



## **Hors D'oeuvres Display Selections**

An 18% service charge, 1% SMCA fee and sales tax will be added to all applicable charges.

Small Serves 50/Large Serves 100

### **Assorted International and Domestic Cheese**

An assortment of the best cheeses possible served with grapes and a variety of crackers

Small \$100/Large \$200

### **Garden Vegetable Crudités**

The freshest vegetables in season served with ranch dipping sauce

Small \$75/Large \$150

### **Beef Tenderloin Platter**

Seared medium rare beef tenderloin served slightly chilled with tomato relish, pickled onions, whole grain mustard and crostini

Small \$200/Large \$375

### **Fruits from Around the World**

A wonderful selection of fresh fruit, hand sliced and beautifully arranged

Small \$100/Large \$200

### **Traditional Antipasti**

Marinated vegetables, olives, cherry peppers, pepperoncini, Italian meats and cheeses

Small \$100/Large \$200

### **Smoked Salmon**

Our smoked salmon display complete with red onions, hard boiled eggs, lemon wedges, capers and assorted crackers

Small \$200/Large \$375

### **Sliced Gourmet Meats and Cheeses**

Roast beef, ham, salami, and turkey arranged with an assortment of cheeses and condiments

Small \$125/Large \$250

### **Pates and Terrines**

House pates and terrine, including vegetarian options, served with chutney, prepared mustards and French baguettes

Small \$150/Large \$275

### **Seven Layer Dip**

Refried beans, sour cream, guacamole, salsa fresca, cheddar cheese, black olives and lettuce, layered and chilled, served with tortilla chips  
Small \$100/Large \$200

### **Hot Crab and Artichoke Dip**

Crabmeat, artichoke hearts and gruyere cheese baked and served with French baguette slices  
Small \$175/Large \$325

### **French Express**

Crunchy French bread, brie cheese, smoked gouda, extra sharp cheddar, served with fresh grapes, apples, and strawberries  
Small \$200/Large \$375

### **Baked Brie Encroute**

Brie cheese wrapped in puff pastry dough, baked to perfection and finished with sautéed granny smith apples and crostini  
Small \$200/Large \$400

### **Ecuadorian Ceviche**

Traditionally prepared with the freshest fish available slowly marinated in lime juice and served with tortilla chips  
Small \$200/Large \$375

### **Proscuitto Wrapped Honeydew Melon**

A classic the world around, great for summer weddings and hot afternoons  
Small \$150/Large \$300

### **Toasted Pita Points**

A vegetarian delight, topped with hummus, cucumber, tomato, and sprouts  
Small \$100/Large \$200

### **Tomato, Basil and Fresh Mozzarella**

Served on French bread crostini with cracked pepper, sea salt, and balsamic vinegar  
Small \$150/Large \$300