



RECEPTION

~COLD HORS D'OEUVRES~

Crudité Presentation

An assortment of Fresh Vegetables and Relishes
Accompanied by appropriate dips
\$8.00 per person (1 hour service)

Display of Imported & Domestic Cheese

Garnished with Fresh Fruit, Berries and an assortment of Bread and Crackers
\$9.00 per person (1 hour service)

Snacks and Dip

Potato Chips, Spinach Dip in Country Rye Bread, Onion Sour Cream Dip,
Assortment of Bread Sticks, Crackers, Nachos and Homemade Pico De Gallo, Terra Chips, Pretzels
\$10.00 per person

Cold Canapés

(Minimum order of 25 pieces per item – prices are listed below as per 25 pieces)

Assorted Chefs Cold Canapé.....	85.00
Prosciutto and Melon.....	95.00
Herb Cheese and Cucumber.....	100.00
Tartlet of Shrimp and Avocado.....	100.00
Curried Chicken and Cashews.....	100.00

~HOT HORS D'OEUVRES~

(Minimum order of 25 pieces per item – prices are listed below as per 25 pieces)

Mini Quiche.....	85.00
Mini Reubens with Russian Dressing.....	85.00
Spring Rolls with Duck Sauce.....	85.00
Spicy Sausage Stuffed Mushrooms.....	85.00
Chicken Wings with Bleu Cheese Sauce.....	85.00
Beef Teriyaki.....	85.00
Sweet & Sour Meatballs.....	100.00
Mini Beef Empanada.....	100.00
Vegetable Tempura.....	100.00
Citrus Marinated Chicken Tenderloins.....	100.00
Fried Ravioli with Fresh Marinara Sauce.....	100.00
Spanakopita (<i>Spinach and Feta Cheese in Phyllo Dough</i>)....	100.00
Swedish Meatballs.....	100.00

2010 Price Guidelines

Prices are Subject to Change Without Notice

All prices are subject to 22% service charge and 6.5% sales tax.