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“Gold” Hors D’ Oeuvres Package

\$24.95 Per Person

Plus Rentals, Service Fees and Tax

Includes:

Choose four of the following:

Baked Brie

With Apricot Glaze & Toasted Almonds

Chicken Satay

With Peanut Sauce

Wild Mushroom and Goat Cheese Tartlets

Bite size tartlets

Chicken Diablo

Chicken Breast Wrapped in Bacon with a Poblano Pepper Strip and Pepperjack Cheese

Pasta Bar

(Counts as two choices)

Elaborate display of Pastas and Sauces.

Your choice of two Pastas and two Sauces:

Linguini, Penne or Fusilli

with Pesto Cream, Alfredo or Marinara Sauce

Served with Garlic Bread Sticks

Carving Station

(Counts as two choices)

Choose 1 Meat: Honey Glazed Ham, Turkey Breast, Pork Loin or Herb Encrusted Top Round of Beef,

with condiments of Roasted Garlic Aioli, Country Mustard & Creamy Horseradish Sauce,

served with Freshly Baked Petite Rolls

Choose two of the following:

Smoked Salmon Terrine

With Capers & Pickled Red Onions on Crostini

Seasonal Sliced Fresh Fruit


Accompanied by Honey Yogurt Dipping Sauce

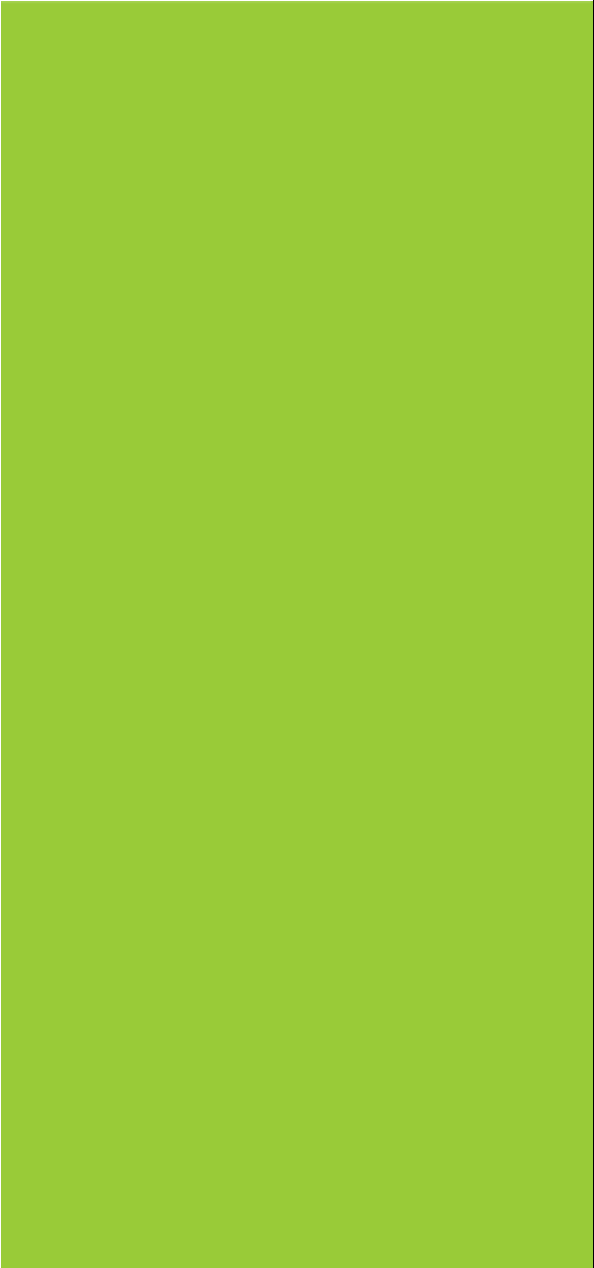
Roasted Vegetables

Infused with Olive Oil & Herbs

Garden Fresh Vegetable Crudités

With Assorted Dipping Sauces

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<p><u>Buffet and Seated Dinners</u> All menus are served with House Salad, House Baked "Bollo" Ro For Seated Dinner, add £2 per person to include non-vegetarian</p>		

		
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