



SAMPLE APPETIZER BUFFET & BARON OF BEEF CARVING STATION

~Baron of Beef Carving Station accompanied by cocktail buns and delicious sauces including horseradish sour cream, BBQ sauce, & butter @ \$6.15 per person~

~Cajun Shrimp Canapés; toast rounds topped with pesto cream cheese and a halved Cajun jumbo shrimp @ \$2.22 each~

~Fresh Fruit Kabobs served with Fruit Dip @ \$2.25 each~

~Chicken Picatta (2 per person); boneless sautéed chicken breast, bite size, simmered in Parmesan lemon butter, caper sauce & a splash of cream @ \$2.34 each~

~Garlic Mashed Potato Martini Bar; garlic mashed potatoes served in a Martini glass with a selection of cheeses, garlic au jus, sour cream, bacon & green onion @ \$4.03 each~

Combination of Assorted Dips & Spreads @ \$2.78 per person
(these are just a few examples-minimum of 50 guests required)

~Provolone Pesto Torte; layers of pesto & tomato cream cheese inside Provolone cheese, served with gourmet crackers & pita bread~

AND

~Mexican Layered Dip; layers of refried beans, seasoned sour cream, black olives & assorted cheeses, served with tortilla chips~

AND

~Asian Dip; layers of seasoned cream cheese and diced chicken topped with a seasonal array of vegetables then drizzled with a sweet and sour sauce, served with gourmet crackers~

Total **Average** Food Cost: \$19.77 per person

Any of the above items can be substituted
(see appetizer selections for additional options)

