

HORS D'OEUVRES RECEPTIONS

Hors d'Oeuvres Receptions let your guests socialize while the party keeps moving. Hors d'Oeuvres Receptions menu pricing includes Prestige Plastic disposables, paper napkins, and black plasticware forks, knives, and spoons. Chafers are included for full service events at no charge.

Please note that there is additional 6% Michigan Sales Tax and 18% Service Charge to all food and beverage pricing.

Silver Selection

\$8.95 per Guest

1 ½ Hours of Service

Fresh Fruit & Cheese Display

Two Hot & Two Cold

Hors d'Oeuvres Selections

Four Pieces of Hors d'Oeuvres per Guest

In addition to Displays

Gold Selection

\$21.95 per Guest

2-3 Hours of Service

Mini Cocktail Sandwiches

Fresh Vegetable Crudite Display

Sweet & Spicy Meatballs

Four Hot & Four Cold

Hors d'Oeuvres Selections

Twelve Pieces of Hors d'Oeuvres per Guest

In addition to Displays

Hot Selections

Poultry

Chicken Tenders with Dipping Sauces

Turkey & Dried Cranberries in Phyllo

Sesame Chicken Brochettes

Beef

Mini Corn Beef Reubens on Rye

Thai Beef Brochette

Pork

Bacon-Wrapped Water Chestnuts

Bacon-Wrapped Cashew-Stuffed Dates

Sausage-Stuffed Mushrooms

Redskin Potatoes topped

with Bacon & Cheddar

BBQ Cocktail Ribs

Seafood

Mini Crab Cakes

with Red Pepper Remoulade

Shrimp Quesadilla Horns

Vegetarian

Spinach & Feta Cheese Triangles

Miniature Spring Rolls with Plum Sauce

Quesadillas with Roasted Salsa

Brie & Raspberry Phyllo Cup

Portabella & Gorgonzola Saute in Phyllo Cup

Assorted Mini Quiche

Cold Selections

Poultry

Deviled Eggs

Turkey Lawash Pinwheels

Beef

Tenderloin on Crostini with Horseradish

Pork

Salami Horns with Sundried

Tomato Cream Cheese

Asparagus & Prosciutto in Phyllo

Prosciutto-Wrapped Melon

Seafood

Smoked Salmon on Crostini

Shrimp Pico Salad in Cucumber Cup

Vegetarian

Spinach & Artichoke in Phyllo Cup

Chevre & Sweet Jamaican Relish

in Phyllo Cup

Caprese Skewers with Cherry Tomato,

Fresh Mozzarella, and Pesto Glaze

Antipasto Kabob with Tri-Colored Tortellini,

Roasted Red Pepper, Kalamata Olives

WE CAN CUSTOMIZE ANY MENU: JUST ASK!

Trays & Displays

May be added to Hors d'Oeuvres packages or ordered a la carte. Small serves 8-12, Large serves 20-24.

Jumbo Shrimp Cocktail \$49.00

Approx. 35 peeled chilled Shrimp served with Vodka-Infused Cocktail Sauce

Crudite Display \$25.00/ \$40.00

Crisp Vegetables with Cajun Buttermilk Dip

Roasted Vegetable \$35.00/ 65.00

Marinated in Olive Oil and Balsamic Vinegar

Fresh Fruit & Cheese Display \$35.00/ \$65.00

Tuscan Beef Tenderloin Market Price

Sliced and served chilled with Grainy Mustard, Horseradish Cream, and Mini Pretzel Rolls

Mini Cocktail Sandwiches \$25.00/ \$45.00

Deli-Style Smoked Turkey, Honey Ham, and Lean Corned Beef dressed and served on Mini Rolls

Meatballs \$40.00/ \$70.00

Choice of Sweet & Sour, Swedish-Style, or Barbecue

Smoked Norwegian Salmon \$125.00

Whole Filet served cold with Capers, Red Onion, Chopped Egg, Whole Grain Mustard, Crackers, and Fresh Lemon (Serves 15-25)

Baked Brie en Croute \$50.00

Whole Wheel Brie wrapped in Puff Pastry served warm with Raspberry Port Wine Glaze, Crusty Baguettes, and Fresh Fruit Garnish

Warm Spinach & Artichoke Dip \$30.00

With Crusty Baguettes. Serves 8-12.

WE CAN CUSTOMIZE ANY MENU: JUST ASK!

Full Service Event Staffing for Hors d'Oeuvres Receptions

5 Hours Total: 2-Hour Food Service, 3 Hours for Set-up and Clean-Up

50-100 Guests \$375.00 - \$500.00

101-200 Guests \$500.00 - \$650.00