

Chips, Dips and Snacks

House Made Potato Chips

With caramelized onion dip and ranch dip

\$5.95 per guest

Roasted Spinach & Artichoke Dip

Served hot in a sourdough bread bowl with gourmet crackers, pieces of sourdough, and French bread

\$6.25 per guest

Tortilla Chips with Salsa & Guacamole (vegan)

House made tortilla chips. Served with house-made salsa and guacamole

Market Price

Layered Southwestern Bean Dip

Refried beans, guacamole, cheddar cheese, sour cream, diced tomatoes, lettuce and sliced black olives. Served with tortilla chips

\$7.95 per guest

Nacho Cheese Bar

House-made cheese sauce served hot with assorted toppings and house made tortilla chips

\$6.95 per guest

Guacamole by the Bowl (Serves 15)

Market Price

Your Choice of House-Made Salsa (serves 15)

Rojo salsa, verde salsa, roasted tomato salsa or pico de gallo

\$20.00 per bowl

Additional House Made Tortilla Chips (serves 8)

\$20.00 per basket

Baba Ghanoush (vegan)

Roasted eggplant dip with fresh baked pita wedges

\$7.25 per guest

Sweet n' Salty (vegan)

An assortment of bagged chips, pretzels, freshly popped popcorn, and packaged chocolate, and yogurt covered snacks

\$6.95 per person

Chips, Dips and Snacks (cont.)

Popcorn (pre-bagged)	\$2.95 per guest
Granola Bars	\$2.95 per guest
Nutrition Bars	\$3.95 per guest
Hot Pretzels with Hot cheese	\$4.95 per guest
Hot Pretzels with Mustard	\$4.50 per guest

Sweets, Treats, and Desserts

Assorted Dessert Bars Lemon, berry crumble, NY cheesecake, pecan, double chocolate chip brownie, and blondies	\$3.95 per guest
Biscotti Plain and chocolate dipped	\$2.95 per guest
House Baked Cookies Chocolate chip, oatmeal raisin, lemon drop, heath bar crunch, or triple chocolate chip	\$2.95 per guest
House Baked Brownies Double chocolate chip	\$2.95 per guest
Ice Cream Sunday Bar Vanilla ice cream served with a variety of toppings and syrups *other flavors available upon request	\$15.95 per guest
Small Cakes Café cappuccino, chocolate dome, chocolate raspberry supreme, flourless decadence, lemon mousse, red velvet, strawberry shortcake, and tiramisu	\$5.95 per guest

Bites and Pops

These chocolate coated bite size cakes, brownies, and cheesecakes are adorned with fun and colorful decorations and are available with or without a stick.

Cupcakes \$3.95 per guest

Chocolate, vanilla, and strawberry

Cheesecakes \$5.95 per guest

NY, raspberry, strawberry, or seasonal flavor

French Desserts \$5.95 per guest

Cream puffs, eclairs, napoleons, petit fours

Tartlets \$5.95 per guest

Fresh fruit, salted caramel, ganache, ganache with raspberries, key lime, lemon, and pecan

Chocolate Dipped Strawberries (vegan) \$4.95 per guest

Pies \$5.95 per guest

Apple, apple crumb, banana cream, chocolate cream, lemon meringue, and pecan

Please call our office for other seasonal options

Individual Cakes (3 inch Round) \$5.95 per guest

Your choice of cappuccino, carrot cake, chocolate fudge, chocolate mousse, German chocolate, chocolate truffle, coconut, lemon mousse, mocha cream, Oreo cream, red velvet, strawberry shortcake, tiramisu, or tres leches.

