

HORS D' OEUVRE MENU PACKAGE

Number of Guests:	Minimum of 35
Per Person Price:	\$22.75 per Person. Includes China, Flatware and Standard Linens.
Labor:	\$135.00 per Supervisor plus \$95.00 per Server.
Requirements:	One Supervisor per 300 Guests and One Server per 25 Guests.
Tax:	7% unless tax exempt.
Gratuity:	Minimum of 10%

HORS D'OEUVRE MENU

Elegant Fresh Fruit Presentation served with Honey-Lime Yogurt and Fruit Breads

Choice of one of the following:

International Cheeses served with Assorted Gourmet Crackers

or

Baked Brie En Croûte served with Cocktail Bread

or

Hot Crab Dip served with Cocktail Bread

Choice of one of the following:

Garden Vegetable Crudit  served with Peppered Artichoke Dip

or

Fresh Garden Vegetables stuffed with Herb Cheese *or* Hummus

Client's choice of:

Ten Butler Passed and/or Stationary Hors d' Oeuvre

Complimentary Ice Sculpture with a Wedding Reception of 100 or more guests.

OPTIONS

- ◆ Add \$0.70 per person to include freshly brewed Coffee served with cream and sugar.
- ◆ Deduct \$2.00 per person to replace china, flatware and linens with disposable plates, utensils and napkins.
- ◆ This menu is designed to have all food served at the same time. We recommend adding stations if the food is separated into two time frames or for wedding receptions.

This is merely a suggestion; we will gladly customize or substitute any menu ideas you may have.