

ELEGANT MENU

Kahlua Pecan Brie

Brie cheese smothered with warm toasted pecans engulfed in Kahlua and brown sugar. \$25 (18-20 servings)

Spinach Dip

Chilled spinach dip infused in a variety of seasonings presented in a bread bowl. Served with either your choice of chips or bread \$15 for dip (4 cups); \$20 dip & chips/bread

Tuscany Brushetta

Cherry tomatoes immersed in crushed garlic and herbs served on toasted baguettes. \$25 (24 servings)

Crab Stuffed Mushrooms

Mushroom caps brushed with butter and stuffed with crab, crushed garlic, and parmesan cheese served on buttered round toast. \$40 (18 servings)

Crudités

Vegetable tray with carrots, pepper sticks, asparagus spears, broccoli, and cauliflower served with spicy chutney /garlic herb dip. Price varies per season

Goat Cheese Tartlets

Seasoned goat cheese baked with apricots and topped with candied walnuts. \$45 (30 servings)

Roquefort Grapes

Chilled grapes covered with cream cheese, blue cheese and rolled in finely chopped and roasted nuts. \$35 (40 to 50 pieces)

Almond Chicken Bites

Chicken bites immersed in cream cheese, orange marmalade, and dried apricots mixed with a variety of herbs and spices; rolled in toasted almonds \$45 (40 servings)

Additional Favorites

Bacon wrapped scallops
Fruit Tray
Chicken Satay

Miniature Beef Wellington
Spanakopita
Bacon wrapped beef tenderloin

Crab Rangoons
Shrimp Satay
Pork Satay

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