



Appetizer Trays

Serves 25

Combination Tray \$79.95

Choose two of the first four tray options
(Cheese, Garden Vegetable, Fresh Fruit, and Asiago & Artichoke)

Cheese Tray \$79.95

Horseradish Cheddar Cheese Spread, Monterey Jack & Cheddar Cheese Served with
Assorted Crackers and Red Grapes

Garden Vegetable Tray \$79.95

Fresh Garden Vegetables with House Made Ranch Dressing

Fresh Fruit Tray \$79.95

An Assortment of Seasonal Fresh Fruit

Asiago & Artichoke Dip Tray \$79.95

A Creamy Blend of Artichokes, Peppers, Asiago and Cream Cheese
Baked and Served with Toasted Pita

Baked Brie Tray \$79.95

Baked in Puff Pastry with Almond-Honey Butter and Served with Grapes and Crackers

Beef Tenderloin Tray \$159.95

Lightly Seasoned and Seared Tenderloin Medallions with Bleu Cheese Fondue and Demi Rolls

Cookie Tray \$59.95

Assorted Cookies

Sweets Tray \$79.95

Brownies, Lemon Bar, Cookies



Cocktail Appetizers

Serves 25

Shrimp Cocktail \$95.00

Served with Cocktail Sauce

Bacon Wrapped Beef Tenderloin Tips \$95.00

Finished with an Asian Plum Sauce

Stuffed Mushroom Caps \$75.00

Crab, Onion, Peppers and Cream Cheese

Club Meatballs \$55.00

Famous Since 1972, BBQ, Swedish or Italian

Thai Chicken Skewers \$65.00

Lightly Breaded Chicken Breast Skewered and Served with Honey-Orange-Ginger Sauce

Breaded Artichoke Fritters \$65.00

Served with Lemon Aioli, Lemonaise and Sun-Dried Tomato Aioli

Fantail Shrimp \$95.00

Japanese Panko Breaded, Deep Fried and Served with Lemon and Cocktail

Salmon Meatballs \$95.00

Hand Shaped Atlantic salmon Meatballs served with Assorted Crackers,
Cucumber Horseradish Cream and Lemon Dijon Aioli

Hot Chips & Dip \$25.00

House Cut Potatoes, Fried and Seasoned, Served with house-made French Onion Dip