



STATIONARY HORS D'OEUVRES

A Market Fresh Vegetable Tray with Assorted Dips

Cherry Tomatoes, Broccoli Florets, Celery, Cauliflower, Button Mushrooms, Baby Carrots, English Cucumber, offered with a variety of Dips

European Platter

Italian Prosciutto, shaved Sirloin of Beef, Smoked Salmon, Genoa Salami, Mortadella, with French Triple Cream Brie and Swiss
Offered with thinly sliced Baguettes, Garlic Toasted Crostini & Herbed Olive Oil

Aegean Platter

Feta & Kasserri Cheese, Marinated Artichokes, Kalamata Olives with Roasted Garlic, Stuffed Grape Leaves, Taramosalata & Tzatziki Spreads offered with Pita Chips & Bread Sticks.

Antipasto Bar

Includes Marinated Artichokes, Green & Kalamata Olives with Roasted Garlic, Imported and Domestic Cheeses, Marinated Button Mushrooms, Bruschetta Chop, Red Pepper Hummus.
Served with Assorted Flat Breads and Pitas.

Baked Brie

with Caramelized Apples, Pecans & wrapped in Phyllo Pastry

Crudit-tini for the "Healthy at Heart"

Market Fresh Vegetables presented in Large Martini Glasses
offered with a variety of Dips

Imported & Domestic Cheese Board

Presented on Black Granite, Garnished with Fresh Fruit, Dates & Nuts. Accompanied with French Baguette, Crackers & Flatbreads.

Mediterranean Mezze

Red Pepper Hummus, Babagannouj, & Tzatziki, Spicy Green & Kalamata Olives with Roasted Garlic
offered with Garlic Pita Toasts & Flatbreads

A Tower of Shrimp

Offered with a Traditional Cocktail Sauce and a Chili Lime Sauce