

Platter menu

Fresh Fruit.....\$75.00 (serves 50)
(Grapes, honeydew, cantaloupe, berries, watermelon cut and prepared)

Cheese tray.....\$65.00 (serves 40)
(Marble, cheddar, Monterey jack and grapes)
(crackers add.....\$10.00)

Veggies and dip.....\$ 65.00 (serves 50)
(Cucumber, cauliflower, broccoli, carrots, peppers, Celery and French onion dip)

Pickles.....\$ 45.00 (serves 40)
(Olives, dill pickles, bread and butter pickles and Sweet mixed pickles)

Sandwich tray.....\$ 3.75 per person
(Egg salad, tuna salad, ham and roast beef on white and brown bread)

Premium sandwich platter.....\$ 5.50 per person
(Tuna salad, Egg salad with chives, Salmon salad, Chicken salad, vegetarian and roast beef with horseradish sauce served on wraps, Panini bread and assorted other breads)

Platter menu (2)

Canapés.....\$ 15.00/ dozen
(Liver pate, Salmon, shrimp and ham)

Hot Hors d'oeuvres.....\$ 10.50/ dozen
(Sausage rolls, mini pizzas, mini quiche Florentine, mini quiche Lorraine, mini pot pies)

Vegetable Hot Hors d'oeuvres.....\$9.50/ dozen
(Spanakopita, feta & sundried tomatoes, mushroom & leek, Ratatouille in pastry shells)

Shrimp platter\$ 75.00 (serves 40)
(Cooked jumbo shrimp served cold with seafood sauce)

Mini squares.....\$ 40.00 (serves 40)
(Assortment of pre cut squares)

* These platters are all placed on a buffet line for service. Should you require servers for any platters the cost is \$15.00 per server with a minimum of 1-hour service. If you need help determining how many servers you need for this type of service, please ask and we can help you decide.

Suggested guidelines for hors d'oeuvres are 3 pieces per person where a meal is served, 5 pieces per person for cocktail type settings.

All prices are subject to applicable taxes and 15% gratuity
Prices subject to change.