



BANQUET SERVICES

HORS D'OEUVRES

All Hors D'oeuvres are priced per person and served for 1 hour prior to the scheduled dinner.

A minimum \$21.00 per person is required for an Hors D'oeuvres only (no dinner) party.

Sauerkraut Balls with Sauce	\$1.25
Assorted Petite Quiches	\$2.00
Cheese Tray with Dip and Assorted Crackers	
4 Cheeses – Swiss, Cheddar, Provolone & Hot Pepper	\$4.50
Meat and Cheese Tray	
4 Cheeses plus Ham, Salami, and Pepperoni	\$6.50
Artichoke and Spinach Dip with Pita Chips	\$1.00
Spinach Dip in Pumpernickel Bread	\$1.00
Crab Cakes with Mango Salsa	\$2.50
Antipasto Platter	\$2.50
Water Chestnut Rumaki	\$1.50
Scallop Rumaki	\$2.50
Crab Ragoons	\$2.50
Mozzarella Sticks with Marinara Sauce	\$1.50
Mini Egg Rolls with Sweet & Sour Sauce	\$1.50
Mini Reubens	\$1.50
Mini Ravioli with White Sauce or Marinara	\$1.50
Italian Sausage and Pepper Tidbits	\$1.50
Scallops Wrapped in Snow Peas	\$2.50
Wings – Hot, Medium, Mild, BBQ, Garlic, Honey Mustard or Teriyaki	\$2.50
Ranch or Blue Cheese with Celery	\$0.75
Quesadilla – Vegetable & Cheese or Chicken & Cheese	\$2.00
Tortilla Chips with Salsa, Sour Cream or Guacamole	\$1.00
Fresh Fruit Kebobs with Dip	\$3.00
Fresh Fruit Display	\$3.00
Bruschetta	\$2.00
Shrimp Cocktail Platter (3 shrimp each)	\$5.00
Stuffed Mushrooms – Sausage, Crab or Spinach & Feta	\$1.00
Meatballs – Swedish, Italian, BBQ, or Sweet and Sour	\$1.00

[Above prices are subject to a 20% service charge and applicable sales tax](#)