

MENU ADDITIONS

APPETIZERS SUITABLE FOR TRAY-PASSED SERVICE:

(priced per person, designed to be added to an existing menu)

Note: Vegetarian and Gluten Free Appetizers Available

Crab & Artichoke Soufflé in Fluted Phyllo Cups **	2.85
Bacon “Tots” with Cool Ranch Dip **	3.15
Warm Brie and Blackberry Tarts **	2.45
Savory Goat Cheese & Caramelized Onion Tarts **	2.45
Sweet Mini Peppers Stuffed with Goat Cheese and Toasted Pecans	2.65
Bacon Parmesan Breadsticks **	3.15
Northwest Crab Cakes w/ Sweet Chili Sauce	4.25
Sautéed Portobello & Crimini Mushroom Tartlets	2.45
Kefta (Moroccan Meatballs) in a Pool of Tzatziki	2.95
Smoked Mozzarella & Sun Dried Tomato Tarts	2.45
Soup Sips (seasonal choices) Served in Clear Vessels	1.95-2.25
Smoked Salmon Hash on Rice Crisps with Wasabi Crème	2.75
Vegetarian Sushi	3.50
Gorgonzola & Pistachio Crostini	2.25
French Brie Cheese with Crimini Mushroom Topping in Savory Tart Shells	2.65
Fresh Goat Cheese, Cantaloupe & Procuitto Bruschetta **	2.95
Kalamata Olive & Pesto Crostini	2.25
Crab Stuffed Mushrooms **	2.65
Spanakopita (flaky spinach filled phyllo pastry) with Tzatziki Sauce	2.45
Tequila-Lime Prawn Shooters with Chipotle Lime Sauce	3.50
Ocean Prawn Shooters with Horseradish Cocktail Sauce	3.50
Guacamole Shrimp Tostadas on Blue Corn Chips	3.50
Malaysian Prawns	3.50
Chicken-Almond Asian Salad Nesting on a Spoon	2.65
Portobello Mushroom & Roasted Red Pepper Quesadillas	2.25
Smoked Salmon and Cucumber Bites	2.10
Caprese Salad on a Bamboo Skewer	2.65

**** Item requires an oven**

LATE NIGHT SNACKS:

(priced per person, designed to be added to an existing menu)

50 person minimum

Cheeseburger Sliders w/ Chips & Bacon Dip	5.65
Mac & Cheese with an Array of Toppings	4.95
Grilled Cheese Sammies w/ Tomato Soup Shots	4.95
BBQ Pork Sliders with Toasted Pecan Coleslaw	5.95
Warm Cookies with Milk	4.25

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DISPLAYS:

(priced per person, designed to be added to an existing menu)

50 person minimum

Classic Appetizer Cheese Table Display Featuring Layered Tortas,
Blackberry- Almond Brie & Premium Crackers Tiered on
Natural Ceramic Tiles, Garnished with Red Flame Grapes and
Cascading Ivy 4.95

Antipasto Appetizer Table Display with Domestic and Imported Cheeses,
Italian Salami, Pepperoncini, Assorted Olives, Marinated Vegetables &
Premium Crackers with Red Flame Grapes & Cascading Ivy 6.95

Premium Appetizer Table Display with Domestic and Imported Cheeses,
Sliced Italian Meats, Caramelized Nuts, Figs or Medjool Dates (seasonal),
Dried Fruit, Assorted Fancy Olives, Premium Crackers & Grissini,
Garnished with Red Flame Grapes & Cascading Ivy 8.95

DESSERTS

(priced per person, designed to be added to an existing menu)

Chocolate Fondue with Ripe Strawberries 2.95
Dark Dipping Chocolate w/ Fruit, Marshmallows, Pretzels & Mini Cream 3.95
Strawberry Shortcake: Fluffy Buttermilk Biscuits with
Ripe Strawberries and Whipped Cream 5.95
Bananas Foster over Dark Chocolate Brownie with Whipped Cream
(Chef Station) 5.95
A Make-Your-Own Ice Cream Sundae Bar: Vanilla Ice Cream, Chocolate,
Strawberry & Caramel Sauce, Chopped Peanuts, Sprinkles, Oreo Crumbles,
Maraschino Cherries and Whipped Cream..... 5.95
Marionberry Cobbler with Ice Cream 5.95
Petite Dessert Assortment starting at..... 6.65

BEVERAGES

(priced per person, designed to be added to an existing menu)

Sparkling Citrus (or) Cranberry Bliss Punch..... 1.75
Fresh Lemonade Sparkling Punch 1.95
Sparkling Citrus (or) Cranberry Bliss Punch (as only beverage) 2.25
Made-To-Order Seltzer Bar 2.95
Fresh Lemonade Station decorated with living greenery 2.65
Strawberry Lemonade Station decorated with living greenery 2.75