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**DARKER THAN
BLUE**
CAFE

Catering Guide

Where Blues and Jazz Meet Great Food



An amber glow of light from the ceiling lamps warms the room. A soft murmur of conversation from young professionals fills the room and seems to keep pace with the rhythm of the band. A subtle light fair menu is passed from waiters and bartenders alike. As you turn to place your drink order a smile breaks from the corner of your mouth because you realize that the band is playing Coltrane's, "A Love Supreme". This begins your evening into the Darker than Blue Café experience.

Darker Than Blue Café Catering Guide

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CATERING PROCEDURES

ROOM RESERVATIONS AND SET UP

All reservations for event locations and set ups are the responsibility of you, the exception would be all parties at the restaurant.

Upon securing the event location, Darker Than Blue Catering can then assist you in drafting a floor plan to best suit your specific event.

It is the responsibility of the organization or the person booking the event to have the event location accessible for set up/delivery. In the event the location is inaccessible, you may incur an additional expense for redelivery and/or set up.

HOURS OF OPERATION

*Darker Than Blue Café Catering office hours of Operation are Monday thru Friday
8:30am – 5:00pm*

GUARANTEES, PAYMENT AND CANCELLATIONS

To help us better serve you, we would prefer that you give us as much advance notice as possible so that we may solidify all aspects of your event and receive PAYMENT IN FULL 96 hours prior to your event date.

All groups or organizations should provide a signed and approved service contract to our offices 1 week prior to event date.

All groups or organizations are required to submit payment in full 96 hours prior to the event date in the form of Cashier's Check, Money Order, or Credit Card (AMEX, VISA, MC or DISCOVER).

Darker Than Blue Catering will only recognize cancelled events by receipt of a signed copy of that events function sheet indicating cancellation 72 hours prior to events scheduled time. Events cancelled on the day of the event will incur all expenses incurred by Darker Than Blue Catering such as Wait staff, Floral Arrangements or Rental Equipment as well as a Cancellation fee of \$75.00 or 33% of total merchandise order, whichever is greater. Cancelled orders should be faxed to 443-872-8088



CATERING PROCEDURES (Cont.)

STAFF, DELIVERY, AND RENTAL CHARGES

Wait Staff and Bartenders are scheduled in accordance with function duration at \$25.00 per hour at a five-hour minimum. Culinary Staff for On Site or Display Cooking are available at \$30.00 per hour. Staff and Bartenders are scheduled a minimum 90 minutes prior to the start of a function and a minimum of 30 minutes after the end of each function. Scheduling will be dependent on the needs for each event. All overtime accrued as a result of functions extending beyond scheduled ending times will be required to pay for additional labor at \$37.50 per hour, per staff member by credit card in one hour increments beginning at the conclusion of original scheduled ending time.

REQUIRED WAIT STAFF

*VIP Served Breakfast, Lunch or Dinner with China, Glass and Silver
One Server per 10 guests (Per set)*

*VIP Buffet Continental Breakfast or Reception with China, Glass and Silver
One Server per 20 guests (Buffet)*

*Served Breakfast, Lunch or Dinner with China, Glass and Silver
One Server per 20 guests (Preset)*

*Buffet Breakfast, Lunch or Dinner with China, Glass and Silver
One Server per 30 guests (Preset/ one per every 20 guest)*

*Buffet Breakfast, Lunch or Dinner with Quality Paper and Plastic
One Server per 40 guests*

*Continental Breakfast or Reception with China, Glass and Silver
One Server per 40 guests*

*Continental Breakfast or Reception with Quality Paper and Plastic
One Server per 50 guests*



CATERING PROCEDURES (Cont.)

DELIVERIES

Deliveries are scheduled one half hour prior to the start of events. Due to the volume of events on given days, you may be scheduled for delivery as early as one hour or as late as 15 minutes prior to start of event with complexity of event taken into consideration. On given days you will be notified 24 hours prior to the event start time if the time of your delivery should need to be changed. There is a \$30.00 delivery charge for all events. All event locations should be accessible at the scheduled delivery time or you may incur a redelivery charge of \$50.00. In INCLEMENT WEATHER, you should make every effort available to contact our offices 24 hours in advance for delivery confirmation or cancellations.