Celebration Cakes

Please call our office for options and pricing

9-inch round cake

1/4 sheet cake

1/2 sheet cake

Full sheet cake

Your choice of:

Cappuccino, carrot cake, chocolate fudge, chocolate mousse, German chocolate, chocolate truffle, lemon mousse, mocha cream, red velvet, strawberry shortcake, and tres leches,

Please call our office for other seasonal options on all variety

Hydrate

Assorted Soft Drinks Diet, regular, and le croix	\$2.95
Bottled Water	\$2.95
Bottle Water by Case (24)	\$58.00
Sparkling Water (Pellegrino)	\$3.25
Assorted Snapple Juice Kiwi strawberry, pink lemonade, raspberry iced tea, and peach iced tea	\$3.95
Bottled Juices	\$4.95
Naked Juice (presses and smoothies)	\$6.95
House Regular, Decaf Coffee and Tazo Tea Service	\$3.95
Honest Tea Green tea, sweetened, and unsweetened	\$3.95
Dispenser Beverages - Serves 12 -15	
Agua Fresca Feature of the day or Mixed Fruit	\$25.50
Spa Water Choose from Cucumber Dill, Mixed Berry or Lemon Mint	\$16.00



Boards and Baskets

Hors d'oeuvres – Room Temperature

(10-piece minimum)

Super Farmers Crudité Crate

\$6.95 per guest

Farm fresh vegetables and choice of two dips:

Creamy bleu cheese with scallion, warm pesto cream, bacon and chive, sundried tomato and white bean, warm caramelized onion and roasted garlic, roasted red pepper, caramelized onion lemon garlic hummus, beet hummus, carrot hummus or hot bacon and horseradish chive dip

Fresh and Seasonal Fruit Board

\$7.95 per guest

With almond or lemon crème fraiche

Domestic Cheese Board

\$8.95 per guest

A variety of cubed cheeses served with seasonal berries, grapes, served with sliced baguettes and gourmet crackers

Imported Cheese Board

\$12.95 per guest

Chef's choice of assorted imported cheese served with grapes, strawberries, served with sliced baguettes and gourmet crackers

Whole Wheel of Baked Brie (Serves 18)

\$65.95

Brie topped with strawberry jam, wrapped in puff pastry, and baked until golden brown, served warm, garnished with grapes, served with sliced baguettes and gourmet crackers

Antipasto Board

\$12.95 per guest

Genoa salami, prosciutto, soppressata, mortadella, cherry tomatoes, artichoke hearts, marinated mushroom, marinated olives, roasted red pepper, sweet cherry peppers, almonds, provolone, marinated mozzarella, and Santorini parmesan. Served with sliced baguette and gourmet crackers

Mediterranean Board

\$9.95 per guest

Hummus, red pepper hummus, baba ganoush, tabbouleh, artichoke hearts, cherry tomatoes, cucumber, green olives, almonds, feta cheese. Served with fresh baked pita wedges and gourmet crackers

Favorites

(10-piece minimum)

Classic Chilled Shrimp Presented with cocktail sauce and lemon wedges	\$7.95 per guest
Deviled Eggs	\$3.95 per guest
Mushroom Caps Florentine	\$4.95 per guest
Mac & Cheese Bites	\$4.75 per guest
Spanakopita Phyllo dough filled with spinach and feta cheese	\$5.95 per guest
Pot Stickers Pork or vegetarian	\$3.95 per guest
Mini Egg Rolls	\$4.25 per guest
Chicken Tenders (regular or buffalo-style) With ranch, bleu cheese or honey mustard with celery & carrot sticks	\$5.95 per guest
Buffalo Chicken Wings With blue cheese with celery & carrot sticks	\$4.95 per guest
Mini Quiche	\$4.75 per guest
Deep Fried Mozzarella Balls Served with marinara sauce	\$4.75 per guest
Chicken or Beef Satay Skewers With your choice of sauces: teriyaki, honey bbq, or Thai peanut	\$8.95 per guest
Grass-Fed Beef Sliders With bbq sauce on brioche bun	\$8.95 per guest
Vegan Samosas With chutney	\$4.95 per guest
BBQ Chicken Quesadilla Served with sour cream and creamy chipotle dip	\$6.95 per guest
3- Cheese Cilantro Quesadilla Served with sour cream, hand cut salsa, and house made guacamole	\$5.50 per guest
3- Cheese Carne Asada Quesadilla Served with sour cream, hand cut salsa, and house made guacamole	\$6.95 per guest
Warm Spinach & Artichoke Dip Served with sliced baguettes and gourmet crackers	\$4.95 per guest

