

HORS D'OEUVRES A LA CARTE

Two (2) dozen minimum

COLD SELECTIONS

Fresh fruit kabobs	<i>\$21.00 per dozen</i>
Belgian endive with herb brie	<i>\$21.00 per dozen</i>
Deviled eggs	<i>\$21.00 per dozen</i>
Stuffed artichokes with bay shrimp	<i>\$24.00 per dozen</i>
Bruschetta (toasted French bread with tomato and basil)	<i>\$27.00 per dozen</i>
Southwestern Roll Up	<i>\$27.00 per dozen</i>
Roast beef roll with horseradish cream cheese	<i>\$27.00 per dozen</i>
Smoked salmon and cream cheese on a mini bagel	<i>\$30.00 per dozen</i>
Jumbo prawns served with cocktail sauce and lemon	<i>\$33.00 per dozen</i>
Antipasto skewers Mozzarella, olives, artichokes, and sundried tomatoes	<i>\$27.00 per dozen</i>
Prosciutto and melon	<i>\$30.00 per dozen</i>
English tea finger sandwiches (Assorted selections include) Ham mousse, cucumber, salami, egg salad and smoked salmon	<i>\$24.00 per dozen</i>

HORS D'OEUVRES A LA CARTE - CONTINUED

Two (2) dozen minimum

COLD SELECTION – CONTINUED

Deluxe Assorted Canapés	<i>\$24.00 per dozen</i>
Salami cornets with green olive and cream cheese, shrimp with cocktail sauce, chicken salad on a cracker, artichokes with red peppers, Cheddar cheese with smoked almonds, ham horns with ham mousse	
Fresh crudités tray with dip	<i>25 person - \$60.00</i>
	<i>50 person - \$125.00</i>
	<i>100 person - \$250.00</i>
Antipasto platter	<i>25 person - \$75.00</i>
Marinated vegetables and imported cheeses	<i>50 person - \$150.00</i>
	<i>100 person - \$300.00</i>
Domestic and imported cheese tray	<i>25 person - \$85.00</i>
	<i>50 person - \$175.00</i>
	<i>100 person - \$350.00</i>
Sliced seasonal fruit platter	<i>25 person - \$75.00</i>
	<i>50 person - \$150.00</i>
	<i>100 person - \$300.00</i>
Domestic cheese, fruit and cracker Tray	<i>25 person - \$100.00</i>
	<i>50 person - \$200.00</i>
	<i>100 person - \$400.00</i>
Deli platter	<i>25 person - \$115.00</i>
Assorted meats and cheeses with freshly baked rolls	<i>50 person - \$235.00</i>
	<i>100 person - \$475.00</i>

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Two (2) dozen minimum

HOT SELECTIONS

Swedish meatballs	<i>\$18.00 per dozen</i>
Breaded chicken drumettes	<i>\$18.00 per dozen</i>
Mini Quiches	<i>\$21.00 per dozen</i>
Thai Chicken satay with peanut dipping sauce	<i>\$30.00 per dozen</i>
Mini Beef Wellingtons	<i>\$33.00 per dozen</i>
Italian sausage wrapped in pastry Served with hot mustard	<i>\$30.00 per dozen</i>
Mini bratwurst wrapped in pastry Served with hot mustard	<i>\$30.00 per dozen</i>
Egg Rolls Chili dipping sauce and hot mustard	<i>\$24.00 per dozen</i>
Shu Mai	<i>\$24.00 per dozen</i>
Buffalo chicken wings Served with celery and Ranch dressing	<i>\$24.00 per dozen</i>
Cream Cheese Poppers	<i>\$21.00 per dozen</i>
Stuffed mushrooms	<i>\$24.00 per dozen</i>
Mini burritos (beef or Mesquite chicken)	<i>\$24.00 per dozen</i>
Quesadillas Garlic chicken, four cheese, or Portobello mushroom	<i>\$27.00 per dozen</i>

HORS D'OEUVRES A LA CARTE

Two (2) dozen minimum

HOT SELECTION – CONTINUED

Chicken and vegetable kabobs	<i>\$30.00 per dozen</i>
Coconut chicken skewers	<i>\$30.00 per dozen</i>
Tequila barbecue prawns	<i>\$33.00 per dozen</i>
Bacon wrapped scallops	<i>\$33.00 per dozen</i>
Jumbo Gulf Prawns Azteca	<i>\$33.00 per dozen</i>
Texas Gulf Crab Cakes	<i>\$33.00 per dozen</i>
One (1) pound of tortillas chips with one (1) quart of salsa	<i>Serves 10</i> <i>\$15.00</i>
One (1) pound of potato chips with Ranch dip	<i>Serves 10</i> <i>\$15.00</i>
One (1) pound of pretzels	<i>Serves 10</i> <i>\$12.00</i>

HORS D'OEUVRES RECEPTION

50 person minimum

*All Hors d'oeuvres Receptions are priced for one (1) hour of service.
Extended service is available for an additional cost per person.
Additional charge of \$50.00 per hour per attendant.*

Due to these receptions being priced as cocktail parties, there are no beverages included with the food.