CHINA, LINEN and SKIRTING

Quality plastic and paper products are included with every event. China is available upon request at an additional charge.

<i>Continental Breakfast or Reception</i>	<i>\$1.50 per person</i>
<i>Full Meal China Service</i>	<i>\$1.75 per person</i>
<i>Bar China Service</i>	<i>\$1.00 per person</i>

In house linen and skirting for buffet tables are included in the price of event. All other tables requiring linen only will incur an additional charge of \$5.00 per table. Tables requiring linen and skirting will incur an additional charge of \$11.00 per table. Linen napkins for china events are \$.25 each.

Specialty linen tablecloths and napkins in an array of colors, floral prints and seasonal designs are also available. Please feel free to make an appointment with the catering manager or director to discuss specialty linens and /or other specialty items you may be considering to add ambiance to your event.

FLORAL ARRANGEMENTS

Floral arrangements are available in a variety of sizes and colors for an additional charge. Please contact the catering manager or director to discuss floral arrangements and pricing. (The client is responsible for the tax and delivery charges and a 20% service charge.)



CATERING PROCEDURES (Cont.)

EVENT DURATION

Please be sure to take into consideration the beginning and concluding times for your events as we will schedule Staff, Deliveries and Pickups accordingly.

<i>Continental Breakfast and Breaks</i>	<i>Ninety minute maximum</i>
<i>Buffet or Served Breakfast or Lunch</i>	<i>Three hour maximum</i>
<i>Receptions and Action Stations</i>	<i>Three hour maximum</i>
<i>Brunches, Buffet or Served Dinners</i>	<i>Three hour maximum</i>

UNCONSUMED FOOD

DUE TO BOARD OF HEALTH REGULATIONS, THE NATURE OF CATERING SERVICES AND IN AN EFFORT TO ELIMINATE THE POSSIBILITY OF FOOD POISONING ANY FOOD NOT CONSUMED MAY NOT BE REMOVED FROM THE SERVING LOCATION. UNCONSUMED FOODS REMAINS THE PROPERTY OF DARKER THAN BLUE CATERING ALL DELIVERIES ARE FOR IMMEDIATE CONSUMPTION AND DARKER THAN BLUE ASSUME NO RESPONSIBILITY FOR ANY IMPROPER HANDLING.



CONTINENTAL BREAKFAST SELECTION

THE CONTINENTAL

*Assorted Muffins, Danish, Breakfast Breads, Mini Croissants, Bagels with Cream Cheese, Butter and Jelly, Assorted Bottled Juices, Fresh Brewed Coffee
(Regular and Decaf.) Assorted Herbal Teas
\$6.95 per person \$9.50 per person w/ Fresh Fruit*

BISON GOOD START

*Assorted Jumbo Muffins, Scones, Rum Buns, Fruit Filled Croissants, Fruit Yogurts, Sliced Fresh Fruit Display, Assorted Bottled Juices, Fresh Brewed Coffee
(Regular and Decaf.) Assorted Herbal Teas
\$10.50 per person*

CLASSIC BREAKFAST

*Fluffy Scrambled Eggs, Crisp Strips of Lean Bacon or Savory Turkey Sausage, Home-Style Hash Brown Potatoes, Fresh Hot Biscuits, Orange Juice, Freshly Brewed Coffee
(Regular and Decaf) Assorted Herbal Teas
\$11.50 per person*

COUNTRY BREAKFAST

*Fluffy Scrambled Eggs, Crisp Strips of Lean Bacon, Savory Pork or Turkey Sausage, Home-Style Hash Browns, Hot Buttered Grits, Fluffy Hot Cakes with Maple Syrup, Assorted Juices, Fresh Brewed Coffee (Regular and Decaf) Assorted Herbal Teas
\$12.95 per person*