Hot Fun Fresh

(10-piece minimum)

Gougères (*cheese puffs*) \$3.95 per guest

Blueberry Balsamic Grilled Cheese \$5.50 per guest
On rustic bread

Roasted Spinach & Artichoke Dip Bites \$4.75 per guest
Crescent dough filled with spinach, artichokes and 3 different cheeses then bake till golden brown

Creamy Tomato Soup \$5.95 per guest
In mini mug and served with a skewer of mini fried grilled cheese cubes

Toasted Cheese Ravioli \$5.50 per guest
Breaded and oven baked cheese ravioli and house made marinara sauce for dipping

Baked Brie and Raspberry Phyllo Cup \$5.95 per guest
With balsamic reduction

Coconut Shrimp \$7.95 per guest
Served with sweet chili sauce

Braised Short Ribs on Cornbread \$7.95 per guest
With orange gremolata

Moroccan Grilled Shrimp Skewer \$7.95 per guest
With orange and pomegranate sauce

Mini Reubens \$6.95 per guest
On griddled marble rye with house made sauerkraut and thousand island sauce

Bacon Wrapped Scallops \$ 8.95 per guest
With spicy maple glaze

Hot Fun Fresh (cont.)

Sausage, Spinach and Feta Stuffed Mushrooms	\$5.25 per guest
Almond Stuffed Dates Wrapped in bacon	\$5.95 per guest
Hoisin Braised Chicken With hot pepper aioli and slaw on a house made brioche bun	\$7.95 per guest
Rosemary Sage Chicken Skewer With cranberry molasses glaze	\$7.95 per guest
Ginger Beef Satay With cilantro scallion dipping sauce	\$7.95 per guest
Slowed Braised Lamb Cranberry stuffed in puff pastry, creamy beer mustard sauce	\$7.95 per guest
Fried Chicken & Waffles w/ Chipotle Infused Maple Glaze Oven fried free range chicken on a mini Belgian waffle topped with a chipotle maple glaze	\$7.95 per guest
Bite Size Mini Beef Wellington A fillet of beef wrapped in a puff pastry and stuffed with chopped mushrooms, shallots and herbs and baked then topped with citrus béarnaise	\$8.95 per guest
Buffalo Chicken Taquitos Shredded chicken with creamy buffalo sauce rolled in a flour tortilla and baked until golden brown. Served with house made ranch dip	\$6.95 per guest

Cold Fun Fresh

(10-piece minimum)

Tortilla Rollups

\$5.50 per guest

Cream cheese, sour cream, cheddar, chopped olives and green chiles rolled in a flour tortilla then cut into small bites. Dip in your choice of rojo, verde, or roasted tomato salsa

Crostini with Smoked Gruyere Cheese

\$4.95 per guest

Topped with orange and bacon jam

Fresh Lobster Salad

\$8.95 per guest

Served on a fried won ton chip

Smoked Salmon Crostini

\$7.95 per guest

Cucumber topped herb cream cheese, smoked salmon, and dill on a fork pick

Prosciutto Wrapped Melon

\$6.95 per guest

Sweet cantaloupe wrapped with salty prosciutto topped with a grape and skewered

Chili Lime Baked Shrimp Cups

\$6.95 per guest

Chili and lime marinated shrimp with sour cream and served in a fried wonton cup

Chickpea Bruschetta with Sundried Tomato (vegan)

\$4.95 per guest

Smashed chickpea, chopped parsley, sundried tomato Olive oil, lemon juice, salt, and pepper on a toasted baguette

Sweet Potato Bite (vegan)

\$4.95 per guest

Sliced and roasted sweet potato topped with watermelon Radish, diced avocado and onion with lemon Dijon drizzle