

## Hors d'oeuvres: Ala Carte Selections

	Serves	Small 25+	Medium 50+	Large 75+
Antipasto (meats, cheeses, fresh vegetables, kalamata olives, artichoke hearts).....		150	200	250
Assorted cheeses with crackers .....		80	130	175
Assorted cookies .....		25	40	50
Assorted mini quiche.....		85	130	165
Breaded mushrooms with piquane sauce.....		85	125	165
Buffalo chicken strips with bleu cheese .....		105	155	195
Chicken tenders with BBQ sauce.....		90	130	165
Coconut chicken chunks with spicy raspberry sauce .....		100	150	190
Coconut shrimp with spicy raspberry sauce.....		quoted based on market price		
Cold shrimp with cocktail sauce.....		quoted based on market price		
Cole slaw .....		40	60	80
Deviled eggs.....		65	100	130
Fresh seasonal fruit .....		75	115	145
Fresh vegetables with dip .....		50	75	100
Fudge brownies.....		40	60	80
Jalapeño poppers with cream cheese and rancho ranch sauce.....		92	138	183
Macaroni salad.....		40	60	80
Mini chicken Sonora quesadilla with sour cream and salsa.....		84	125	166
Mini shish kabobs (chicken or beef) .....		117	175	233
Mozzarella sticks with marinara sauce .....		75	113	150
Pigs in a blanket (pastry-wrapped cocktail franks) .....		90	130	165
Pot stickers with roasted garlic soy sauce .....		75	113	150
Potato chips with dip.....		25	40	50
Potato salad .....		40	60	80
Potato skins with cheese and bacon, sour cream and chive dip.....		80	120	155
Pretzels.....		25	40	50
Seven-layer dip with tortilla chips (onions, sour cream, refried beans, cheddar cheese, guacamole, cilantro, tomatoes).....		85	125	165
Shrimp kabobs with Cajun spices .....		quoted based on market price		
Spinach and artichoke dip with tortilla chips .....		95	135	175
Swedish meatballs.....		70	110	140
Tortilla chips with salsa .....		59	88	117
Vegetable egg or spring rolls with sweet and sour sauce .....		83	125	166
Wings of fire with bleu cheese.....		75	113	150

Hors D'oeuvre package selections are served buffet-style and includes white china, silverware, glassware, and linen on the buffet table(s); butlering available at an additional charge.

Sales tax (7.25%) and gratuity (17%) will be added to the above per person prices quoted. Prices quoted are for groups of 35 or more people. A \$1 surcharge per person will be added for group sizes of 25 to 35. A \$2 surcharge per person will be added for group sizes of 15 to 25. Groups of less than 15 people will be charged for 15 people. There is a set-up fee of \$200 (100+ people), \$150 (75-99 people), \$100 (50-74 people), or \$75 (fewer than 50 people) for all events. Pricing is subject to change due to fluctuation in food costs. A \$300 deposit is required to reserve our services and guarantee quoted prices and will be deducted from your final statement. Written cancellations with less than thirty days' notice (30 days prior to your scheduled event date) will forfeit entire deposit. Remainder of estimated balance is due 10 days before your event. Any remaining balance is due upon checkout. A 2.0% per month interest charge will be added to your statement if not paid within 15 days,