

{Menu}

Appetizer Selections:

\$2 per person (minimum 20 people)

- ~**Tuscan Mushrooms**
- ~**Meatballs in Secret Barbeque Sauce** (H)
- ~**Shrimp Salad on Cucumber**
- ~**Goat Cheese Crackers** with Hot Pepper Gel & Chives
- ~**Herbed Bleu Cheese Spread** on Garlic Toast
- ~**Party Franks**
- ~**Beefy Tortilla Rolls**
- ~**Salami Crisps** with Sour Cream & Basil
- ~**Feta Cheese & Spinach Triangles**
- ~**Gruyère Cheese Puffs**
- ~**Savory Palmiers**
- ~**Swedish Meatballs** (H)
- ~**Savory Veggie Bars**

\$2.50 per person (minimum 20 people)

- ~**Mini Blinis** with Vegetable Crab Spread
- ~**Curry Chicken Salad** with Red Grapes on Endive
- ~**Roasted Garlic & Spinach Spirals**
- ~**Mushrooms & Goat Cheese Crostini**
- ~**Spinach Dip** with Chipotle & Lime Served with Tortilla Chips (H)
- ~**Artichoke & Tuna Spread in Bread Bowl** with Dippers (H)
- ~**Smoked Salmon Spread** with Dill Crackers
- ~**Cherry Tomatoes Stuffed** with Herbed Cheese

\$3.00 per person (minimum 20 people)

- ~**Asparagus Spears Wrapped in Prosciutto**
- ~**Bacon Wrapped Figs**
- ~**Spinach & Sun-Dried Tomato Torta** with Crackers
- ~**Red Pepper Cheesecake served** with Pita Chips
- ~**Dilled Potato Pancakes with Smoked Salmon**
- ~**Caramel Brie** with Green Apple Slices and Ginger Cookies

Sweet Selections:

\$3.00 per person (minimum 20 people)

- ~**Tiramisu Torta** with Biscotti
- ~**Seasonal Fruit Cups** with Lemon Curd
- ~**Chocolate- Raspberry Orange Brownies**
- ~**Pecan Tarts**
- ~**Assorted Cookies & Bars**
- ~**Apple or Cherry Pie Slices**
- ~**Mixed Berry Cobbler**
- ~**Wild Rice & Carrot Cake** with Cream Cheese Frosting
- ~**Delicate & Delicious Cupcake Offerings**
- ~**Creamy Lemon Petits Fours**
- ~**Truffles**

\$3.50 per person (minimum 20 people)

- ~**Chocolate Sushi**
- ~**Bourbon - Pecan Bread Pudding** with Vanilla Cream Sauce
- ~**Toffee - Mocha Trifle Cups**
- ~**Sour Cream Cake** with White Chocolate Frosting

(H) = Requires warming dish