

# *Hors d'Oeuvres Party Package*

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(Based on 50-150 Guests)

ALL FOOD DISPLAYED ON STAINLESS STEEL CHAFERS AND GLASS PLATTERS

## ***STATIONARY HORS D'OEUVRES***

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--Crudit  Tray (Fresh Veggies, Domestic Cheeses, Pepperoni, Smoked Ham, Flatbreads, Gourmet Crackers served with Roasted Red Pepper Dip and Spicy Mustard

--Bruschetta Station (Fresh Ripe Tomatoes, Fresh Mozzarella, Basil, Garlic Olive Oil served with Crostini Bread

--Pita & Hummus

--Succulent Sliced Seasonal Fresh Fruit with Creamy Yogurt Dip

\$4.75 per person (plus tax)

## ***BUTLERED HORS D'OEUVRES***

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(Choice of 3)

--Sesame Chicken Satay on Skewers with Sweet & Sour Dip

--Grilled Quesadillas

--Filet of Beef Crostini (Filet Mignon, Roasted Fennel, Sharp Provolone Cheese topped with Balsamic Reduction Sauce)

--Cheese Steak Egg Roll with Marinara Sauce

--Pigs in the Blanket with Spicy Mustard

--Chorizo Puff (Pork Sausage, Cheese, Onions)

--Spanakopita (Spinach & Feta Cheese in Filo Pastry)

--Button Mushrooms Stuffed w/Spinach & Boursin Cheese topped with Red Peppers

--Vegetable Egg Roll with Ginger Sauce

\$8.95 per person (plus tax)

\*\*\*\*\*SEAFOOD OPTIONS AVAILABLE @MARKET PRICE\*\*\*\*\*

*COFFEE & TEA SERVICE WITH CONDIMENTS*

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\$1.25 per person (plus tax)

*DESSERTS*

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--Home Baked Cookies, Fudge Brownies, Chocolate Covered Strawberries

\$1.50 per person (plus tax)

--Addition to Basic Dessert Display to Include Homemade Cannolis, Assorted Cakes, Petit Fours

\$2.95 per person (plus tax)

*UPSCALE DISPOSABLE PAPER/PLASTICWARE (BLACK OR WHITE)*

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\$0.75per person (plus tax)

*SERVICE*

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(All of the below labor may not be necessary for all events)

--Chef on Site (6 hrs)....\$175

--Servers (total of 6 hrs each set up/serve/clean up)....\$140 each

--Kitchen Assistant (6 hrs)....\$140

--Bartender (6 hrs)....\$135

Delivery Charge Based Upon Distance (approx. \$40)