

#### CREATE YOUR OWN HORS D'OEUVRE BUFFET

Hors d'oeuvres are priced per person. We suggest a selection of 5-6 items for Light Hors d'oeuvres or 7-10 for Heavy Hors d'oeuvres in place of Dinner

### **HOT HORS D'OEUVRES**

Mini Twice Baked Potatoes \$2.00 per person

Mini Assorted Quiches \$2.00 per person

Hot Bite Size Artichoke or Zucchini Squares \$1.25 per person

Mini Stuffed Foccaccias/Side of Marinara Sauce \$2.00 per person

Assorted Mini Gourmet Pizzas Squares \$1.75 per person

Herbed Phyllo Purses with Camembert Cheese & Walnuts \$2.00 per person

Spanakopita \$2.60 per person

Spinach Empanadas/ Salsa on the side \$2.00 per person

Italian Sausage Empanadas/ Amogliue Sauce on the side \$2.00 per person

Four Cheese Fried Ravioli/ Marinara Sauce on the Side \$1.75 per person

> Crab Stuffed Mushrooms \$2.25 per person

Deluxe Stuffed Mushrooms \$1.75 per person



#### Spinach Stuffed Mushrooms \$1.75 per person

Water Chestnuts Wrapped in Bacon in Barbecue Sauce \$1.75 per person

Swedish Meatballs \$1.75 per person

Sweet-n-Sour Meatballs \$1.75 per person

Barbecued Meatballs \$1.75 per person

Coconut Chicken Strips/ Dipping Sauces \$2.25 per person

Breaded Chicken Breast Strips/ Dipping Sauces \$1.75 per person

Honey Barbecued or Spicy Buffalo Style Chicken Wings \$1.75 per person

Chicken Satay/ Thai Peanut Sauce \$2.00 per person

Tequila Chicken Skewers with Pineapple & Bell Pepper Garnish \$2.00 per person

Beef Teriyaki Skewers with Bell Pepper & Pineapple Garnish \$2.00 per person

Mandarin Chicken OR Pork Skewers with Bell Pepper & Pineapple Garnish \$2.00 per person

Baby Back Rib lets in Barbecue Sauce \$3.00 per person

Cocktail Sausages in Barbecue Sauce \$1.00 per person

Smoked Chicken and Apple Cocktail Sausages with a Splash of Dijon

All Prices are Subject to 6% Michigan Sales tax and 15% Delivery/Set-up Fee Page 2 of 8



# Wrapped in Puff Pastry 1.75 per person

Scallops Wrapped in Bacon (½ ounce size) \$3.80 per person

Mini Crab Cakes with Lemon Buerre Blanc Sauce on the Side \$2.75 per person

Crab Rangoon with Dipping Sauce \$2.95 per person

## **COLD HORS D'OEUVRES**

Regular, Curried, or Spicy Chicken Salad Stuffed Shells \$1.75 per person

> Miniature Confetti Stuffed New Potatoes \$1.75 per person

> > Deviled Eggs \$11.75 per Dozen

Mini Fresh Fruit Skewers with Caramel Dip \$2.25 per person

Large Shrimp Peeled and Devained, Tail on Served with Cocktail Sauce, Lemon Wedges and Parsley Garnish on Ice \$3.50 per person

Jumbo Cheese Tortellini Skewered with Buffalo Mozzarella, Fresh Basil Leaves, & Grape Tomatoes/ Dipping Sauce \$1.95 per person



## **PARTY PLATTERS**

(SERVES 25-30PPL)

Chip & Dip Delight, One Pound Fresh Salsa, Guacamole, Blue Cheese Dip & French Onion

Dip with One Pound White Corn Tortilla Chips, Blue Corn Tortilla Chips, Kettle Style Potato Chips & Terra Vegetable Chips

\$50

Chilled Cajun Shrimp & Artichoke Dip with Tortilla Chips \$52

Mexican Grilled Corn & Cheese Dip (served hot) with White Corn Tortilla Chips \$45

Spinach Dip Served in a Bread Bowl with Pumpernickel and Italian Bread Slices or White Corn Tortilla Chips

\$30

Wisconsin Asiago Cheese Dip with Spinach and Artichokes (served hot) with White Corn Tortilla Chips

\$45

Avocado Pate" Garnished with Parsley, Peanuts, Tomatoes and Black Olives Served with

White Corn Tortilla Chips

\$35

Hot Artichoke Dip Served with Greek style Pita Bread \$38

Hot Artichoke & Spinach Dip served with Tortilla Chips \$38

Hot Crab Dip with Toasted Almonds Served with Crackers & Sliced Breads \$38

Salmon Mousse with Assorted Crackers and Fresh Dill Garnish \$35

Shrimp Cocktail, Five Pounds of Large Peeled and Deveined Tail on Shrimp served on Ice with Lemon Wedges & Cocktail Sauce (21-25count per#)

