

Hors d'Oeuvre Packages

--20 person minimum--

The Continental Divide

(Six Pieces of Hors d'Oeuvres per guest)

Pulled Pork Crostini, Pineapple Chicken Skewers, Barbecued Meatballs
Bacon Wrapped Water Chestnuts, Crab Stuffed Cucumber Fresh Fruit Skewers

Dry Snack Mix

10.10

add Assorted Vegetable Crudites with Dip

2.50

Pike's Peak Buffet

(Nine pieces of Hors d'Oeuvres per guest)

Petite Crab Cakes with Red Pepper Aiolo, Cajun Shrimp Skewer, Flour Tortilla Pinwheels

Peach Brandied Meatballs, Chicken Dijonaise, Southwestern Croistini

Petite Stuffed Baby Red Potatoes, Cream Cheese Stuffed Cherry Tomatoes

Thai Chicken Salad in Phyllo Cups

Dry Snack Mix

13.00

add Domestic Cheeses and Fruit

4.00

Long's Peak Buffet

(Eleven pieces of Hors d'Oeuvres per guest)

Beef Satay with Peanut Sauce, Mini Brie en Croûte

Sliced Sausage Links with Stone Ground Mustard, Veggie Dumplings with Spicy Garlic Ponzu

Coconut Chicken Fingers, Spanakopita with Tzatziki Sauce

Thai Chicken Salad in Phyllo, Iced Cocktail Shrimp, California Sushi Rolls

Petite Croissant Sandwiches

Assorted Crostinis,

served with Dry Snack Mix

14.00

add Seasonal Fresh Fruit Display

3.25

Southwestern Buffet

Jalapeño Poppers

Smoked Chicken Quesadillas

Southwestern Croistinis

Fruit Skewers with Toasted Coconut

Chicken Fajita Skewer

Tri Colored Tortilla Chips with Queso, Guacamole and Salsa

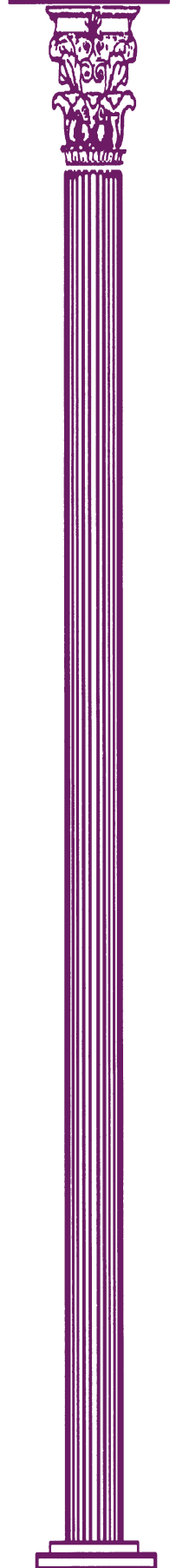
12.00

add Assorted Vegetable Crudités with Dip 2.50

add Seasonal Fresh Fruit Display 3.25

add Domestic Cheeses and Fruit 4.00

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Hot Hors d'Oeuvres

--20 piece minimum--

Coconut Batter Dipped Shrimp 2.50
Stuffed Mushrooms with Crab or Italian Sausage 2.00
New England Crab Cakes 2.25
Cajun Barbecued Shrimp 2.50

Miniature Brie en Croûte 2.50
Miniature Reubens 2.00

Meatballs Romanoff 1.50
Swedish Meatballs 1.50
Barbecued Meatballs 1.50
Cajun Meatballs 1.50
Meatballs Bourguignonne 1.50
Williamsburg Brandied Meatballs 1.50

Beef Satay with Peanut Sauce 2.50
Chicken Satay with Peanut Sauce 2.50

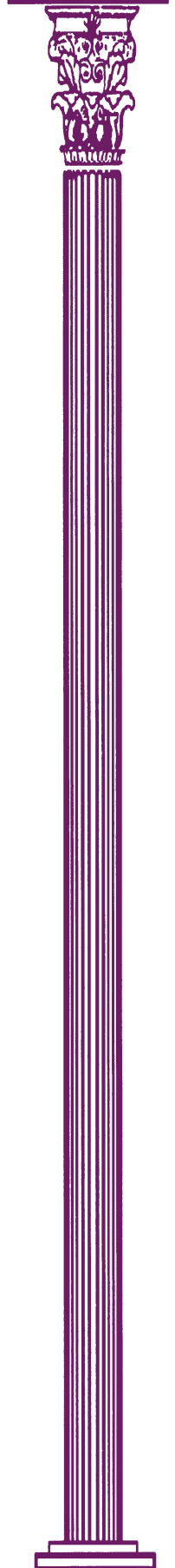
Sliced Sausage Links 1.50
(Andouille, Kielbasa or Italian)