GRAND COUNTRY BREAKFAST

*Fluffy Scrambled Eggs, Crisp Strips of Lean Bacon, Savory Turkey or Pork Sausage Links, Home Fried Potatoes, Hot Buttered Grits, Fluffy Hot Cakes, French Toast or Mini Belgium Waffles with Maple Syrup, two cold cereals, Assortment of Danish and Muffins, Display of Fresh Fruit and Berries Assorted Juices, Fresh Brewed Coffee
(Regular and Decaf) Assorted Herbal Teas
\$18.95 per person*



LET'S DO BRUNCH

Fluffy Scrambled Eggs, Crisp Strips of Lean Bacon, Savory Turkey or Pork Sausage Links, Home Fried Potatoes, cold cereals Assorted Mini Quiche, Grilled Marinated Breast of Chicken, Steamed Vegetable Medley, Assortment of Muffins, Danish and Breakfast Breads, Sliced Fresh Fruit Display Waffle or Omelet Station Assorted Juices, Champagne, Freshly Brewed Coffee (Regular and Decaf) Assorted Herbal Teas

\$25.50 per person

**Add an Omelet or Waffle Station*

\$4.00 per person

Attendant fee for Station

\$40.00 per hour (minimum 4 hours)

***Any item may be added to your menu from the A La Cart Menu*



BREAKFAST A LA CARTE

<i>Assorted Breakfast Breads</i>	<i>\$1.75 each</i>	<i>\$18.00/ doz.</i>
<i>Assorted Doughnuts</i>	<i>\$1.00 each</i>	<i>\$14.00/ doz.</i>
<i>Assorted Danish</i>	<i>\$1.50 each</i>	<i>\$14.00/doz.</i>
<i>Assorted Muffins</i>	<i>\$1.25 each</i>	<i>\$14.00/doz.</i>
<i>Assorted Bagels with Cream Cheese</i>	<i>\$1.25 each</i>	<i>\$16.00/doz.</i>
<i>Assorted Filled Croissants</i>	<i>\$1.50 each</i>	<i>\$18.00/doz.</i>
<i>Assorted Mini Scones</i>	<i>\$9.00 per dozen</i>	
<i>Assorted Run Buns</i>	<i>\$1.50 each</i>	<i>\$18.00/doz.</i>
<i>Assorted Fruit Yogurts</i>	<i>\$1.25 each</i>	
<i>Croissants</i>	<i>\$1.25 each</i>	
<i>Sliced Fresh Fruit</i>	<i>\$2.50 per person</i>	
<i>Fresh Fruit Salad</i>	<i>\$2.50 per person</i>	
<i>Half Pint Milk</i>	<i>\$.75 each</i>	
<i>Assorted Bottled Juices</i>	<i>\$1.90 each</i>	
<i>Regular or Decaffeinated Coffee</i>	<i>\$14.00 gallon</i>	
<i>16 Assorted Tea Bags and One Gallon Hot Water</i>	<i>\$10.00</i>	

SNACKS A LA CARTE

Create your own mid day break from our selection below.

<i>Individual Bags Popcorn, Potato Chips, Pretzels</i>	<i>\$1.00 each</i>
<i>Whole Fruit</i>	<i>\$1.00 each</i>
<i>Fresh Baked Cookies</i>	<i>\$12.00 per dozen</i>
<i>Brownies or Blondies</i>	<i>\$15.00 per dozen</i>
<i>Bulk Chip, Pretzels and Dip</i>	<i>\$1.75 per person</i>
<i>Tortilla Chips and Salsa</i>	<i>\$1.75 per person</i>
<i>Tossed Salad A La Carte</i>	<i>\$2.00 per person</i>
<i>Soup of the Day</i>	<i>\$2.25 per person</i>
<i>Fruit Pies</i>	<i>\$2.25 per slice</i>
<i>Sliced Fresh Fruit</i>	<i>\$2.50 per person</i>
<i>Cakes</i>	<i>\$2.25 per slice</i>
<i>Pepperidge Farm Goldfish Crackers</i>	<i>\$4.95 per pound</i>
<i>Mixed Nuts</i>	<i>\$7.95 per pound</i>
<i>Gourmet Tea Cookies</i>	<i>\$8.50 per dozen</i>
<i>Quarter Sheet Cake (serves 25)</i>	<i>\$75.00 each</i>
<i>Half Sheet Cake (serves 50)</i>	<i>\$95.00 each</i>
<i>Full Sheet Cake (serves 100)</i>	<i>\$185.00 each</i>
<i>Assorted Petit Fours</i>	<i>\$24.00 per dozen</i>
<i>Mini French Pastries</i>	<i>\$24.00 per dozen</i>
<i>Sweet Potato Squares</i>	<i>\$5.00 per dozen</i>
<i>Mini Fruit Tarts</i>	<i>\$24.00 per dozen</i>

