

**A Delightful Bitefull Catering
HORS D'EOURVES**

MEATS

Marinated Grilled Beef Tenderloin	\$ 7.00 per guest
Carved N.Y. Strip	\$ 5.50 per guest
Marinated Pork Tenderloin	\$ 5.25 per guest
Marinated Chicken Strips	\$ 3.75 per guest
Pecan Crusted Chicken Strips w/Honey Mustard	\$ 4.50 per guest
Carved Glazed Baked Ham	\$ 4.50 per guest
Carved Roasted Turkey Breast	\$ 4.00 per guest
Decorated Whole Poached Salmon	\$ 6.50 per guest
Assorted Cold Cuts and Cheeses	\$ 4.00 per guest
Pasta w/2 Pastas & 2 Sauces	\$ 6.50 per guest

Appropriate Meats are served with fresh party rolls and condiments, which may include horseradish sauce, Dijon mustard, & Mayonnaise. The Whole Poached Salmon is artistically covered with paper-thin slices of cucumber, decorated with fresh flowers and served with dill sauce and Melba rounds

HOT HORS D'EOURVES

Beef/Pork:

Horseradish Beef Rolls	\$ 4.50 per guest
Teriyaki Beef Kabobs	\$ 3.95 per guest
Thai Chicken Skewers	\$ 3.95 per guest
Teriyaki Chicken Skewers	\$ 3.95 per guest
Sausage Cheese Balls	\$ 2.50 per guest
Petite Ham Biscuits w/honey mustard	\$ 2.75 per guest
Mini Biscuits with Shredded Pork, Vidalia Onion	\$ 3.50 per guest
Pork Tenderloin Crostini	\$ 4.50 per guest
Cajun Canapés	\$ 2.95 per guest
Spicy Sausage Won Ton Cups	\$ 2.95 per guest
Polynesian Meatballs	\$ 2.95 per guest
Glazed Cocktail Ribs	\$ 3.95 per guest
Black Forest Canapé	\$ 2.95 per guest
Mini Stuffed Pizzas	\$ 2.50 per guest
Stuffed Mushrooms (crab, Sausage)	\$ 3.25 per guest
Mini Egg Rolls w/ Assorted Mustards	\$ 2.95 per guest

Seafood:

Coconut Shrimp with Ginger Sauce	\$ 5.00 per guest
Scallops wrapped in bacon	\$ 4.95 per guest
Crab Rangoon	\$ 4.95 per guest
Mushroom Scallop Skewers with Bacon	\$ 4.95 per guest
Shrimp Thermidor with Pastry Shells	\$ 4.95 per guest

Shrimp Gremolata	\$ 4.75 per guest
Mini Crab Cakes	\$ 5.95 per guest
Garlic Shrimp on Skewer	\$ 3.95 per guest
Baked Clams Casino	\$ 3.95 per guest
Shrimp Spring Rolls	\$ 3.95 per guest
Bacon Wrapped Oysters	\$ 4.50 per guest
Smoked Salmon Canapé	\$ 3.95 per guest
Smoked Salmon Rolls with Crème Fraiche	\$ 3.95 per guest
Corn and Crab Fritters with Spicy Sauce	\$3.95 per guest
Salmon Stuffed Cherry Tomatoes	\$3.95 per guest

Vegetarian:

Asparagus Roll-ups	\$ 2.25 per guest
Wild Mushroom Ravioli with Parmesan Sauce	\$ 4.50 per guest
Spanikoptia	\$ 3.50 per guest
Jalapeno Munchers	\$ 2.25 per guest
Smoked Gouda/Apple Stuffed Mushrooms	\$ 2.95 per guest
Mini Potato Knishes	\$ 2.50 per guest
Vegetable Spring Rolls	\$ 2.75 per guest
Black Bean Quesadillas, Salsa and Sour Cream	\$ 3.70 per guest
Stuffed New Potatoes with Sour Cream/Bacon	\$ 2.50 per guest
Creamy Dill Topped Red Potatoes	\$ 2.75 per guest
Cheddar Potato Puffs	\$ 2.35 per guest
Wild Mushroom Mini Pizza's	\$ 2.50 per guest
Fried Cheese Ravioli with Marinara	\$ 2.50 per guest
Baby Bean Burritos w/ salsa	\$ 2.25 per guest
Wild Mushroom Tartlets	\$ 2.25 per guest
Dill Cheese Puffs	\$ 2.75 per guest
Grilled and Roasted Vegetables with Vinaigrette	\$ 3.50 per guest
Sun Dried Tomato Mini Pizzas	\$ 2.50 per guest
Bruschetta	\$ 2.50 per guest
Cream Cheese Roll-ups:	\$ 2.25 per guest
Croistini	\$ 3.50 per guest
Antipasto Skewers	\$ 4.00 per guest
Mushroom Vol-au-vent	\$ 3.95 per guest

