



Butler Passed Hors d'oeuvres

Assorted Crostini:
Sun Dried Tomato Pesto, Pesto Parmesan, Roasted Roma
Asparagus Grilled Brushetta
Brie & Walnut Tarts
Apple & Goat Cheese Tarts
Roasted Red Pepper & Artichoke on Foccacia
Fig & Mascarpone Beggars Purse
Crab & Cranberry filled Phyllo Cups
Spinach & Artichoke Pinwheels
Chicken Salad in Phyllo Cups

\$1.50 per piece

Tomato, Basil & Mozzarella Skewers
Antipasto Skewers
Shrimp & Asiago Cheese Puffs
Proscuitto & Parmesan Pinwheels

\$2.00 per piece

** All butler style hors d'oeuvres may also be presented on platters
*Minimum order for each item above is 1 dozen

Stationary Display Items

Assorted Finger Sandwiches	\$2.00pp
Assorted Grilled Vegetables	\$2.50pp
Spinach & Artichoke Dip with Pita Points	\$2.50pp
Chilled Crab Dip with Pita Points	\$2.75pp
Fruit Tray	\$3.50pp
Vegetable Crudités with Dip	\$3.50pp
Cheese Tray	\$3.75pp
Fruit & Cheese Tray	\$4.00pp
Antipasto Display: Olives, Assorted Cured Meats, Assorted Cheeses, Crackers/Toast Points	\$4.00pp
Shrimp Cocktail	\$5.75pp
Smoked Seafood Display to include: Smoked Salmon, Smoked Scallops, Oysters	\$6.25pp

* All Items will come with Disposable Plates, Utensils, Serving Utensils & Beverage Napkins as needed
* Prices are subject to change. Applicable state & county taxes as well as an 18% service charge will be applied.
* Pick-up and delivery fees will be charged – additional fees may be applied for deliveries to the Downtown area or events held outside the city limits.



Stationary Hot Items

Cheddar & Bacon Stuffed Potatoes	\$3.00pp
Sun Dried Tomato Stuffed Potatoes	\$3.00pp
Spanakopita	\$3.00pp
Mini Ham Biscuits w/ Stone Ground Mustard	\$3.00pp
Vidalia Onion Cheese Dip	\$3.00pp
Mini Polenta Cakes with Blue Cheese and Caramelized Onions	\$3.00pp
Apple & Walnut Pork Bites	\$3.00pp
Fontina Cheese Dip	\$3.25pp
Parmesan & Artichoke Dip	\$3.25pp
Orange & Cheddar Biscuits with Smoked Turkey & Cranberry Mayonnaise	\$3.25pp
Smoked Salmon with Chive Cream Cheese Triangles	\$3.25pp
Molasses & Mustard Glazed Pork Skewers	\$3.25pp
Bacon Wrapped Figs	\$3.25pp
Hot Crab Dip	\$3.50pp
Chicken &/or Beef Satay with Thai Peanut Sauce	\$3.50pp
Salmon Wellington Bites	\$3.50pp
Beef Wellington Bites	\$3.50pp
Meat Balls with BBQ Sauce	\$3.50pp
Grilled Pesto Marinated Flank Steak with Blue Cheese Fondue	\$3.75pp
Beef Tenderloin Roll with Potato & Asparagus	\$3.75pp
Mini Lamb Chops	\$5.00pp
Salmon Satay with Ginger Lime Sauce	\$5.25pp
Bacon Wrapped Scallops	\$6.00pp
Mini Crab Cakes with Remoulade Sauce	\$6.50pp

** All items above will require a chaffer for presentation
which will be charged in addition to the per person price.

Carving Station

Turkey	\$4.00pp
Roast Beef	\$4.50pp
Ham	\$5.00pp
Pork Loin	\$5.00pp
Tenderloin or Rib Eye	\$7.50pp

** Carving Station required a Chef Attendant at an additional cost of \$100.00

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Themed Stations

Italian

Choice of:

Penne, Bowtie or Linguine Pasta

Sauce Options:

Meat Sauce, Alfredo Sauce, Marinara Sauce,
Pesto Sauce & Sun Dried Tomato Pesto

Accompaniments:

Chicken, Shrimp, Chorizo, Italian Sausage, Meatballs
Peppers, Onions, Mushrooms, Parmesan

Caesar Salad

Italian Bread

\$8.00pp

Asian

Pot Stickers with an Oriental Sesame Dressing

Pork Egg Rolls

Beef Skewers with a Thai Peanut Sauce

Crab Rangoon

Asian Pasta Salad

\$ 13.00pp

Mexican

Empanadas – Pork & Sweet Potatoes, Beef & Currant, Spicy Duck

Quesadillas – BBQ & Brie, Chicken & Cheese, 3 Cheeses

Salsa, Guacamole, Sour Cream

Tortilla Chips

Corn & Black Bean Salad

\$10.00pp

BBQ

Pulled Pork Sandwiches with BBQ Sauce

BBQ Chicken

New Potatoes

Choice of Green Bean or Sweet Potato Casserole

Choice of Cole Slaw or Potato Salad

Fruit Salad

\$13.50pp

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Desserts

Peach Cobbler	\$2.25pp
Key Lime Pie	\$3.00pp
Sweet Potato Pie	\$3.00pp
Banana Pudding	\$3.00pp
Chocolate Cake	\$3.00pp
Cheesecake	\$3.25pp
Pecan Pie	\$3.50pp
Assortment of Three Miniature Desserts	\$4.00pp
Your Choice of: Pecan Tarts, Apple Pie, Fruit Tart, Pumpkin Pie, Cheesecake Squares or Chocolate Mousse Cups	
Assorted Cookies	\$12.50 per dozen
Chocolate Chip, Oatmeal Raisin, Peanut Butter Brownies	\$14.50 per dozen

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