**Selection of Canape`s may be discussed with Executive Chef*



BEVERAGES A LA CARTE

<i>Bottled Soda</i>	<i>\$2.00 each</i>
<i>Fancy Punch, Lemonade, Iced Tea</i>	<i>\$1.75 per person</i>
<i>Bottled Water</i>	<i>\$2.00 each</i>
<i>Bottled Juices</i>	<i>\$1.50 each</i>
<i>Sparkling Cider</i>	<i>\$8.50 per bottle</i>
<i>Herbal Tea (16)</i>	<i>\$10.00 per gallon</i>
<i>Regular/Decaf Coffee</i>	<i>\$14.00 per gallon</i>
<i>Guava Punch</i>	<i>\$2.95 per person</i>



COLD LUNCHEONS

BOXED LUNCHESES

“On The Go Boxed Lunches” Choice of Ham, Turkey, Roast Beef, Grilled Vegetables, Chicken Salad or Tuna Salad on Croissant, Kaiser Roll or Multi Grain Bread, Potato Chips, Whole Fresh Fruit, Cookies, Appropriate Condiments, and Bottled Beverage
\$10.95 per person

GOURMET BAG LUNCH

Choice of Smoked Breast of Turkey, Corned Beef, Pastrami, Black Forest Ham or Gourmet Chicken Salad served on Choice Of Upscale Breads, Wraps or Baguette, Appropriate Condiments, Chips, Pretzels, Fresh Baked Cookies, Fresh Cut Fruit Salad, Candy, Nuts or Bottled Beverage
(Fried Chicken Available at an Extra Charge)
\$16.95 per person

COLD LUNCHEON PLATTERS

ALL AMERICAN BUFFET

Sliced Ham, Turkey and Roast Beef accompanied by Fresh Rolls and Assorted Breads presented with Swiss and American Cheese, Lettuce, Tomatoes, Pickles and Onions, Choice of Potato Salad, Cole Slaw or Pasta Salad, Fresh Baked Cookies, Brownies or Blondies
Pre-made Sandwiches \$10.00 per person
Platters \$11.95 per person

NEW YORK STYLE DELI BUFFET

Sliced Honey Roasted Turkey Breast, Pastrami, Lean Corned Beef, Homemade Coleslaw, Potato Salad, Lettuce, Tomatoes, Pickles, Provolone, Swiss and American Cheese New York Cheesecake or Carrot Cake and Bottled Beverage
\$12.95 per person

MEDITERRANEAN BUFFET

Spiced Grilled Chicken Salad, Humus, Tomato and Cucumber Salad, Tuna Salad served with Assorted Cocktail Rolls and French bread, Choice of Dessert and Assorted Beverages
\$14.95 per person



COLD PLATES

CAESAR SALAD

Fresh Triple Washed Romaine Lettuce served with Crisp Croutons, and Parmesan Cheese accompanied by Warm Rolls and Butter, Fresh Whole Fruit, Fresh Baked Cookies and Assorted Beverages

\$9.95 per person

Add Grilled Chicken \$12.95 per person

Add Grilled Shrimp \$15.95 per person

VEGETABLE GARDEN

Spinach and Mushroom Salad with a Vinaigrette Dressing, Fresh Broccoli Florets, Chilled Tortellini Salad, Herb Toasted Pita Triangles, Fresh Fruit Salad and Assorted Beverages \$11.95 per person

