

## HORS D'OEUVRE SELECTIONS

### Cold Hors D'oeuvres

#### Market Price

- Chilled Jumbo Shrimp with Cocktail Sauce
- Crab claws with drawn butter and cocktail sauce
- Bacon wrapped scallops
- Bacon wrapped shrimp

piece

- Assorted Fancy Canapés
- Cucumber Slices with Herbed Cream Cheese
- Chocolate Dipped Strawberries *-In Season*

/piece

- Salami Coronets
- Assorted Cocktail Sandwiches

Ham, Turkey & Roast Beef

### Hot Hors D'oeuvres

piece

- Swedish Style Cocktail Meatballs
- BBQ Little Smokies

/piece

- Mini Pork or Veggie Egg rolls with Sweet & Sour
- Chicken Drummies with Ranch Dip
- Crab Rangoon with Sweet & Sour Sauce

piece

- Mushroom Caps Stuffed with Sea Food
- Sausages Wrapped in Puff Pastry

piece

- Assorted Mini Quiche
- Fresh Mushroom Caps Stuffed with Spinach & Fontina Cheese
- Rumaki served with Teriyaki Sauce

piece

- Beef Sates' with Southeast Asian Sauce
- Chicken Sates' with Peanut Curry Sauce
- Crab & Vermicelli Cakes with Red Pepper Sauce
- Sesame Chicken with Orange Horseradish Sauce
- Buffalo Chicken Strips

## Hors D'oeuvre Displays

Sterzings Potato Chips with French Dip .....

Chips & Salsa .....

A mound of crisp nacho chips served with fresh salsa.

Artichoke Dip .....  
A great dip with artichokes, spinach and spices served with tortilla chips.

Fresh Garden Vegetable Display .....  
Celery, carrots, broccoli, cauliflower, cucumbers and radishes with ranch dip.

Domestic Cheese Display .....  
Cheddar, American and Swiss served with a cracker assortment.

Imported Cheese Display.....  
Brie, Baby Swiss, Havarti Dill and Sharp Cheddar served with sliced breads and a cracker assortment.

Fresh Fruit Display .....  
Cantaloupe, Honey Dew, Watermelon, Pineapple & Grapes served with a honeyed brown sugared yogurt dip.

All display pricing is per person and does not include the service charge and sales tax.  
Any changes to the above mentioned menus could result in an additional charge.  
Please consult with our Banquet Director for further information.