Displayed Hors d'oeuvres***

*Fresh Garden Vegetables Crudités*  
*Fresh Assortment of Crisp Vegetables Served with a Tangy Dip*  
\$3.25 per person

*Sliced Fresh Fruit and Domestic Cheeses*  
*Displayed with Cracker Assortment*  
\$3.25 per person

*Fondue Station*  
*Cheese Fondue served with garlic toast points, Pretzels, Assorted Breads and Biscuits, House-Made*  
*Tri Color Tortilla Chips and Pita Chips*  
\$8 per person

### ***Butler Passed Hors d'oeuvres***

*Price is per 100 pieces*

*Mini Beef Wellington* \$260

*Spanakopita* \$175

*Bacon Wrapped Shrimp drizzled with tangy BBQ sauce* \$300

*Shrimp Cocktail* \$290

*Mini Crab Cakes* \$240

*Vegetable Spring Rolls* \$150.

*Crab Stuffed Mushrooms* \$190

*Spicy Chicken Satay* \$200

*Mini Beef Teriyaki Skewers* \$260

*Scallops Wrapped in Bacon* \$275

*Buffalo Wings* \$130

*Tomato Basil Bruschetta* \$150

*Baked Brie in puff party with fruit glaze* \$180

*All Food and Beverage Prices are Subject to 20% Gratuity and 6% Sales Tax*