PINEAPPLE BOAT

A Heaping Serving of Shrimp Salad and Chicken Salad on a Pineapple Boat presented with Pasta Salad and Fresh Fruit Garnish, Rolls and Butter, Choice of Dessert and Iced Tea

\$16.95 per person

BLACKENED SALMON SALAD

Served on a bed of Mixed Greens topped with A Honey Mustard Dressing, Choice of Dessert and Iced Tea

\$18.95 per person

JUMBO SHRIMP AND GRILLED CHICKEN

Served on a bed of Mixed Greens in a Crisp Tortilla Shell with Bleu Cheese Crumbles, Rolls and Butter, Choice of Dessert and Ice Tea

\$24.95 per person

**Soda may be added to any Cold Plates in exchange of iced tea for an additional charge of \$.50 per person.*



ACTION STATIONS

**Enhance your buffet by adding one of our Chef attended ACTION STATIONS*

PASTA STATION

25 People Min.

Choice of two Tri Color Penne, Rotini, Spaghetti, Bow Tie or Fettuccini served with Choice of two sauces (Marinara, Pesto or Alfredo) accompanied with Parmesan Cheese and Garlic Bread Sticks.

With Attendant \$7.95 per person

W/O Attendant \$10.95 per person

**Add Italian Sausage, Meatballs or Ground Turkey Meat sauce \$1.95 per person*

STIR FRY STATION

25 People Min.

Fresh Stir Fry Vegetables with Choice of Two: Chicken, Beef or Shrimp accompanied By Steamed White Rice and Petite Egg Rolls

With Attendant \$7.95 per person

W/O Attendant \$10.95 per person

FAJITA STATION

25 People Min.

Grilled Chicken or Beef accompanied by Grilled Onions and Peppers Served on Soft Tortillas, Presented with all of the Trimmings

With Attendant \$7.95 per person

W/O Attendant \$10.95 per person

TACO STATION

25 People Min.

Grilled Chicken and Beef with Grilled Onions and Peppers served on Soft Tortillas, Nacho Chips, Tortilla Shells with Grilled Chicken and Beef Presented With Salsa, Sour Cream, Guacamole, Diced Tomatoes, Shredded Lettuce, And Cheese

With Attendant \$10.95 per person

W/O Attendant \$13.95 per person

CARIBBEAN STATION

25 Person minimum

*Jerked Chicken, Curry Beef, Fried Plantains, Peas & Rice, Jamaican Patties
\$12.95 per person*

**Add Warm Cocoa Bread \$1.75 per person*



ACTION STATIONS (Cont.)

CARVING STATIONS

50 Person minimum

*Roasted Breast of Turkey, Grilled Marinated London Broil of Beef, or Honey Pineapple Ham
accompanied by Horseradish, Grain Mustard and Mayonnaise*

With Attendant \$8.45 per person

W/O Attendant \$11.45 per person

** Marinated Tenderloin of Beef or Roasted Rack of Lamb*

Market Price

**All carved to order items served with assorted miniature rolls and appropriate condiments.*

**All Station Attendants are scheduled on Four hours of Service (one hour set-up, two hours for
service, and one hour for breakdown).*



LUNCHEON AND DINNER ENTRÉE SELECTIONS

SALAD SELECTIONS

(Choose One)

- Tossed Garden Salad with Two Dressings*
- Spinach and Mushroom Salad with Warm Bacon Dressing*
- Mixed Baby Field Greens with Balsamic or Raspberry Vinaigrette*
- Caesar Salad with Traditional Dressing*
- Tomato, Basil, Red Onion and Cucumber Salad*
- Pasta Salad*
- Fresh Fruit Salad*
- Fresh Sliced Fruit with Honey Yogurt Dressing*

ENTREE SELECTIONS

(Choose One)

Meat, Ground Turkey or Vegetarian Lasagna \$14.95/person

POULTRY

- Grilled Marinated Airline Breast of Chicken* \$18.95/person
- Roasted Cornish Hen with Dijon Glaze* \$18.95/person
- Chicken Asiago with Roasted Pepper Sauce* \$18.95/person
- Rotisserie, Barbecued or Baked Chicken* \$16.95/person
- Grilled Cajun Breast of Chicken or Chicken Parmesan* \$17.95/person