Miscellaneous:

Smoked Chicken Quesadillas	\$ 2.75 per guest
Coconut Chicken Tenders with sauce	\$ 4.25 per guest
Rumaki with Water Chestnuts	\$ 2.50 per guest
Assorted Chicken Wings	\$ 2.75 per guest
Potato Skins	\$ 2.95 per guest
Assorted Petite Quiches	\$ 3.25 per guest
Mini Chicken Cordon Bleu with Sherry Sauce	\$ 4.50 per guest

HOT DIPS

Spinach & Artichoke dip with chips	\$ 3.95 per guest
Artichoke Dip with Crackers	\$ 2.95 per guest

Wild Mushroom Fondue with Bagel Chips	\$ 3.25 per guest
Dungeness Crab and Artichoke Dip	\$ 3.95 per guest
Spinach Con Queso Dip with Chips	\$ 2.50 per guest
Broccoli Cheese Dip w/ Toast Points	\$ 2.50 per guest
Swiss Cheese Fondue with Veggies/Bread	\$ 3.25 per guest
Vidalia Onion Dip with Bagels Chips	\$ 2.50 per guest
Creamy Hot Crab Dip with Veggies	\$ 3.95 per guest
Hot Rueben Dip w/ Bread Pieces	\$ 3.50 per guest

COLD DIPS

Shrimp Dip with Crackers	\$ 2.75 per guest
Chilled Spinach Dip w/ veggies	\$ 2.00 per guest
Smoky Black Bean Dip with Chips	\$ 2.25 per guest
Nine Layer Dip w/ chips	\$ 2.50 per guest
Roasted Red Bell Pepper Dip w/ Veggies	\$ 2.50 per guest
Cold Crab Dip w/ Crackers/melba rounds	\$ 2.95 per guest
Southwestern Dip with Veggies/Crackers	\$ 2.50 per guest
Olive Tapenade on rye bread	\$ 2.25 per guest

COLD HORS D'OEUVRES

Cheesecakes:

Smoked Salmon Cheesecake with Crackers	\$ 3.95 per guest
Sharp Cheddar Cheesecake with Crackers	\$ 3.50 per guest
Ham/Asparagus Cheesecake with Crackers	\$ 3.50 per guest

Seafood:

Fresh Shrimp w/ Cocktail Sauce	\$ 5.95 per guest
Chile Lime Shrimp with Chipotle Dip	\$ 5.95 per guest
Smoked Salmon Cheese Cups	\$ 4.75 per gues
Mini Shrimp Sandwiches	\$ 3.95 per guest
Shrimp Mousse w/ crackers	\$ 2.95 per guest
Parmesan Pastry Puffs with Crab/Shrimp	\$ 3.50 per guest
Lobster Mousse w/ Crackers	\$ 3.95 per guest
Crabmeat Mousse w/ crackers	\$ 2.50 per guest
Smoked Oyster Spread w/ crackers	\$ 2.25 per guest
Garden Seafood Pizza	\$ 3.50 per guest
Mustard Dill Shrimp Tartlets	\$ 3.50 per guest

Miscellaneous:

Mini Chicken Salad Croissants	\$ 2.95 per guest
Mini Panini Sandwiches	\$ 2.95 per guest
Domestic Cheese Board	\$ 2.75 per guest
Fruit Display w/ Crème Dip	\$ 4.00 per guest
Watermelon Basket with flowers	\$ 2.95 per guest
Mini Brie Puffs with Raspberry Jam	\$ 2.95 per guest
Vegetable Display w/ assorted dips	\$ 2.25 per guest
Chicken/Tuna Salad Tartlets	\$ 2.95 per guest

