



SAMPLE ELEGANT APPETIZER BUFFET

- ~Beef Paradox Platter; sliced medium rare beef served with cocktail buns and delicious sauces including horseradish sour cream, Dijon mustard, & butter @ \$5.10 per person~
- ~Cajun Shrimp Canapés; toast points topped with pesto cream cheese and a halved Cajun jumbo shrimp @ \$2.22 each~
- ~Peppercorn Chicken; boneless sautéed chicken breast, bite-size, served in a creamy peppercorn sauce @ \$2.34 each~
- ~Fresh Fruit Kabobs served with Fruit Dip @ \$2.25 each~
- ~New Vegetable Platter; roasted fresh string beans, sweet potatoes, asparagus, baby red potatoes, & grilled yellow squash accompanied by cherry tomatoes, carrots, celery, & a creamy honey herb dip @ \$2.12 per person~

Combination of Assorted Cheeses, Dips, & Spreads

@ \$3.51 per person

(these are just a few examples, minimum of 50 guests required)

- ~An assortment of sliced cheeses served with an attractive arrangement of gourmet crackers~
AND
- ~Crab and Cheddar Cheese Dip; cream cheese, cheddar cheese, crabmeat and herbs, served with gourmet crackers~
AND
- ~Mexican Layered Dip; layers of refried beans, seasoned sour cream, black olives & assorted cheeses, served with tortilla chips~
AND
- ~Sun Dried Tomato Dip; sour cream, sun dried tomatoes, shallots and herbs, served with gourmet crackers~

Total **Average** Food Cost: \$17.54 per person

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