BEEF & LAMB

- Roasted Prime Rib with Au Jus* \$18.95/person
- Grilled Tornadoes of Beef Tenderloin* \$24.95/person
- Grilled Marinated Flank Steak of Beef* \$18.95/person
- Veal Chops* Market Price
- Grilled Lamb Chops* Market Price

SEAFOOD

- Herb Crusted or Lemon Pepper Filet of Cod* \$16.95/person
- Seared Marinated Salmon* \$19.95/person
- Pan Seared Jumbo Shrimp in Scampi Sauce over*
- Fiesta Rice or Seasoned Fettuccini* \$20.95/person
- Cajun or Lemon Peppered Catfish* \$15.95/person



LUNCH AND DINNER ENTRÉE SELECTIONS (Cont.)

COMBINATION ENTRÉE

<i>Grilled Chicken / Seared Marinated Salmon</i>	\$26.95/person
<i>Grilled Chicken / Tornadoes of Beef Tenderloin</i>	\$29.95/person
<i>Seared Marinated Salmon / Tornadoes of Beef Tenderloin</i>	\$30.95/person

**Entree Selections MAY NOT be divided to equal total guest count, However, Additional Entree may be purchased*

STARCH

(Choose One)

*Pasta in Herb Butter
Rice Pilaf
Jumbo Cheese Ravioli
Wild Rice
Saffron Rice
Oven Roasted Potatoes
Garlic & Basil Mashed Potatoes
Baked Macaroni and Cheese
Basmati Rice or Mushroom Risotto
Herb Roasted Red Potatoes*

VEGETABLES

(Choose One)

*Green Beans Almondine
Green Beans with Red Peppers
Green Beans with Baby Carrots
Far East Stir Fry
Corn O'Brien
Seasoned Collard Greens
Yellow and Green Squash
Pacific Vegetable Blend
Honey Glazed or Ginger Carrots
Steamed Baby Asparagus
Melange of Seasonal Vegetables
Steamed Baby Vegetables*

**Add Twice Baked Potatoes or Additional Salad, Starch or Vegetable \$1.95/person*

**Chef's Choice Vegetarian Entree will be Available with all Buffets*

DESSERT SELECTIONS

(Choose One)

*Warm Fruit Cobbler
Carrot Cake
New York Style Cheesecake
Bread Pudding
Raspberry and White Chocolate Cheesecake
Lemon Raspberry Torte
Passion Fruit Strawberry Torte
White Chocolate Mousse Cake
Chocolate Grand Marnier Cake*

*Black Forest Cake
German Chocolate Cake
Strawberry Romanoff Cake
Sweet Potato Pie (Seasonal)
Individual Strawberry Shortcake
Fresh Fruit Tarts
Individual Tiramisu
Individual Caramelized Pear Torte
Individual Fruit Cheesecake*



LUNCH AND DINNER ENTRÉE SELECTIONS (Cont.)

Triple Chocolate Charlotte

Wild Berry and Champagne Torte Chocolate or

White Chocolate Mousse Cup Fresh Fruit Napoleon

**All Buffets are served with Assorted Dinner Rolls, Butter, Iced Tea, Iced Water, Coffee and Decaffeinated Coffee*

**Labor, Set-Up and Delivery charges are NOT included in the prices quoted above.*

**All Served Meals are Accompanied by Assorted Dinner Rolls, Butter and Iced Tea or Iced Water*

**Regular and Decaffeinated Coffee and Herbal Tea are Available upon Request*

***Sodexo Dining Services will make every effort possible to Accommodate any Special Dietary Needs.*



LET'S BARBECUE

All Beef Hot Dogs, All Beef Hamburgers, Sliced Cheese, Mayonnaise, Mustard and Ketchup, Potato Salad or Cole Slaw and Honey Baked Beans, Assorted Cookies and Iced Cold Lemonade or Iced Tea
\$10.95 per person

