

GRAND HORS D'OEUVRE BUFFET

CHOICE OF 7:

*CHICKEN WONTONS

With a Plum Sauce

*CHICKEN EGG ROLLS

With a Plum Sauce

*PORK POT STICKERS

With a Sesame Sauce

*SWEDISH MEATBALLS **OR** ITALIAN MEATBALLS

*STUFFED DEVILED EGGS WITH **CHOICE OF:**

Coconut & Chutney, Traditional **OR** Topped with Caviar

*IMPORTED AND DOMESTIC CHEESE DISPLAY

Served with Assorted Crackers and Fresh Fruit Garnish

*SEASONAL FRESH FRUIT DISPLAY

With Strawberry Chiffon Dip **OR** Chocolate Fondue

*WARMED BAKED BRIE CHEESE

Topped with Brown Sugar and Chopped Nuts, Served
with French Bread and Fresh Apples

*TERIYAKI RIBBON CHICKEN **OR** BEEF SKEWERS

*ITALIAN SAUSAGE

In a Marinara Sauce

*CASCADING VEGETABLE DISPLAY

With a Fresh Dill Dip

*CALIFORNIA BAJA ROLLS

*TOMATO, CUCUMBER AND GREENBEAN SALAD

*TOMATO, MOZARELLA CHEESE AND

BERMUDA ONION SALAD

*BACON WRAPPED DATES

Stuffed with Sun Dried Apricot

*STUFFED MUSHROOM CAPS

With Spiced Cream Cheese **OR** Italian Sausage

*SAUTEED MUSHROOMS IN A PASTRY SHELL

CHOICE OF 2:

(SERVED WITH ASSORTED BREADS AND SAUCES)

ROAST TOP SIRLOIN

Served with Sour Cream and Horseradish Sauce

CHAMPAGNE HONEY BAKED HAM

ROASTED TURKEY BREAST

UPGRADES:

BACON WRAPPED SCALLOPS

COCONUT SHRIMP

With a Plum Sauced