

# ***Appetizer Menu***

**Minimum 50 People • Pricing is Per Person**

**Some set up is required**

**Staffing to stay and replenish food as needed {25.00} an hour/per staff**

*Meal pricing does not include plates or cutlery, please see "Plates and Cutlery" for your options*

**Shrimp** - with cocktail sauce {3.75}

For an extra “wow” factor, shrimp, fruit or even your beverage could be displayed in a beautiful ice bowl, prices starting at {150.00}

**Cracked Black Pepper and Sea Salt Ribs** {2.75}

**Honey Garlic or Teriyaki Meatballs** {2.00}

**Chicken Satays** {2.75}

**Marinated Vegetables Garden** - set up required and included {3.25}

**Wrapped Cheese and Crackers** {2.25}

**Pickles** - includes Baby Dills, Sweet Mixed and Olives, set up required and included {2.00}

**Nacho Cheese Pond** - with sour cream and salsa, includes tri colored chips {3.25}

Add diced red, yellow and green peppers, green onions, shredded cheese and jalapeno peppers for a full out nacho bar {2.25} extra

**Fruit Palm** - strawberries, grapes, cantaloupe, pineapple and marshmallows skewered into a pineapple palm tree, accompanied with a yogurt dip {9.00}

**Skewered Fruit Kabobs** - skewered strawberries, grapes, cantaloupe, pineapple and marshmallows, served with a fruit dip {3.75}

**Veggie Garden Vases and Dip** - with grass, glass blocks and display set up {4.00}

**S'mores Bar** - a lot of fun as guests roast their own marshmallows and make their own S'mores

100 - 125 people, set up is {300.00}

50 - 100 people, set up is {250.00}

**Soup Shooters** - delicious soup poured into a shooter glass and served on a tray, no spoon required! {2.50}

**Add a Salad** - Potato, Pasta, Caesar or Cheesy Mac to any of the above for {1.50} extra

**Dessert** - dessert bar or special celebration cake {3.00 - 5.00} per person

*These appetizers have been specially developed so they are easy to serve, stay fresh and tasty, as well as food safe (wrapped cheeses). Deep fried foods tends to get soggy and lose their freshness. We also try to stay away from open platters of food and prefer to display our food in glass containers and food chafers.*