

STATIONARY HORS D' OEUVRES

Imported and Domestic Cheeses

Garnished with Seedless Grapes and Stemmed Strawberries. Assorted Crackers also included Dijon and Graniny Mustards

2.95 per person

COUNTRY CRUDITE' PRESENTATION

Broccoli, Cauliflower Florets, Celery, Cross Cut Carrot, Radish Roses, and Cucumbers, and Cherry Tomatoes served with Buttermilk Ranch Dip

2.25 per person

Combination of the above Cheeses & Crudities'

4.55 per person

Fresh Fruit Display on mirror with Raspberry Fruit Dip

2.45 per person

Warm Brie Wrapped in Puff Pastry served with a Caramel Nut topping and toasted Baquetts Warm Artichoke and Spinach Parisian with Baquetts

1.95 per person

Warm Artichoke and Spinach Parisian with Baquetts

2.95 per person

Decorated Fillet of Whole Salmon Poached or Smoked served with Condiments on a mirror, Party Rye and Toast Points

2.55 per person

Warm Artichoke and Crab Parisian with Baquetts

2.95 per person

Shrimp en Shell Pick 'n Peel, Cocktail Sauce 75.00 per 50

Iced Shrimp Cocktail

With Cocktail Sauce 95.00 per 50

Chocolate Fondue

Served with our Fresh Fruit Display 1.50 per person

or

Served with Pineapple, Strawberries, Pretzels, Marshmallows

2.95 per person