

# Hors d' Oeuvre Menu Package

## 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 TWO OF THE FOLLOWING

Elegant Fresh Fruit Presentation served with Honey-Lime Yogurt and Fruit Breads  
or  
Garden Vegetable Crudit  served with Peppered Artichoke Dip  
or  
Fresh Garden Vegetables stuffed with Herb Cheese or Hummus

## CLIENT'S CHOICE OF

Eight 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.*

**Per Person Price:** \$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

**Labor:** Supervisor and Chefs at \$250 plus \$225 per Server or Bartender

**Sales Tax:** 7% (Hillsborough locations 7.5%), unless tax exempt

**Service Charge:** 15%

## POPULAR ADDITIONS

- Freshly brewed coffee served with cream and sugar, or an Infused Water Station
- Pasta Bar or Deluxe Pasta Station (Chef to Prepare)
- Viennese Dessert Table, Ice Cream Sundae Station, or Dessert Option
- Add standard guest table linens and linen napkins for approximately \$5-\$8 additional per guest



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