
Catering Menu

Party Trays

Fresh Fruit Platter

Fresh watermelon, cantaloupe, watermelon, grapes, pineapple and strawberries. The tray is garnished with pineapple tops and mint.

Cost \$400.00 for 80 - 100 guests; \$185.00 for 50 - 75 guests; \$95.00 for 20 - 30 guests.

Vegetable Tray

Fresh, crisp vegetable trays with dips; baby carrots, celery sticks, broccoli and cauliflower florets, cucumber slices, peppers, cherry tomatoes or mushrooms.

Cost \$300.00 for 80 - 100 guest); \$150.00 for 50 - 70 guests; \$95.00 for 20-30 guests.

Cheese Tray

Cubed cheeses: Hot Pepper Jack, Mild VT Cheddar, Colby Jack, Strawberries, Seedless Grapes.

Cost \$240.00 for 40 - 60 guests; \$130.00 for 20-30 guests.

Italian Meats Tray

Sliced assorted varieties of salami, calamata olives, pepperoni, Provolone Cheese, Antipasto Kabobs.

Cost \$250.00/tray for 50 guests

Chicken Salad

Made to order for your event on your choice of rolls, wheat or white bread, or wraps.

Cost \$60.00/dozen

Sliced Meat and Cheese tray

Roast Beef, Roasted Turkey, Smoked Ham, American and Swiss cheese with assorted rolls and condiments to accompany the tray.

Cost \$200.00 for 25 guests.

Shrimp Cocktail Platter

Shrimp (20 - 25 ct. per pound) with tails on, served with cocktail sauce on a bed of greens with fresh lemon wedge.

Cost: 2 pounds/\$90.00; 3pounds/\$120.00