Assorted Tea Sandwiches	\$ 2.95 per guest
Lavish Pinwheel Sandwiches	\$ 2.95 per guest
Prosciutto Wrapped Asparagus	\$ 2.75 per guest
Deviled Eggs with Chutney or Caviar	\$ 2.35 per guest
Caviar Pie w/ Pumpernickel Rounds	\$ 2.50 per guest
Ham Pinwheels	\$ 1.95 per guest
Cream Cheese Stuffed Cucumbers	\$ 1.50 per guest
Cherry Tomatoes stuffed with Salmon	\$ 2.50 per guest
Veggie Pizza	\$ 2.25 per guest
Pickled Mushroom Caps	\$ 1.75 per guest
Pita Triangles with Humus	\$ 1.75 per guest
Fresh Guacamole with Chips	\$ 1.95 per guest
Fruited Brie in Puff Pastry	\$ 2.25 per guest
Corn Beef Ball w/ crackers	\$ 1.50 per guest
Jezebel Sauce over Cream Cheese	\$ 1.10 per guest
Cinnamon Snack Mix	\$ 1.75 per guest
Herb Cracker Rounds	\$ 1.00 per guest
Glazed Pecans	\$ 1.50 per guest

BEVERAGES

Coffee Station (Reg/Decaf) - 100 cups	\$ 55.00
Fruit Punch	\$ 1.95 per guest
Bar Set-up (See General Information)	\$ 4.00 per guest
Glassware only	\$ 2.00 per guest

DESSERTS

Assorted Pick-up Desserts	\$ 3.50 per guest
Chocolate Covered Strawberries	\$ 3.00 per guest
Chocolate Fondue w/ Pound Cake	\$ 3.00 per guest
Assorted Cakes & Pies	\$ 5.95 per guest

If there were particular hors d'oeuvres that you are interested in which may not be listed, we would love to accommodate!

Stations by
A Delightful Bitefull Catering
~ Additional Charge for Chef Required ~

Gourmet Carving Stations

Choice of Entrees includes:

Roast Baron of Beef Au Jus with Creamy Horseradish Sauce~ Honey Glazed Baked Ham
~ Roasted Turkey with Gravy ~ Herb-Crusted Pork Loin
All Selections are accompanied with Fresh Assorted Rolls and Condiments

One Entrée: \$6.95 per guest

Two Entrees: \$10.95 per guest

~To Upgrade the Roast Baron of Beef to Roast Tenderloin of Beef – add \$4.00 per guest

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Pasta Station

Choice of Two Pastas:

~ Bow Tie ~ Cheese Tortellini ~ Fettuccini ~ Wild Mushroom Ravioli ~ Penne
With Basil Alfredo Sauce and Fresh Marinara Sauce

Served with Plum Tomatoes, Artichokes, Mushrooms and Fresh Herbs

Accompanied by Freshly Grated Parmesan Cheese, Black Pepper, Focaccia Bread

\$ 6.95 per guest

Add Chicken: \$3.00 extra

Add Shrimp: \$4.50 extra

Martini Mashed Potato Bar

Garlic Smashed Potatoes, Plain Potatoes and Sweet Potatoes served in a Martini Glass

Toppings include:

Sautéed Mushrooms, Caramelized Onions, Grated Jack and Cheddar Cheeses, Bacon
Pieces, Sour Cream and Chives

\$5.95 per guest

**Add any of the following: Beef Stroganoff, Chicken Marslas
, Roasted Vegetable Ratatouille: \$2.00 extra per guest**

Add Baby Lamb Chops: \$4.50 extra per guest

Stations by
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Fajita Station

Marinated Chicken or Flank Steak, Sautéed Onions, Tri-colored Peppers, Salsa, Shredded
cheeses, Guacamole, Sour Cream and Flour Tortillas, Taco Shells, Seasoned Black Beans
and Roasted Corn

\$ 6.50 per guest

Asian Stir Fry Station

Asian Beef or Chicken served with Asparagus, Carrots, Broccoli, Bok Choy, Water Chestnuts, Mushrooms, and Peppers
Accompanied by Fried Rice

\$ 5.95 per guest

Shrimp Scampi Station

Jumbo Shrimp sautéed in butter with your choices of shallots, mushrooms, garlic, cream, sherry and fresh herbs
Accompanied by Saffron Rice or Angel Hair Pasta

\$ 9.95 per guest

Choose Your Own Salad Bar

Oriental Noodle Salad ~ Tomato Mozzarella Basil Salad ~ Caesar's Salad with Homemade Croutons ~ Bow Tie Pasta Salad ~ Spring Mix Salad with Strawberries and Poppy seed Dressing ~ Mixed Green Salad with Various Dressing ~ Baked Potato Salad ~ Marinated Vegetable Salad ~ Creamy Broccoli Salad ~ Marinated Mushroom & Artichoke Salad ~ Asian Cole Slaw ~ Macaroni Salad ~ Six Layered Salad

Two Choices - \$3.35 per guest

Three Choices - \$ 4.65 per guest