

# Receptions

## Cold Hors d'oeuvres

Assorted Tea Sandwiches.....\$ 150.00++/100 pieces  
(Tuna, Chicken and Egg Salad)

Deviled Eggs..... \$150.00++/100 pieces

Red Bliss Potatoes Stuffed Sour Cream & Chives.....\$150.00++/100 pieces

Celery Hearts Stuffed with Bleu Cheese Cream .....\$150.00++/100 pieces

Whole Baked Brie in Puff Pastry.....\$245.00++/each

Shrimp Ceviche with Corn Tortillas.....\$185.00++ up to 50 guests

Hot Smoked Salmon with Traditional Condiments.....\$185.00++/each

Iced Jumbo Shrimp with Spicy Cocktail Sauce..... \$185.00++/100 pieces

## Displays

### Domestic & Imported Cheese Display

Served with a medley of Crackers

\$95.00++ up to 50 guests.....\$180.00++ up to 100 guests

### Crudités of Fresh Vegetables

\$85.00++ up to 50 guests..... \$160.00++ up to 100 guests

### Symphony of Fresh Fruit

\$95.00++ up to 50 guests.....\$180.00++ up to 100 guests

### Deluxe Cold Cut Display

Sliced Breast of Turkey, Roast Beef, Ham, Salami,  
Dinner Rolls, Mayonnaise & Robust Mustard

\$240.00++ up to 50 guests

## Hot Hors d'oeuvres

Clams Casino.....\$245.00++/100 pieces

Assorted Mini Quiche.....\$175.00++/100 pieces

Chinese Egg Rolls with Asian Dipping Sauce.....\$175.00++/100 pieces

Rueben in Rye Puff Pastry.....\$175.00++/100 pieces

Meatballs Barbeque Style.....\$150.00++/100 pieces

Chicken Tenderloins with Honey Mustard & Ranch.....\$150.00++/100 pieces

Coconut Shrimp with Orange Marmalade.....\$175.00++/100 pieces

Spicy Beef Empanada.....\$185.00++/100 pieces

Chicken Quesadillas with Salsa.....\$175.00++/100 pieces

Bacon Wrapped Scallops.....\$275.00++/100 pieces

Smoked Gouda Cheese with Chorizo Puff...\$200.00++/100 pieces

Chicken Satay with Teriyaki Glaze...\$185.00++/100 pieces

Stuffed Mushrooms with Sausage...\$185.00++/100 pieces

Bread Artichoke & Boursin Cheese...\$185.00++/100 pieces