

Hors d'oeuvre sample menus

SAMPLE MENU (1) 14.95++PER GUEST

- Boneless Garlic Chicken Bites with Oriental Peanut Sauce
- Grilled Peppercorn Flank Steak with Blue Cheese and Watercress on Bruchetta
- Stuffed Mushroom Caps
- Fruit and Cheese display with toasted breadpoints
- Hot Spinach Artichoke Dip with Festive Tortillas
- Assorted Miniature Sweets

SAMPLE MENU (2) 17.95 PER GUEST

- Five Spice Egg Rolls with Soy Ginger dipping sauce
- Swedish Meatballs
- Southern Style or Marinated Char Grilled Chicken strips with Dips
- Miniature Quiche
- Pasta Penne and Linguini With choice of Marinara and or Alfredo Sauce with Assorted Toppings
- Fresh Fruit & Cheese Display with toasted breadpoints
- Assorted Miniature Sweets

SAMPLE MENU (3) 19.95 PER GUEST

- Roast Beef on Home made yeast Rolls with Horseradish Sauce
- Fresh Gulf Shrimp with Cocktail Sauce
- Thai Chicken in pastry Cups
- Mushroom Caps filled with Sausage and Pecans
- Hot Spinach and Artichoke Dip with Tortilla Chips
- Fresh Fruit and Cheese Display with Crackers
- Assorted Miniature Sweets

SAMPLE MENU (4) 24.95 PER GUEST

- Carolina Shrimp and Grits Station with assorted toppings
- Miniature Turkey Pitas with Raspberry honey Mustard
- Carved Beef, Pork or Ham Station with Split Yeast Rolls and spreads
- Fresh Fruit Display with imported and Domestic Cheeses and Served with breadpoints
- Signature Mediterranean grilled chicken Strips with Dips
- Greek Cheese Pies (Terotopitas)
- Sun dried Tomato pesto topped Crostini
- Pest Chicken in Phyllo cups
- Scallops wrapped with apple smoked bacon
- Assorted Cheesecake with toppings

Substitutions may be addressed. Minimum guest count may be required for certain menus.

Please contact us to set up an appointment and tasting. The "proof" is in the pudding!