

HORS D'OEUVRE PACKAGES

MENU ONE

CRISP VEGETABLE DISPLAY

Carrots, Cherry Tomatoes, Black Olives, Broccoli, Snow Peas, Cucumbers, and other seasonal vegetables served with assorted dips

SEASONAL FRUIT DISPLAY

Features fresh seasonal fruit such as Cantaloupe, melon, pineapple, oranges, kiwi, strawberries, and grapes and served with our Citrus Crème Dip

ASSORTED CHEESE BOARD

Imported and domestic cheeses, which may include havarti, hot pepper, smoked Gouda, Swiss, cheddar, Brie, co-jack, corned beef ball, shrimp spread and served with crackers

POLYNESIAN MEATBALLS

Seasoned to perfection and served with a tangy sauce

MARINATED GRILLED CHICKEN STRIPS

Tender strips of marinated chicken

PRICE: \$ 15.75 PER GUEST

HORS D'OEUVRE PACKAGES

MENU TWO

SEASONAL FRUIT DISPLAY

Features fresh seasonal fruit such as cantaloupe, melon, pineapple, oranges, kiwi, strawberries, and grapes and served with our citrus crème dip

ASSORTED CHEESE BOARD

Imported and domestic cheeses which may include Havarti, Hot Pepper, Smoked Gouda, Swiss, Cheddar, Brie, Co-jack, Corned Beef Ball and served with crackers

PETITE HAM BISCUITS

Buttery homemade biscuits topped with honey mustard and slices of Virginia baked ham

COCONUT CHICKEN TENDERS

Served with Honey Mustard and Apricot Sauce

VIDALIA ONION DIP

Southern Vidalia Onions served with a cheese sauce and served with Bagel Chips

BRUSCHETTA

Italian Bread topped with garlic virgin olive oil and topped with Roma tomatoes with fresh basil

CINNAMON SNACK MIX

Assorted Nuts, Chinese Noodles, Apple Cinnamon Bits baked with a cinnamon glaze

PRICE: \$ 20.50 PER GUEST

HORS D'OEUVRE PACKAGES

MENU THREE

CRISP VEGETABLE DISPLAY

Carrots, Cherry Tomatoes, Black Olives, Broccoli, Snow Peas, Cucumbers, and other seasonal vegetables served with assorted dips

SEASONAL FRUIT DISPLAY

Features fresh seasonal fruit such as cantaloupe, melon, pineapple, oranges, kiwi, strawberries, and grapes and served with our citrus crème dip

ASSORTED CHEESE BOARD

Imported and domestic cheeses which may include Havarti, Hot Pepper, Smoked Gouda, Swiss, Cheddar, Brie, Co-Jack, Corned Beef Ball, Shrimp Spread and served with crackers

MARINATED GRILLED CHICKEN STRIPS

Tender strips of marinated chicken

MINI SHRIMP SANDWICHES

Open Faced Bread rounds topped with shrimp and our special sauce

SPINACH AND ARTICHOKE DIP

Rich with Parmesan Cheese and Served with Tortilla Chips

SPICY CAJUN CANAPÉS

Wafer Biscuits filled with sausage, cheese and various spices

HAM PINWHEELS

Bite Size rolls of ham filled with a tasty cream cheese spread

PRICE: \$25.65 PER GUEST

HORS D'OEUVRE PACKAGES

MENU FOUR

CRISP VEGETABLE DISPLAY

Carrots, Cherry Tomatoes, Black Olives, Broccoli, Snow Peas, Cucumbers, and other seasonal vegetables served with assorted dips

SEASONAL FRUIT DISPLAY

Features fresh seasonal fruit such as cantaloupe, melon, pineapple, oranges, kiwi, strawberries, and grapes and served with Crème Dip

ASSORTED CHEESE BOARD

Imported and Domestic cheeses which may include Havarti, Hot Pepper, Smoked Gouda, Swiss, Cheddar, Brie, Colby Jack, Corn Beef Ball, Shrimp Spread and served with crackers

MARINATED GRILLED PORK TENDERLOIN

Marinated Pork Tenderloin served with party rolls and au jus

SHRIMP COCKTAIL

Tiger Size Shrimp served with Lemons and Cocktail Sauce

STUFFED MUSHROOMS

Marinated Mushrooms stuffed with sausage or crab

SPINACH AND ARTICHOKE DIP

Rich with cheeses and served with tortilla chips

MINI CHICKEN QUESADILLAS

Spicy wrapped quesadilla and served with dollop of sour cream

FRUITED BRIE IN PUFF PASTRY

Fresh Brie topped with preserves and chopped nuts, wrapped in puff pastry, baked and served with crackers

PRICE: \$52.60 PER GUEST

HORS D'OEUVRE PACKAGES

MENU FIVE

VEGETABLE DISPLAY

Carrots, Cherry Tomatoes, Black Olives, Broccoli, Sno Peas, Cucumbers, and other seasonal vegetables and served with assorted dips

SEASONAL FRUIT DISPLAY

Features fresh seasonal fruit such as cantaloupe, melon, pineapple, oranges, kiwi, strawberries, and grapes and served with our citrus crème dip

ASSORTED CHEESE BOARD

Imported and Domestic Cheeses which may include Havarti, Hot Pepper, Smoked Gouda, Swiss, Cheddar, Brie, Co-Jack, Corn Beef Ball, Shrimp Spread and served with crackers

MARINATED GRILLED TENDERLOIN OF BEEF

Sliced thin and Served with Party Rolls and Horseradish Sauce

SHRIMP COCKTAIL

Tiger Size Shrimp served with Lemons and Cocktail Sauce

POLYNESIAN MEATBALLS

Seasoned and Served with a Tangy Sauce

WHOLE POACHED SALMON

Fresh Alaskan Salmon poached and covered with thin slices of cucumber and served with Melba rounds and dill dip

SCALLOPS WRAPPED IN BACON

Bite size scallops wrapped in bacon

MUSHROOM VOL-AU-VENT

Mushroom Au Jus wrapped in puff pastry

HOT RUEBEN DIP

Hot Creamy Dip with Corn Beef and Beef and served with French Bread Cubes

GLAZED PECANS

Pecan Halves baked with a Cinnamon Glaze

PRICE: \$ 45.95 PER GUEST