

Hors d' Oeuvres	Cost
Vegetable/Cheese	
Tomato Tart – 10-12 servings	\$24.00
Sun Dried Tomato Cheesecake – 20+ servings	\$28.00
Spinach and Artichoke Pinwheels – 2 doz	\$24.00
Pastry Wrapped Brie with Raspberries 14-16 servings	\$35.00
Pesto Cheesecake – 20 servings	\$28.00
Mini Quiche – 2 doz	\$36.00
Pesto Mold with Crackers –Lg(2#)/Sm(1#)	\$32/18.00
Baked Gouda in Pastry x10-12 servings	\$20.00
Spanokopita x20	\$24.00
Artichoke Heart Dip w/croutons or crackers – 1#	\$24.00
International Cheese Board with Crackers – 6#	\$95.00
Raspberry Camembert Spread with Fruit	\$30.00
Spicy Spring Marinated Vegetables x24 servings	\$30.00
Pesto stuffed Cherry Tomatoes x24	\$24.00
Mushroom Turnovers x2 doz	\$30.00
Sugar Snap Peas with Wasabi	\$24.00
Sun Dried Tomato & Basil Spread with crackers	\$28.00
Pumpkin Hummus with Pita Chips	\$22.00
Vegetables with Lemon or Pepper Parmesan Dip	\$30.00
Garlic Toasts with Red Pepper Aioli	\$20.00
Asparagus wrapped in Procuitto x 2dozen	\$36.00
Seafood	
Shrimp Crostini – 30 servings	\$50.00
Chipotle Shrimp Salad in mini tortilla cups- 35-40	\$50.00
Pastry with Shrimp, Scallops & Spinach – 2 doz	\$36.00
Mini Shrimp Rounds – 2 doz	\$36.00
Shrimp Pâté w/ croutons	\$30.00
Smoked Salmon and Dill Tart – 9” tart	\$30.00
Smoked Salmon w/crackers – 8oz	\$30.00
Jalapeno Crab Dip w/croutons or crackers – 1#	\$30.00
Crab Dip w/croutons or crackers – 1 #	\$30.00
Mini Crab Cakes with chili lime dipping sauce - x15	\$35.00

Chicken	
Coconut Chicken Satay w/ Brandied Apricot- 2 doz	\$36.00
Chicken Satay w/Peanut Sauce – 2 doz	\$36.00
Spicy Korean Chicken Drumettes – 2 doz	\$30.00
Chicken & Chorizo (or Andouille) Strudel Bites – 2 doz	\$30.00
Beef	
Bourbon Steak on Rosemary Biscuits – x18	\$36.00
Steak w/Horseradish Cream on Blue Cheese Biscuits- x18	\$36.00
Steak Crostini with Sage Cream – x18	\$36.00
Steak with Chipotle Mayo on Rolls x18	\$36.00
Beef Satay w/Peanut Sauce – 2 doz	\$40.00
Beef Crostini with Herb Butter– 2 doz	\$40.00
Homemade Meatballs – 2 doz	\$28.00
(Sweet Sour, Swedish, Cranberry, Cocktail, Asian Orange, Marinara, Spicy Turkey)	
Pork	
Ham and Gruyere Puffs – 2 doz	\$30.00
Mushroom Sausage Strudel – 2 doz	\$30.00
Creamy Sausage stuffed Mushrooms – 2 doz	\$30.00
Chipotle Pork Sandwiches on Ciabetta- x18	\$30.00
Ginger Soy Pork Tenderloin Sandwiches on Rolls x18	\$30.00
Country Ham Biscuits x18	\$30.00
Savory Mini Homemade Crackers: 6 dozen	\$34.00
Pesto, Blue Cheese Walnut, Jalapeno Pecan	
Cajun, Sesame Seed, Herbed Feta	
Dips/Spreads: 1# bowl	\$20.00
Party Trio – Pick Three	\$50.00
Served with croutons, chips, or bread rounds	
Roasted Garlic Feta & Walnut	
White Bean Dip	
Pan Fried Onion Dip	
Black Bean Cumin	
Turkish Red Pepper	