Black Bean and Cheese Quesadillas 2.00
Smoked Chicken Quesadillas 2.00

Chinese Eggrolls with Hot Mustard Sauce 1.50
Bacon Wrapped Chestnuts 1.75
Pork Pot Stickers 1.60
Vegetable Pot Stickers 1.60

Hot Wings 1.25
Fried Chicken Breast Fingers 2.00
Sesame Chicken Fingers 1.50
Chicken Dijonaise 2.00
Sweet and Sour Chicken Fingers 1.50
Hawaiian Chicken Skewers 2.50
Coconut Chicken Tenders 2.00

Spanakopita 1.75
Stuffed Baked New Potatoes (Sour Cream and Chives) 1.75



Cold Hors d'Oeuvres

--20 person minimum--

Display Presentations

- Assorted Vegetable Crudités with Dip 2.75 per person
- Fresh Fruit Presentation 3.75 per person
- Cheese Board with Domestic Cheeses and Crackers 3.50 per person
- Cheese Board with Imported and Domestic Cheeses
and Crackers 4.50 per person
- Assorted Fruit with Domestic Cheeses & Crackers 4.00
- Assorted Fruit with Imported and Domestic Cheese Presentation
and Crackers 4.50 per person

American Bounty Table

A bountiful display of flowing Fresh Vegetables, delicious Domestic Cheeses and an array of Fresh Fruit served with Crackers, Baguette Slices and Dips
5.50 per person

European Bounty Table

Includes Imported Cheeses with the above
6.50

Gourmet Hummus Bar

Sundried Tomato, Roasted Red Pepper and Macadamia Nut Hummus
Served with Gourmet Vegetable Crudités and Pita Chips
3.75

Carver Station (for cocktail sandwiches)

- Sliced Roast Tenderloin 6.95 per person (minimum 20)
- Roasted Rare Round of Beef, approximately 4.75 per person (minimum 30)
- Smoked or Honey Roasted Turkey Breast 3.75 per person (minimum 50)
- Bourbon Glazed Ham 3.50 per person (minimum 50)
*with Assorted Cocktail Croissants
and appropriate condiments for Sandwiches*

Carver fee additional

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Cold Hors d'Oeuvres

--20 person minimum--

Brie with Assorted Crackers or French Baguette Slices
(Baked en Croûte, Raspberry, Brown Sugar and Walnut)
Small (1 kilo) 50.00
Large (2.2 kilo) 100.00

Antipasto Skewer with Baguette Slices and Crackers 2.45
Cherry Tomatoes Stuffed with Crabmeat or Boursin Cheese 1.75

Stuffed Cucumbers with Crab Salad 1.75
Iced Jumbo Cocktail Shrimp 2.50
Smoked Scottish Salmon with Crackers (market)
and Fresh Dill Sauce 2.50
Decorated Whole Poached Fresh Salmon with Cucumber Dill Sauce and
Tablewater Biscuits (market)
Thai Chicken Salad in Phyllo 1.75

Assorted English Tea Sandwiches 2.00
Butterflied Shrimp Crostinis 2.95
Assorted Crostini 1.75
*(Sundried Tomato Basil Pesto, Pico de Gallo, Bleu Cheese, Boursin Cheese,
Green Chile Pesto, Swiss & Parsley, Roast Beef and Tarragon, Southwestern)*

Ruffled Potato Chips and Assorted Dips 1.50 per person
Chile con Queso or Salsa, Guacamole and Chips 5.50
Guacamole and Chips 3.95
Chile con Queso and Chips 2.95
Mexican Layered Terrine 3.95 per person includes chips
Tri-Colored Corn Chips with Cucumber and Fresh Cilantro Salsa
1.75 per person
Tenderloin Cocktail Sandwiches on Mini Croissants 5.50
Croissant Sandwiches (Beef, Ham, Turkey or Salad Filled) 2.75

Assorted Flour Tortilla Pinwheels 1.75
Ham, Asparagus, and Herbed Cream Cheese Pinwheels 1.75

California Sushi Rolls 2.00
Deviled Eggs 1.50

Fresh Fruit Skewers 5 pc 2.25