

# Events Catering

## *CD and ME Cocktail Reception Buffet*

### *Choice of Four*

<b>Mini Sandwich Display</b> <i>(Roast Beef, Turkey Breast, Ham &amp; Swiss)</i>	<b>Decorated Smoked Side of Salmon (add \$3.00)</b>
<b>Petite Tenderloin of Beef Sandwiches (market price)</b>	<b>Bruschetta &amp; Toasted Crostini</b>
<b>Mediterranean Antipasto Display</b>	<b>Fresh Fruit Trays</b>
<b>Roasted Vegetable Wraps</b>	<b>Fresh Cut Vegetable Platter with Dips</b>
<b>Spicy Chicken Wings</b>	<b>Danish Meatballs</b>
<b>BBQ Meatballs</b>	<b>Shrimp (add \$4.00)</b>
	<b>Crab Claws – Seasonal (add \$4.00)</b>

### *Choice of Four – Hot Hors D'Oeuvres*

<b>Mini Egg Rolls</b>	<b>Stuffed Mushroom Caps</b>
<b>Italian Sausage Bites</b>	<b>Spanakopita</b>
<b>Assorted Baby Quiche</b>	<b>Chicken Satay</b>
<b>Chicken Polynesian</b>	<b>Teriyaki Beef Brochettes</b>
<b>Jambalaya Kebobs</b>	<b>Artichoke Cheese Dip</b>
<b>Jerk Chicken Skewers</b>	<b>Southwest Style Egg Rolls</b>
<b>Asparagus wrapped in Phyllo</b>	<b>Cocktail Franks in a Blanket</b>

### *Choice of Four – Cold Hors D'Oeuvres*

<b>Crab Stuffed Pea Pods</b>	<b>Baked Brie w/Raspberry or Pecan Filling</b>
<b>Cheese Torta with Crackers</b>	<b>Asparagus Spears wrapped in Prosciutto</b>
<b>Fancy Decorated Devilled Eggs</b>	<b>Basil Marinated Fresh Mozzarella</b>
<b>Roquefort Grapes</b>	<b>and Grape Tomato Skewers</b>

**This meal also includes Uniformed Wait Staff,  
Cake Cutting Service and Deluxe Decorated Buffet.  
\$28.00 per person plus 8% sales tax and 12% service charge.  
This price is based on 150 or more guests.**

**Chef Carver is also available at an additional cost.**