



HORS D' OEUVRE MENU PACKAGE

- Number of Guests:** Minimum of 35
- Per Person Price:** \$23.75 per person for 150+ Guests
 \$24.75 per person for 76-149 Guests
 \$25.75 per person for 35-75 Guests
Includes China, Flatware and Standard Linens
- Labor:** \$150.00 per Supervisor plus \$100.00 per Server
- Requirements:** One Supervisor per 300 Guests and One Server per 25 Guests
- Tax:** 7% unless tax exempt
- Service Charge:** 15%

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 Standard Hors d' Oeuvre

OPTIONS

- ◆ Add \$0.70 per person to include freshly brewed Coffee served with cream and sugar.
- ◆ Deduct \$2.00 pp. to replace china, flatware and linens with disposable plates, utensils & napkins.
- ◆ Add additional Hors D' Oeuvre at \$1.35 per person
- ◆ This menu is designed to have the food served at approximately the same time. We recommend adding stations if the food is separated into two time frames, for wedding receptions, or situations where Guests typically expect a meal.

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

<i>Typical Price for our Hors d' Oeuvre Buffet for 100</i>	
Food	\$2475.00
Labor	\$550.00
Facility/Kitchen Fee	TBD
Service Charge (15%)	\$453.75
Tax (7%)	\$243.51
Total	\$3722.26

