

HEAVY HORS D' OUERVE MENU

Harvest of Fresh Seasonal Fruits
Fresh Seasonal Vegetables with Dip
Cheese Assortment with Crackers
Carving Station with your choice of:
Roast Beef, Turkey Breast, Toasted Pork Loin or Baked Ham
Served with Rolls or Croissants and Condiments and Sauces
Hot Crab and Artichokes Dip with Pita Wedges
Mediterranean Shrimp with Cocktail Sauce and Lemon
Chicken in Phyllo Pastry Cups
Teriyaki or Swedish Cocktail Meatballs

Dessert Station

(please select 3 desserts)

Tarts, Brownie Bottom Chocolate Mousse, Key Lime Pie, Cheese cake
(Nuts or fruit) Chocolate Dipped Cookies or Strawberries (seasonal)

BEVERAGE SERVICE

Soft Drinks, Iced Tea, coffee and Decafe
(Bartenders available for an additional charge)

Prices include: Full staff to set up, serve and clean up event
Clear heavy duty disposable plates, cups, and utensils.

Napkins of your color choice

We arrange rental for tents, tables, chairs, table clothes and linen napkins

* Price per guest for the Complete Hors D'ouerve Menu
We will gladly customize a menu for your taste, event and budget