



MEDITERRANEAN HORS D'OEUVRE PACKAGE

- ✦ PLATTER OF HUMMUS, KALAMATA OLIVES AND PITA
- ✦ PHYLLO OLIVE FETA STICKS
- ✦ ANTIPASTO PLATTER WITH SALAMI CUBES, CHEESES, MARINATED VEGETABLES AND DILLS
- ✦ CANAPÉ WITH FRESH MOZZARELLA, TOMATO, FRESH BASIL AND OLIVE OIL
- ✦ SPINACH TORTELLINI AND SWEET RED PEPPER SKEWERS IN A LEMON MARINATE

MEXICAN FIESTA HORS D'OEUVRE PACKAGE

- ✦ TRI-COLOR TORTILLA CHIPS WITH VARIETY OF SALSAS AND GUACAMOLE
- ✦ MEXICAN SHRIMP, AVOCADO AND LIME SKEWERS
- ✦ SEVEN LAYER DIP WITH REFRIED BEANS, GROUND BEEF, SHREDDED CHEESE, CREAM, TOMATO, BLACK OLIVES AND FRESH CILANTRO
- ✦ CHICKEN AND CHEESE QUESSADILLA
- ✦ CARNE ASADA (BEEF FLANKSTEAK) STRIPS AND ROASTED PEPPERS

PACIFIC RIM HORS D'OEUVRE PACKAGE

- ✦ SPRING ROLLS WITH CURRY CHICKEN, FRESH BASIL, CILANTRO WRAPPED IN RICE PAPER
- ✦ SEARED MARINATED BEEF TOP SIRLOIN SLICES WITH A SOY AND WASABI SAUCE
- ✦ POT STICKERS WITH SPICY DIPPING SAUCE
- ✦ THAI CHICKEN SKEWERS WITH PEANUT DIPPING SAUCE
- ✦ ROASTED ASIAN SESAME GREEN BEANS AND RED PEPPERS

SEASIDE FAVORITE HORS D'OEUVRE PACKAGE

- ✦ HOT CRAB AND ARTICHOKE DIP WITH TOASTED BAQUETTE
- ✦ JUMBO GULF PRAWNS WITH A FRESH LIME CILANTRO COCKTAIL SAUCE
- ✦ CHILLED SMOKED SALMON FILET WITH CRACKERS AND HERB CREAM CHEESE
- ✦ BACON WRAPPED HERB MARINATED SCALLOPS
- ✦ BAY SHRIMP CANAPÉS WITH CUCUMBER AND FRESH DILL

*PRICES ARE FOR 50 OR LESS GUEST FOR 50 TO 100 GUESTS MINUS \$1.00. FOR 100+ GUESTS MINUS \$2.00. TAX NOT INCLUDED.

A 15% GRATUITY WILL BE ADDED TO ALL CATERED EVENTS.

PRICE INCLUDES SET UP, DELIVERY AND CLEAN UP OF FOOD TABLE ONLY. SERVERS ARE \$25.00 AN HOUR. SERVERS WORK IN PAIRS WITH A 2-HOUR MINIMUM.