

## **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**