

~ CATERING MENU ~

Reception Ideas

An Array of Domestic and International Cheese

Seasonal Fruits, Baguettes and Fancy Crackers
Small \$60.00 Large \$140.00

Market Fresh Crudités

With Curried Honey Dip and Vegetable Chips
Small \$40.00 Large \$70.00

Freshly Sliced Fruit

Served with Kiwi Yogurt Dip
Small \$60.00 Large \$140.00

Atlantic Smoked Salmon Platter

Capers, Cream Cheese, Red Onions and Dill Crostini
\$75.00 (Serves 15)

Oyster Shooter Bar with Tequila

\$28.00 per dozen

A Display of Jumbo Shrimp

\$20.00 per dozen

All Seafood is served on ice with Fresh Lemons, Cocktail Sauces, Tabasco and Worcestershire Sauce. May we suggest a Custom Ice carving to present to your guests for an additional - \$350.00 and up depending on details

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Reception Ideas Continued...

Sandwiches

Traditional ¼ cut Sandwiches with a variety of fillings; Egg Salad, Roast Beef, Smoked Chicken, Tuna Salad, Chicken Salad, Ham and Swiss and Balsamic Roasted Vegetables.

(24 pieces) \$26.00

(48 pieces) \$50.00

(68 pieces) \$70.00

Artichoke and Spinach Dip

Served with Navajo Fry Bread

\$18.00 (Crock Serves Approximately 6 - 10)

Italian Antipasto

Assortment of Cured Meats, Grilled Vegetables, Olives, Marinated Peppers, Imported Cheese and Italian Bread Sticks

\$10.00 per Person

Slab Cake

Marbled Chocolate and Vanilla Cake with Chocolate Frosting

\$85.00

Nacho Chips and Salsa

\$25.00 (Serves 20)

Bowl of Mixed Nuts

\$20.00 (Serves 20)

Bowl of Pretzels

\$18.00 (Serves 20)