

Hors d'Oeuvres

Selections are priced per 100 pieces. Minimum of a 100 piece order.

Cold Hors d'Oeuvres

<i>Cherry Tomatoes with Boursin Cheese.....</i>	<i>\$110.00</i>
<i>Bruschetta with Roma Tomatoes, Fresh Basil & Garlic.....</i>	<i>\$125.00</i>
<i>Coronets of Salami with Cream Cheese Infused with Dill.....</i>	<i>\$125.00</i>
<i>Crostini with Maytag Bleu Cheese and Rum-Infused Spiced Apples.....</i>	
<i>\$150.00</i>	
<i>Carpaccio of Angus Beef Tenderloin with Parmesan Crisps and Cracked Mustard.....</i>	<i>\$275.00</i>
<i>Skewer of Olive, Provolone and Salami.....</i>	<i>\$110.00</i>
<i>Shortbread Rounds with Creamed Brie and Apple Chutney</i>	<i>\$175.00</i>
<i>Shortbread Rounds with Smoked Salmon Mousse.....</i>	<i>\$250.00</i>
<i>Corriander Encrusted Seared Ahi Tuna with Sesame</i>	
<i>Seaweed Salad and Wonton Crisp.....</i>	<i>\$250.00</i>
<i>Shrimp Cocktail or Crab Claws with House Made Cocktail Sauce.....</i>	<i>Market</i>
<i>English Cucumber Cups with Sundried Tomato and Olive Tapenade.....</i>	<i>\$225.00</i>

Hot Hors d'Oeuvres

<i>Cocktail Meatballs.....</i>	<i>\$110.00</i>
<i>Vegetarian Spring Rolls with Asian Dipping Sauce.....</i>	<i>\$175.00</i>
<i>Beggar's Purse stuffed with Wild Mushrooms and Bleu Cheese.....</i>	
<i>\$250.00</i>	
<i>Buffalo Chicken Wings with Celery and Bleu Cheese.....</i>	<i>\$150.00</i>
<i>Vegetable Quesadillas.....</i>	<i>\$225.00</i>
<i>Southwest Chicken Quesadillas.....</i>	<i>\$275.00</i>
<i>Coconut Battered Shrimp with Island Dipping Sauce.....</i>	<i>\$400.00</i>
<i>Assorted Mini Quiche.....</i>	<i>\$175.00</i>
<i>Crab Stuffed Mushrooms.....</i>	<i>\$150.00</i>
<i>Thai Chicken Satay with Peanut Sauce.....</i>	<i>\$250.00</i>
<i>Spanakopitas.....</i>	<i>\$160.00</i>
<i>Miniature Crab Cakes with Creole Remoulade.....</i>	<i>\$210.00</i>
<i>Tuscan Chicken en Croute.....</i>	<i>\$200.00</i>
<i>Grilled Sea Scallops wrapped in Bacon.....</i>	<i>\$250.00</i>

Specialty Display Options

Seasonal Sliced Fruit Display with a Mandarin Orange Cream Dipping Sauce
\$4.00 per person

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Fresh Vegetable Crudités with The Fountains Cucumber Tarragon Dip
\$3.50 per person

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Domestic & International Cheese Presentation with Assorted Crackers, Lavosh and Flatbreads
\$4.50 per person

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Lemon-Pepper Cured Whole Salmon Sides served with Assorted Cocktail Breads and Crackers
accompanied by Tarragon Mint Mustard and Sweet Pickled Vegetable Relish
\$100.00 serves 25 people

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Antipasto Display of Italian Meats tossed with a White Balsamic Herbal Vinaigrette accompanied
with Assorted Vegetables and Cheeses served with Fresh Focaccia Breads,
Virgin Olive Oil and Balsamic Vinegar
\$9.95 per person

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Creamy Spinach and Artichoke Dip Served Warm with Toasted Pita Chips
\$35.00 serves 25 people

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Whole Baked Brie with Port Wine Infused Mixed Berry Chutney in a Puff Pastry, Enhanced with
Assorted Grapes, Berries, Fresh Apple-Nut Bread and Multi-Grain Baguettes
\$75.00 serves 30 people

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Sushi Station

Traditional Maki Rolls: Including California-style, Spicy Tuna and Shrimp Rolls
Market Price