Grilled Jumbo All Beef Hot Dogs, Quarter Pound All Beef Hamburgers, Marinated Boneless Breast of Chicken, Danish Baby Back Ribs, Potato Salad or Cole Slaw, Chips, Honey Baked Beans, Blondies, Brownies and Assorted Beverages
\$17.95 per person

**Add Buttered Corn on the Cob* *\$1.00 per person*

**Add Marinated Rib Eye Steaks* *\$6.95 per person*

***Add \$30 per hour for Chef Grilling on site*

****Please feel free to contact Executive Chef to create your own Menu*



HORS D'OEUVRES

VEGETARIAN HORS D'OEUVRES

<i>Vegetable Crudite' with Dip</i>	<i>\$1.95 per person</i>
<i>Grilled Marinated Vegetables with French Bread Rounds</i>	<i>\$2.95 per person</i>
<i>Sliced Fresh Fruit and Seasonal Berries</i>	<i>\$2.95 per person</i>
<i>Tomato and Basil Bruchetta</i>	<i>\$1.95 per person</i>
<i>Assorted Domestic Cheeses and Crackers</i>	<i>\$3.25 per person</i>
<i>Assorted Imported Cheeses and Crackers</i>	<i>\$3.95 per person</i>
<i>Cocktail Sandwiches</i>	<i>\$2.50 per person</i>
<i>Mini Egg Rolls</i>	<i>\$16.95 per dozen</i>
<i>Assorted Mini Quiche'</i>	<i>\$18.95 per dozen</i>
<i>Vegetable Quesadillas</i>	<i>\$20.95 per dozen</i>
<i>Spanikopita (Spinach and Feta Cheese in Filo Dough)</i>	<i>\$19.95 per dozen</i>
<i>Assorted Tea Sandwiches</i>	<i>\$12.95 per dozen</i>
<i>Boursine Cheese on Belgian Endive</i>	<i>\$15.00 per dozen</i>
<i>Raspberry & Brie in Phyllo</i>	<i>\$29.95 per dozen</i>

POULTRY HORS D'OEUVRES

<i>Tortilla Wraps with Turkey or Vegetables (Sliced)</i>	<i>\$9.00 per person</i>
<i>Honey Stung Chicken Drumettes or Wings of Fire</i>	<i>\$12.95 per dozen</i>
<i>Southwest Chicken Quesadillas</i>	<i>\$21.95 per dozen</i>
<i>Tandori Chicken Skewers</i>	<i>\$21.95 per dozen</i>
<i>Chicken Satay</i>	<i>\$21.95 per dozen</i>
<i>Chicken Brochette</i>	<i>\$21.95 per dozen</i>
<i>Thai Chicken Skewers</i>	<i>\$24.95 per dozen</i>
<i>Chicken En Druxelle En Croute</i>	<i>\$21.95 per dozen</i>
<i>Rumaki</i>	<i>\$27.95 per dozen</i>

SEAFOOD HORS D'OEUVRES

<i>Shrimp Cocktail</i>	<i>Market Price</i>
<i>Poach Salmon Display (2)</i>	<i>\$395.00 Display</i>
<i>Seafood Spring Rolls</i>	<i>\$24.00 per dozen</i>
<i>Petite Lump Crab Cakes</i>	<i>\$21.00 per dozen</i>
<i>Cozy Shrimp</i>	<i>\$24.00 per dozen</i>
<i>Coconut Shrimp</i>	<i>\$30.00 per dozen</i>
<i>Scallops Wrapped in Pre Cooked Bacon</i>	<i>\$28.95 per dozen</i>
<i>Smoked Salmon Bruchetta</i>	<i>\$29.95 per dozen</i>

BEEF HORS D'OEUVRES

<i>Barbecued, Sweet & Sour or Swedish Meatballs</i>	<i>\$8.50 per dozen</i>
<i>Beef Brochette</i>	<i>\$22.95 per dozen</i>
<i>Beef & Druxelle En Croute</i>	<i>\$29.95 per dozen</i>
<i>Mini Reuben</i>	<i>\$21.95 per dozen</i>