\$75



# Hummus Dip with Greek Style Pita Bread \$26

Seven Layers of Sin Mexican Style Dip with White Corn Tortilla Chips \$35

A Wheel of Brie Baked in Phyllo Dough & Decorated for your occasion. Served with Italian Bread Slices \$35

Fresh Fruit Salsa with Cinnamon Tortilla Chips \$36

Sliced Fresh Fruit Platter with Carmel Dip ½ Platter \$28
Full Platter \$48

Fresh Vegetable Tray with Herbed Ranch Dip ½ Platter \$18
Full Platter \$30

Marinated Vegetable Tray with Grilled Eggplant, Zucchini, Yellow Squash, Brussel Sprouts, Roasted Red Peppers, Marinated Mushrooms and Grilled Asparagus \$48

Mandarin Appetizer Platter with Sliced & Grilled Mandarin Chicken Strips, Fresh Pea Pods, Red & Yellow Pepper Strips, Scallions, Pineapple Wedges & Mini Specialty California Rolls with a side of Dipping Sauce garnished with Edible Flowers \$85

Domestic Cheese Platter with Fresh Fruit Garnish, Crackers and Breadsticks \$38

Above with the addition of Cubed Ham & Salami \$75

Side of Cold Smoked Alaskan Salmon, Thinly Sliced Served with Crackers, Sliced Breads, Cream Cheese, Slivered Scallions, Capers and Fresh Dill Garnish \$64

Miniature Assorted Sandwiches on Silver Dollar Rolls, Turkey-Swiss-Honey Mustard, Beef-Creamed Horseradish-Cheddar Cheese, Ham-Hot Pepper Cheese –Spicy Mustard \$50

(Sandwiches on Mini Croissants \$58.00)



Mini Italian Sub Slices, Italian Bread, Cheese, Salami, Ham, Pepperoni, Lettuce, Tomato, Onion, Pepperoncini, Mustard, Mayo and Secret Sub Sauce\$
\$45

Chicken Quesadilla Platter with Red Onion, Black Beans & Cheddar Cheese Served with a Side of Sour Cream and Salsa (Pork or Vegetarian Quesadillas Available upon Request)

\$52

Lavash Rolled Sandwich Platter- 20 Full Size Assorted Lavash Sandwiches Cut in half. Roast Beef, Turkey, Ham & Vegetarian all with Cheese, Lettuce, Tomato, Onion and Sauces \$60

Thinly Sliced Pepper Crusted Tenderloin Of Beef Served Chilled with Silver Dollar Rolls, Creamed Horseradish sauce & Assorted Mustards \$115

Gourmet Combination Trio with Sliced Roasted Turkey, Grilled Pork Tenderloin, & Pepper Crusted Beef Tenderloin with a Side of Cranberry Compote, Bourbon Mustard & Creamed Horseradish Served with Assorted Gourmet Breads \$175

Antipasta Tray- Sliced Ham, Pepperoni, Salami, Provolone and Swiss Cheese, Romaine Leaves, Sliced Roma Tomatoes, Slivered Red Onions, Black Olives, Whole Pepperoncini,

Roasted Red Peppers, Assorted Mustards, and Italian & Pumpernickel Breads \$75

Italian Stromboli Platter-Italian Pizza Dough Stuffed with Salami, Ham, Pepperoni, Provolone Cheese, Sun Dried Tomatoes, Onions, Pepperoncini & Fresh Basil Sprinkled with Sesame Seeds Then Baked & Sliced (Approximately 64Slices) \$50

Country Vegetable Stromboli-Italian Pizza Dough Stuffed with Swiss Cheese, Spinach, Broccoli, Julienne Carrots, Red Onions, Black Olives, Sun Dried Tomatoes & Fresh Basil sprinkled with Sesame Seeds Then Baked & Sliced (Approximately 64Slices) \$48



### **DESSERTS**

Mini, Medium, or Jumbo Chocolate Chip Cookies \$6.99 per pound

Brownies with Chocolate Chips or Walnuts \$18 per ½ sheet

> Mini Cream Puffs per 70 \$16

Mini Cannolis and Mini Éclairs \$10 per Dozen

Mini Cheesecake Triangles with Assorted Toppings \$36 per ½ sheet

Gourmet Bite Size Cheesecakes per 30 \$22.50

Carrot Cake with Cream Cheese Frosting \$25 per ½ Sheet

Half Sheet Cake Decorated \$50

Full Sheet Cake Decorated \$80

Lemon Bars with Powdered Sugar \$24 per ½ Sheet

Mini Brownie Circles w/ Chocolate Chips \$20 per 48pieces

Peanut Butter Chocolate Triangles \$36 per ½ Sheet

Chocolate Chip Cake w/ Powdered Sugar (20 Slices) \$18

Double Chocolate Chip Cake w/Powdered Sugar (20 Slices) \$18



Half Sheet Apple Jack Sheet Pie-Whipped Topping on the side \$35

Half Sheet Cherry Jack Sheet Pie-Whipped Topping on the side \$42