Cold Hors D’oeuvres
Priced per 50 pieces
❑ Asparagus Tips with Prosciutto-$62
❑ Tomato, Basil and Mozzarella Skewer-$65
❑ Finger Sandwiches: (Ham and Turkey)-$62
❑ Cajun Crab Salad in Phyllo cup-$65
❑ Filet Medallion with Dijon Horseradish-$79

Platters and Dips
Medium-Serves - 12-16 Large-Serves - 25-35
❑ Shrimp Platter with Cocktail Sauce and Lemons
  ❖ Medium (75 pc) - $60 ❖ Large (150 pc) - $115
❑ Fresh Seasonal Fruit Platter
  ❖ Medium-$34 ❖ Large-$57
❑ Raw Vegetable Platter
  ❖ Medium-$27 ❖ Large-$48
❑ Imported and Domestic Cheese Platter with Dip
  ❖ Medium-$40 ❖ Large-$72
❑ Bologna, Cheese and Relish Platter with Dip
  ❖ Medium-$40 ❖ Large-$72
❑ Buffalo Chicken Dip with Celery & Tortilla Chips
  ❖ Medium-$34 ❖ Large-$60
❑ Hot Crab Dip with French Bread
  ❖ Medium-$43 ❖ Large-$78
❑ Spinach Artichoke Dip w/Marble Bread croutons
  ❖ Medium-$34 ❖ Large-$60
❑ Taco (choose Beef or Chicken) w/salsa, guac. & chips
  ❖ Medium-$43 ❖ Large-$60

Hot Hors D’oeuvres
Priced per 50 Pieces
❑ Sates: Choice of One Meat and One Sauce-
  ❖ Chicken-$55 ❖ Yakitori
  ❖ Steak-$65 ❖ Bourbon BBQ
  ❖ Shrimp-$75 ❖ Sweet & Sour
❑ Meatballs- Choice of One Sauce-$39
  ❖ Yakitori ❖ Swedish
  ❖ Bourbon BBQ ❖ Sweet & Sour
❑ Large Stuffed Mushrooms-Choice of One
  ❖ Spinach & Feta-$65 ❖ Crab Meat-$79
  ❖ Sausage & Cheese-$65
❑ Quesadillas-Choice of One-$49
  ❖ Mushroom & Spinach ❖ Grilled Chicken
  ❖ Glazed Ham Balls-$41
  ❖ Dijon Chicken in Puff Pastry-$55
  ❖ Kielbasa in Puff Pastry-$60
  ❖ Sea Scallops wrapped in Bacon-$79
  ❖ Petite Lump Crab Cakes-$79
  ❖ Chicken Wings $45

Salads
❑ Fresh Garden Salad
  ❖ Medium: $26 ❖ Large: $46
❑ Caesar Salad
  ❖ Medium: $25 - Grilled Chicken add $13
  ❖ Large: $44 - Grilled Chicken add $24

Cold Salads - Priced per quart
❑ Red potato salad: $7.00
❑ Pasta salad: $6.50
❑ Macaroni salad: $6.00
❑ Cole slaw: $6.50
❑ Fresh diced fruit: $9.00

Beverages
❑ Assorted Soda: $1.25 each (12 oz. can)
❑ Bottled Water: $1 each (1/2 liter)

Not included:
• 6% Sales Tax
Revised - 1-2020
Entrees and Sides

Full pan serves 24-30: Half pan serves 10-15

- **Pulled Pork or BBQ Pulled Chicken**
  - Full: $89
  - Half: $49
  - Sandwich rolls: $4.75/dozen

- **Char-grilled St. Louis Style Spare Ribs**
  - Full: $99
  - Half: $47

- **BBQ Chicken Breast & Drumsticks**
  - Full: $85
  - Half: $47

- **Roast Pork loin with Rosemary Glaze**
  - Full: $89
  - Half: $47

- **Glazed Ham Loaf with Fruit Sauce**
  - Full: $81
  - Half: $45

- **Stuffed Chicken Breast** (bread stuffing) with Gravy
  - Full: $83
  - Half: $46

- **Chicken Florentine** (stuffed with spinach and cheese)

- **Chicken Cordon Bleu** (stuffed with ham and cheese)

- **Chicken Kiev** (stuffed with garlic, butter and scallions)
  - Full: $92
  - Half: $49

- **Sliced Roast Beef or Turkey with Gravy**
  - Full: $97
  - Half: $49

- **Apple Glazed Ham**
  - Full: $79
  - Half: $43

- **Smoked Beef Brisket with BBQ Sauce**
  - Full: $126
  - Half: $69

- **Grilled Salmon in Garlic Cream Sauce**
  - Full: $97
  - Half: $54

- **London Broil with Mushroom Sauce**
  - Full: $107
  - Half: $58

- **Hot or Sweet Italian Sausage with Peppers**
  - Full: $82
  - Half: $45
  - Steak rolls: $7.50/dozen

Desserts

- **Fancy Finger Desserts**: $15.00 per dozen (includes baklava, mini cheesecake, dessert bar triangles, fudge, etc.)
- **Assorted Cookies**: $8.50 per dozen
- **Brownies**: $8.50 per dozen
- **Triple Chocolate Cake**: $25.00 (16 Slices)
- **Carrot Cake**: $25.00 (16 Slices)
- **Apple, Cherry or Blueberry Pie**: $10.00
  - 8 slices per pie
- **Lemon Meringue or Pecan Pie**: $12.50
  - 8 slices per pie

Delivery / Pick-up: Each Way

<table>
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<tr>
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<tr>
<td>0-3</td>
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<td>21-25</td>
<td>$48</td>
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<td>26+</td>
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Equipment

- Chafing Dish (Full) & Sternos: $12.95 each
- Chafing Dish (Half) & Sterno: $10.95 each
- Extra Sterno: $2.00 each
- Large Ice Chest with Ice: $14.50 each

Service Staff - per hour, plus travel time

- Event Manager: $59.50
- Chef/Carver: $49.50
- Wait-staff: $39.50

**Set-up Fee**

$39 flat fee

Paper / Disposable Products

Includes plates, napkins, cups and eating utensils.

- Standard paper/plastic: $1.50 per person
- Elegant clear plastic: $3.00 per person