

HOT HORS D'OEUVRES

- **Spanikopta – Phyllo triangles stuffed with spinach, feta & cream cheese with a hint of garlic**
\$ 3.25 ea
- **Brie Cheese with Raspberry & Almonds stuffed in Phyllo**
\$ 2.95 ea
- **Chicken & Pineapple Brouchettes**
Chicken Breast Strips with Glazed Pineapple Sauce
\$ 1.95 ea
- **Mixed Seafood Beggar's Purse**
a succulent blend of shrimp, scallops & Maryland Blue Crab in baked Phyllo
\$ 3.25 ea
- **Stuffed Portobello & Domestic Mushroom Blend with a creamy Fontina Cheese seasoned with Thyme** \$ 1.95 ea
- **Spinach & Artichoke Dip Stuffed in a Rangoon Wrapper**
\$ 1.95 ea

COLD HORS D'OEUVRES & SALADS

- **Fresh Bruchetta Salad with tossed basil, tomatoes, mozzarella & red onion served with Italian Baguettes**
\$ 3.75 pp
- **Bow Tie Pasta prepared with tomatoes, fresh dill & avocado**
\$ 2.95 pp
- **Vegetable Cruautés – array of fresh vegetables with a dipping sauce**
\$ 3.95 pp
- **Shrimp Cocktail presented chilled with fresh lemon & cocktail sauce**
21/25 tail on - \$ market price
- **Selected Domestic Cheese Platter to include artesian breads**
\$ 3.95 pp
- **Italian Vegetable Penne Pasta Salad**
assorted fresh vegetables tossed in penne pasta with Italian Oil & pine nuts
\$ 3.75 pp

HOT HORS D'OEUVRES

- **Italian Antipasto Skewer**
arranged with Artichoke Hearts, Mozzarella Cheese, Black Olives & Sun Dried tomato Brushed with Italian Sauce
\$ 3.25ea
- **Chicken Quesadilla Roll**
Mesquite Flavored Chicken with Monterey Cheese, Mild Jalapenos & Onions
\$ 2.50 ea
- **Artichoke Hearts stuffed in a lightly garlic seasoned pastry shell with Parmesan, Cream & Goat Cheese**
\$ 2.25 ea
- **Assorted Mini Quiches to include Array of Vegetables, Cheese, Bacon & Sausage in a puff pastry**
\$ 1.95 ea