

Special Occasions

Choose any seven (7) of the following culinary creations to be artfully displayed and handmade to your special occasion. Hors d'Oeuvres Menu items may be selected as well. \$39.95pp



MINI SUGAR GLAZED HAM AND CHEDDAR SANDWICHES

Served with mayonnaise and Dijon mustard

PETITE SWEET POTATO BISCUITS

Served with country ham and smoked turkey

FRESH BAKED BISCUITS

Served with roasted beef tenderloin, bleu cheese crumbles, truffle glazed onions & appropriate sauces

BITE-SIZED PISTACHIO ENCRUSTED BONELESS BREAST OF CHICKEN

SIDE OF SLICED SMOKED ATLANTIC SALMON

Served with capers, diced egg, diced onion and cream cheese

HAND ROLLED SUSHI Hand-rolled on site (additional \$8.00 pp)

QUICHE

Served with sautéed shrimp, asparagus and cheese

GRILLED LOBSTER TARRAGON DIP

CLASSIC JUMBO SHRIMP COCKTAIL DISPLAY

MINI VEGETARIAN QUICHES

LIGHTLY ROASTED ASPARAGUS WRAPPED IN PROSCIUTTO

BUTTERMILK FRIED GREEN TOMATOES WITH REMOULADE SAUCE

PROSCIUTTO PINWHEELS

Served with red pepper cream cheese and artichoke hearts

SHRIMP QUESADILLA WITH CHIMICHANGA SAUCE

ROASTED LAMB

Served with herbs and whole grain mustard

BACON WRAPPED SCALLOPS

SMOKED SALMON DEVEILED EGGS