SOUTHWESTERN SAMPLER

\$15.95 per person

Tri color tortilla chips with four salsa sampler
Guacamole and sour cream
Rum soaked pineapple spears
Cream Cheese Poppers
Mini beef and chicken burritos
Four cheese and Mesa Grill Quesadillas
Southwestern Egg Rolls

PIZZA PARTY

\$13.95 per person

Assorted freshly baked pizzas
Italian salad with olives, pepperocini, and red onion served with Italian dressing
Garlic breadsticks

PASTA RECEPTION

\$12.95 per person

Assorted crudités tray with dip
Choice of two (2) pastas: Penne with Marinara sauce, Tortellini a la Carbonara,
Tagliattelle with Pesto sauce and Pasta Bolognese
Freshly baked breadsticks

HORS D'OEUVRES RECEPTION - CONTINUED

50 person minimum

DESSERT RECEPTION

\$11.95 per person

Chocolate fountain with assorted fruit, pound cake, pretzels, and marshmallows
Assorted Petit Fours
Lemon bars and pecans bars
Praline cheesecake squares

TAILGATE PARTY

\$15.95 per person – Priced for two (2) hours of service

Buffalo wings with celery and Ranch dip
Barbecue pulled pork sandwiches on freshly baked rolls
Hot dogs and bratwurst with condiments
Coleslaw
Pretzels and tortillas chips with salsa
Freshly baked blondies and brownies

Jell-O® shots available for an additional \$1.00 per person
(All guests must be over 21 years of age)

ITALIAN SAMPLER

\$14.95 per person

Antipasto skewers
Sliced seasonal fruit
Assorted Bruschettas
Italian sausage stuffed mushrooms
Chicken Vesuvio
Italian meatballs
Cheese Tortellini
Rosemary asiago cheese straws

HORS D'OEUVRES RECEPTION - CONTINUED

50 person minimum

MANDALAY RECEPTION

\$14.95 per person

Sliced seasonal fruit

Domestic cheeses served with crackers

Assorted crudités with Ranch dip

Smoked salmon and cream cheese served on herbed toast

Chicken and vegetable skewers

Bacon wrapped scallops

Freshly baked cheese straws

A LA CARTE CARVING STATIONS

Roast whole tenderloin of beef	<i>\$7.00 per person</i>
Roasted prime rib	<i>\$6.00 per person</i>
Smoked Virginia Ham	<i>\$3.50 per person</i>
Roasted turkey breast	<i>\$3.50 per person</i>
Seasoned roast beef	<i>\$3.75 per person</i>

A LA CARTE REFRESHMENTS

BEVERAGES

House Blend coffee	<i>\$26.00 per gallon</i>
Decaffeinated coffee	<i>\$26.00 per gallon</i>
Regular tea	<i>\$2.00 per bag</i>
Herbal tea	<i>\$2.75 per bag</i>
Milk	<i>\$2.00 per pint</i>
Soda (Pepsi products)	<i>\$2.25 per can</i>
Bottled water	<i>\$2.25 per bottle</i>
Juice	<i>\$2.25 per bottle</i>
Orange, Cranberry, or Apple	<i>or</i>
	<i>\$32.00 per gallon</i>
Iced tea	<i>\$26.00 per gallon</i>
Lemonade	<i>\$26.00 per gallon</i>
Fruit punch	<i>\$26.00 per gallon</i>
Hot chocolate	<i>\$2.00 per packet</i>
Sparkling cider	<i>\$10.00 per bottle</i>

A LA CARTE REFRESHMENTS – CONTINUED

FRESH FROM THE BAKERY

Freshly baked cookies Two dozen minimum per flavor (Macaroon, chocolate chip, oatmeal raisin, peanut butter double chocolate, and white chocolate macadamia)	<i>\$14.00 per dozen</i>
Freshly baked Monster Cookies (Macaroon, chocolate chip, oatmeal raisin, peanut butter double chocolate, and white chocolate macadamia)	<i>\$22.00 per dozen</i>
Specialty cookies (decorated sugar cookies) Please ask your Catering representative in regards to creating your own custom cookie	<i>\$30.00 per dozen</i>
Assorted bagels with cream cheese	<i>\$25.00 per dozen</i>
Pastry Chef's Danish	<i>\$24.00 per dozen</i>
Croissants	<i>\$24.00 per dozen</i>
Brownies	<i>\$16.00 per dozen</i>
Individual Coffee Cakes	<i>\$16.00 per dozen</i>
Pecan bars	<i>\$26.00 per dozen</i>
Lemon bars	<i>\$26.00 per dozen</i>

FRUIT, NUTS AND MORE

Granola bar, Nutri-Grain® bar or PowerBar®	<i>\$21.00 per dozen</i>
Regular and non-fat yogurt	<i>\$24.00 per dozen</i>
Assorted mixed nuts	<i>\$20.00 per pound</i>
Chocolate covered strawberries	<i>\$30.00 per dozen</i>
Assorted candy bars	<i>\$24.00 per dozen</i>