

# Hors d' Oeuvre Menu Package

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 Crudité 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

*This Menu is designed to have all of the food served at the same time. We recommend adding stations or more items if the food is separated into two time frames, for wedding receptions, or situations where guests typically expect a meal.*

<b>Per Person Price:</b>	\$38.90 per person for 50+ Guests Flat fee of \$1945 for up to 50 guests Includes China (real or single use), Flatware and appropriate vessels
<b>Labor:</b>	Supervisor at \$250 plus \$200 per Chef or Server
<b>Requirements:</b>	One Supervisor and one chef per 300 Guests, and one Server per 30 Guests.
<b>Sales Tax:</b>	7% (Hillsborough locations 7.5%), unless tax exempt
<b>Service Charge:</b>	15%

## OPTIONAL ADDITIONS

- Add \$2.50 per person to include freshly brewed coffee served with cream and sugar
- Add Pasta Bar (Chef to Prepare) at an additional \$7.90 per person, plus a Chef at \$200
- Add Viennese Dessert Table, Ice Cream Sundae Station, or Dessert Option at \$6.40 per person
- Add standard guest table linens and linen napkins for approximately \$5-\$8 additional per guest

