

## *Cheese Displays*

*Served with Assorted Crackers,  
Garnished with Grapes and  
Strawberries*

***Traditional-*** Cheddar, Pepper Jack, and  
Swiss

***Gourmet-*** White Cheddar, Smoked  
Gouda, Dill Havarti,  
and Boursin

***Cheese Board-*** Eclectic Palate of Upscale  
Cheeses

*to Meet Your Needs*

*Herb Encrusted Goat Cheese*

*Baked Brie with Mushroom Compote*

*Baked Brie with Sticky Nuts*

*Baked Brie with Dried Fruits*

## *Vegetable and Fruit Displays*

*Seasonal Crudites with Homemade*

*Garden Dipping Sauce*

*Grilled Vegetables*

*Marinated Fresh Vegetables*

*Prosciutto Wrapped Melon*

*Fresh Fruit Bowl*

*Fresh Fruit with Dip*

*Whole Fruit*

## *Dips*

*Spinach and Artichoke*

*Roasted Red Pepper and Artichoke*

*Hummus*

*Sun Dried Tomato and Feta*

*Southwestern Black Bean*

*Vidalia Onion*

*Cajun Crab*

*Black Bean and Corn Salsa*

*Guacamole*

## *Bite Sized Sandwiches*

*Handcrafted Black Bean and Jalapeno  
Pinwheels*

*Open Faced Cucumber Sandwiches  
Vegetable Bites*

*Old Fashioned Ham Delights*

*Mini Country Ham Biscuits*

*Deli Stuffed Mini Croissants*

*Build Your Own BLT*

*Pineapple Cream Rounds*

## *Salads*

*Served as Finger Sandwiches, Bouchee  
Cups, or Dips*

*Pesto Chicken Salad*

*Walnut and Grape Chicken Salad*

*Seafood Salad*

*Tuna Salad*

*Egg Salad*

*Pimento Cheese*

*Ham and Cranberry Salad*

## *Snacks and Breaks*

*Assorted Snack Mixes*

*Cheese and Crackers*

*Vegetable Tray*

*Whole Fruit*

*Assorted Candies or Chips*

*Cookie and Desserts Bar Tray*

## *Fried Appetizers*

*Wings Tossed in a Variety of Sauces*  
*Chicken Tenders*  
*Chicken Nuggets*  
*Cheese Mozza Luna*  
*Egg Rolls*  
*Spring Rolls*  
*Smoked Chicken Quesadilla*  
*Mushrooms*  
*Zucchini*  
*Bacon Cheese Skins*

## *Grilled Appetizers*

*Satay- Beef, Chicken, or Shrimp*  
*Mini Skewers- Vegetable, Shrimp, Beef,*  
*or Chicken*  
*Mini Cheeseburgers*  
*Tenderloin Lollipop*  
*Asparagus Wrapped in Prosciutto*  
*Grilled Pork Loin with Cranberry Aioli*  
*on Crostini*  
*Grilled Beef Tenderloin with*  
*Bleu Cheese and Tomato Spread*  
*on Crostini*

## *Baked Appetizers*

*Bacon Cheese Straws*  
*Bacon Cheese Stuffed Mushrooms*  
*Spinach and Cheese Stuffed Mushrooms*  
*Fig and Mascarpone Stuffed Crepes*  
*Mini Beef Wellington*  
*Mini Chicken Wellington*  
*Sausage Balls*  
*Spanikopita*  
*Mini Twice Baked Potatoes*

## *Seafood Appetizers*

*Shrimp Wonton with Asian Dressing*  
*Petite Crab Cake with Remoulade or*  
*Cusabi Sauce*  
*Petite Salmon Cakes with Corn Relish*  
*Shrimp Cocktail with Spicy Cocktail*  
*Sauce*  
*Citrus Seafood Cocktail*  
*Crab Fingers with Cocktail Sauce and*  
*Drawn Butter*  
*Assorted Dim Sum*  
*Shrimp Fritters with Dill Tarter Sauce*  
*Crab Stuffed Mushrooms*  
*Bacon Wrapped Scallops*

## *Antipasto*

*Lemony Marinated Antipasto*  
*Heirloom Tomatoes, Mozzarella, and*  
*Basil Salad*  
*Marinated Artichoke Hearts*  
*Marinated Mushrooms*  
*Marinated Olives*  
*Assorted Meat and Cheese Tray,*  
*Garnished with Roasted Red Peppers*  
*and Olives*  
*Bruschetta*  
*Caponata*

## *Beverages*

*Assorted Canned Soft Drinks \$1*

*Le Bleu Water \$1.50*

*Fiji Water \$2.50*

*Monster Java Energy Drink \$3*

*Monster Green Energy Drink \$3*

*Gallon Tea \$7*

*Gallon Lemonade \$8*

*Coffee (Air Pot) \$7*

*Hot Tea Service with Assorted Tazo Teas \$10*

*Assorted specialty drinks available, call for current selection*

### *Alcoholic Beverages*

*We will be happy to accommodate your needs for alcoholic beverages at your location or ours. Please contact us for additional information as we have much more to offer than can be named here.*

#### *Beer*

*Domestic Cans \$2.50*

*Domestic Bottle \$3.00*

*Import Bottle \$3.50*

#### *Wine*

*We proudly offer La Terra as our house brand in the following varieties for \$12 per bottle:*

*Chardonnay*

*Pinot Grigio*

*White Zinfandel*

*Cabernet Sauvignon*

*Merlot*

## *Coffee and Candles*

*Assorted Gourmet Coffees*

*Enhanced by Scented Candles*