	Homemade Pesto	
	Sun Dried Tomato Dip	
	Spinach & Artichoke	
Touch Down Taco Dip with Tortilla Chips- 1# bowl		\$20.00
Side Dishes		
Salads: 6-8 servings		
Dill Potato Salad		\$18.00
	New potatoes in a creamy dill dressing	
Roquefort Potato Salad		\$24.00
Red potatoes soaked in vermouth then tossed in a tangy vinaigrette with basil and roquefort		
Greek Pasta Salad		\$24.00
	Orzo pasta, cucumber, tomatoes, feta, olives, & scallions in a fresh vinaigrette	
Traditional Pasta Salad		\$18.00
	Pasta, cherry tomatoes, cucumber, black olives, and red onion in a ranch dressing	
Strawberry Spinach Salad		\$20.00
	Fresh spinach, strawberries and pecans in a raspberry vinaigrette	
Fruity Field Greens		\$20.00
	Field greens with strawberries, mandarin oranges, and sugared almond crunch	
Spinach Blue Salad		\$20.00
	Fresh spinach with gorgonzola & sweet roasted pecans in a sherry vinaigrette	
Tomato Corn Salad (seasonal)		\$24.00
	Fresh roasted corn, cherry tomatoes, & parsley in a light vinaigrette	
Tabbouleh		\$18.00
	Bulgur wheat, scallions, mint, parsley, cucumber in a lemon vinaigrette	
Green Bean Salad		\$18.00
	Fresh Green beans in a light vinaigrette	
Broccoli Salad		\$18.00
	Fresh blanched broccoli and red peppers in a sweet creamy dressing	
Wild Rice Salad		\$20.00
	Wild Rice, nuts, cranberries, & currents in a citrus vinaigrette	
Carrot Coleslaw		\$18.00
	Shredded carrots & cabbage in a light vinaigrette	
Asian Coleslaw		\$18.00
	Shredded cabbage, carrots & scallions in a sweet n sour dressing with crunchy "croutons"	
Traditional Coleslaw		\$18.00
	Red & Green Cabbage along with shredded carrots in a creamy dressing	

Peachy Baked Beans	9x13 dish	\$24.00
Hashbrown Potato Bake	9x13 dish	\$24.00
ENTRÉE SALADS: 8-10 servings		
Jade Chicken Salad		\$35.00
Chicken breast, Napa cabbage, romaine, tomatoes, scallions, water chestnuts, cucumber		
Chicken Salad		\$35.00
Poached chicken, apples, pecans, scallions & celery in a creamy dressing		
Steak Supper Salad		
Steak, potatoes, green beans, asparagus, lettuce, & red peppers in a vinaigrette		
Chicken Rice Salad		
Chicken, wild rice, watercress, almonds, and celery in a vinaigrette		
		\$35.00
BREAD: 8 servings		
		\$15.00
Homemade Beer Bread		
Sweet Corn Bread		
Homemade Herb Bread		
Desserts		
Lemon Macaroon Tarts	x24	\$36.00
Walnut Mini Tarts	x16	\$36.00
Kahlua Mini Tarts	x35	\$40.00
Chocolate Cake		\$30.00
Coconut Cake		\$30.00
Carrot Cake		\$30.00
Cranberry Cake		\$30.00
Chipotle Apple Pecan Cake		\$30.00
Cream Cheese Pound Bundt Cake		\$30.00
Orange Soaked Bundt Cake		\$30.00
Pear Walnut Spice Bundt Cake		\$30.00
Pumpkin Swirl Cake		\$30.00
Key Lime Cheesecake with Nut Crust		\$36.00
Baily Chocolate Chip Cheesecake		\$36.00
Cappuccino Fudge Cheesecake		\$36.00
Brownie Trifle - Large		\$36.00
Brownie Tart	9"	\$22.00

Walnut / Pecan Tart 9"	\$28.00
Orange Marmalade Brownies x18	\$25.00
Black Russian Brownies x18	\$25.00
Chocolate Nut Brownies x18	\$25.00
Chocolate Macaroons x24	\$30.00
Petits Pithiviers (almond puffs) x24	\$36.00
Neiman Cookies x12	\$18.00
Coffee House Cookies x12	\$18.00
Assorted Cookies x24	\$34.00
Key Lime Cranberry Torte w/Ginger Snaps 2 cups	\$30.00
Pumpkin Fluff w/dippers 2 cups	\$30.00
Hazelnut Chocolate Dip w/assorted dippers 2 cups	\$36.00
Cheesecake Dip w/ Ginger Snaps 2 cups	\$30.00
Kahula Dip w/Strawberries 2 cups	\$34.00
Zabaglione w/ Seasonal fruit (wine sauce) 2 cups	\$36.00
Pineapple Truffels x40 mini	\$30.00
Chocolate Peanut Balls x30	\$36.00
Peanut Butter & Jelly Bars x18	\$25.00
Citrus Bars x18	\$30.00
Chocolate Dipped Strawberries x12	\$20.00
Nuevo Cubano Bread Pudding 9x13	\$30.00
Fruit Cobbler 9x13	\$30.00