

TABLE DISPLAYED HORS D'OEUVES

PRICING | PER PERSON

INTERNATIONAL CHEESE DISPLAY | \$4.57

A Selection of Domestic and Imported Cheeses with Assorted Crackers and Fresh Fruit Garnish

ARTISAN BREAD AND IMPORTED CHEESE STATION | \$ 4.57

Gourmet Lavosh and Artesian Breads served with a beautiful display of Goat Cheese, Gorgonzola, Saint Andre and Asiago de Allevo garnished with Fresh Fruit, Dried Figs, Apricots, and Dates served with Crostini and Bread Sticks

HOT SPINACH AND ARTICHOKE DIP | \$3.75

Served with Crispy Tortilla Chips and House made Olive Oil and Garlic Baked Pita Chips

CREAMY AVOCADO DIP WITH SCALLIONS | \$ 4.25

CHICKEN, AVOCADO, AND REFRIED BEAN DIP | \$4.25

Refried Beans, Fresh Avocado, and Julienne Chicken Breast Baked with Diced Tomato, Black Olives, Scallions and Grated Cheeses; Served with Crispy Tortilla Chips

FRESH FRUIT DISPLAY | \$3.75

A Bountiful Selection of Fresh Fruits, Carved Baskets Filled with Berries, and Yogurt Brown Sugar Dip

POACHED SALMON PLATTER | \$6.25

Whole Filet of Fresh Salmon, Poached in White Wine and Lemon, Accompanied by a Cucumber-Yogurt Dill Sauce

VEGETABLE CRUDITÉS | \$2.75

A Large Variety of Garden Fresh Vegetables Beautifully Displayed With Red Onion Ranch Dip and Bleu Cheese Dip

**PRICES LISTED FOR ALL DISPLAYED HORS D'OEUVRE INCLUDE HIGH QUALITY DISPOSABLES
UPGRADE TO CHINA PLATES AND STAINLESS FLATWARE | \$2.25 PER SET**

TABLE DISPLAYED HORS D'OEUVRES

RAW BAR | \$8.95

Clam and oysters on the Half Shell and Cold Shrimp Cocktail, Displayed on a Bed of Ice with Cocktail Sauce and Rémoulade Sauce, Lemon, Tabasco and Horseradish

DELUXE RAW BAR | MARKET

Raw Bar as Described Above with the Addition of Chilled Florida Lobster Tails OR Fresh Stone Crab Claws (in season)

BAKED BRIE EN CROUTE | \$3.95

With Blackberry Preserves and Chopped Macadamia Nuts, Served with Assorted Crackers and a Fresh Fruit Garnish

SUSHI DISPLAY | \$9.95

A Selection of Assorted Nigirisushi and Makisushi, Beautifully Displayed on a Traditional Sushi Boat With Pickled Ginger, Wasabi and Soy Sauces

ANTIPASTO PLATTER | \$5.75

A Beautiful Platter of Italian Meats and Cheeses, Roasted Sweet Peppers, Hot Peppers, Ripe and Stuffed Green Olives, Artichoke Hearts, and Hearts of Palm

SHRIMP COCKTAIL PLATTER | \$8.95

Jumbo Shrimp, Lightly Dusted with Old Bay and Served With Cocktail Sauce, Remoulade, and Lemon (5 shrimp per person)

ROASTED VEGETABLE PLATTER | \$5.25

Eggplant, Portabellas, Zucchini, Grape Tomatoes, Yellow Squash, Red Onion and Bell Peppers with Olive Oil and Fresh Herbs Served Room Temperature with Tarragon Aioli on the side

SUN-DRIED TOMATO TERRINE | \$4.95

A Delicious Layered Pate' of Mascarpone Cheese, Housemade Pesto, and Sun-Dried Tomato Filling Served with Assorted Cocktail Crackers and Flatbreads

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UPGRADE TO CHINA PLATES AND STAINLESS FLATWARE | \$2.25 PER SET**

TABLE DISPLAYED HORS D'OEUVES

SMOKED SALMON PLATTER | \$11.95

Whole Side of Smoked Salmon Served with Cocktail Breads, Chopped Onion, Cream Cheese, Sliced Tomato, and Capers

BAKED TENDERLOIN OF BEEF PLATTER | \$11.95

Herb Crusted Choice Tenderloin of Beef; Baked, Sliced Thin and Served Room Temperature With Miniature French Rolls, Mustard Sauce, and Horseradish Sauce

HONEY GLAZED SALMON | \$6.95

Whole Filet of Fresh Salmon; Honey Glazed and Macadamia Nut Crusted; Served Room Temperature With a Caramelized Onion and Sun-Dried Cranberry Relish

MINI CUBAN PASTELITOS PLATTER | \$3.95

Assortment of Mini Pastelitos- Beef, cheese, Guava and Cheese, Guava, coconut

CUBAN MINI PLATTER | \$3.95

Assortment of Different Cuban Style finger foods- Ham Spread Sandwiches, Cheese Pastelitos, Guava Pastelitos, Ham Croquetas

MINI CUBAN SANDWICH PLATTER | \$3.95

Assortment of Different Cuban Style sandwiches- Cuban, Midnight, chorizo with queso.

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UPGRADE TO CHINA PLATES AND STAINLESS FLATWARE | \$2.25 PER SET