



Appetizer Platters

	<u>\$ per serving</u>
Seasonal Crudite Platter with Dipping Sauces	2.50
International Cheese Board with Seasonal Fruit and Assorted Crackers	2.50
Seasonal Fruit Platter	2.50
Mediterranean Antipasto Platter	2.75
Belgian Endive Blossom with Bleu Cheese Walnut Spread	1.00
Grilled Italian Vegetable Platter with Balsamic Reduction	2.75
Roasted Red Bell Pepper Hummus with Garlic Pita Chips (about 30 servings)	30
Italian Caprese Salsa with Crostini (about 30 servings)	32
Spin-Artichoke Dip in Bread Bowl with baguette slices (about 30 servings)	35
Smoked Salmon with Dill Sauce and Cucumber slices (about 30 servings)	50
Baked Brie with Apricot Preserves (about 30 servings)	50
Cold Peeled Prawns with Cocktail Sauce (16-20 pieces per pound)	\$30/lb.

Pieced Appetizers

	<u>\$ per piece</u>
Chicken Skewers (<i>BBQ, Buffalo, Teriyaki, Honey Mustard, Marsala</i>)	1.75
Beef Skewers (<i>BBQ, Teriyaki, Garlic Soy, Szechuan, Spicy Mustard</i>)	2.00
Meatballs (<i>BBQ, Teriyaki, Garlic Soy</i>)	1.50
Cajun Crab Cakes with Creole Aioli (min 25)	2.00
Smoked Salmon Pinwheels	1.00
Gruyere Cheese Puffs	1.75
Beef, Pepper and Onion Kabob	2.00
Mini Beef Wellington	2.00
Bagatelle Deviled Eggs	.75
Duchesse Potatoes with Sour Cream and Chives	1.50
Spanikopita	1.25
Bacon Wrapped Scallops (min 25)	2.50
Cheddar Cheese Straws	1.00
Veggie Stuffed Mushrooms	1.25
Crab Stuffed Mushrooms	2.00
Italian Sausage Stuffed Mushrooms	1.50
Kalamata Olivida Crostini	1.25