

PARTY PLATTERS

VEGGIE TRAY \$65

ASSORTED FRESH VEGGIES, SERVED WITH RANCH

ARTICHOKE DIP \$75

SERVED WITH TOASTED GARLIC BEER BREAD

MINI TACOS \$85

MINIATURE SHREDDED CHICKEN TACOS, FRIED AND SERVED WITH SALSA AND SOUR CREAM

CHICKEN CORDON BLEU \$95

BITE-SIZED BREADED CHICKEN BREAST STUFFED WITH HAM AND SWISS CHEESE

PORK & VEGETABLE EGG ROLLS \$115

SERVED WITH SWEET AND SOUR AND HOT SAUCE

MEAT & CHEESE TRAY \$120

ASSORTED GOURMET MEAT AND CHEESE, SERVED WITH A MEDLEY OF CRACKERS

MINI CRAB-FILLED BOUCHÉES \$125

PUFF PASTRIES STUFFED WITH CRAB AND CREAM CHEESE

SWEDISH MEATBALLS \$120

MEATBALLS SMOTHERED IN SWEDISH GRAVY

WING PLATTER (100 WINGS) \$125

SERVED WITH WING SAUCE AND RANCH DRESSING

MINI QUICHES \$150

ASSORTED VARIETY OF MINI QUICHES

DEVILS ON HORSEBACK \$250

BACON-WRAPPED DATES STUFFED WITH CREAMY GOAT CHEESE AND THEN COOKED TO PERFECTION

BACON WRAPPED SCALLOPS \$365

DELICATE BAY SCALLOPS DUSTED WITH BREAD CRUMBS AND WRAPPED IN THINLY SLICED BACON THEN BAKED

BEEF DUXELLE WELLINGTON \$365

BEEF TENDERLOIN MEDALLIONS WITH MUSHROOM CREAM DUXELLE. SEASONED WITH SHALLOTS, THYME AND GARLIC IN A FLAKY PUFF PASTRY

Each dish serves approximately 45 people.

Two-week advanced notice needed on certain appetizers.

TACO BAR \$11.99 per person

BEEF, CHICKEN, PORK AND ALL THE FIXINS

SOUP, SALAD & BREADSTICKS \$8.99 per person

SOUP SEASONAL SOUP AVAILABLE UPON REQUEST



PRIVATE WINE & FOOD PAIRING

YOU AND YOUR GUESTS WILL HAVE THE OPPORTUNITY TO SAMPLE FOUR WINES AND FOUR SMALL BITES WITH ONE OF OUR EXPERT ASSOCIATES.

\$22 per person (LIMIT 20 PEOPLE)
FEE DOES NOT INCLUDE COST OF ROOM RENTAL.