

Weber's Hors D'Oeuvres

Package 1 ~ \$22.00 per person

Minimum 50 People

Choice of 2 Platters:

Raw Vegetable Tray with Dip

Fresh Fruit Tray with Dip

Domestic Cheese Tray

Imported Cheese Tray, European Cheeses with Crackers and Fruit Garnish

Antipasto Platter, Assortment of Meats, Cheeses and Marinated Vegetables

Choice of 2 cold Hors d'oeuvre Platters

Iced Jumbo Gulf Shrimp

California Nori Rolls: Crab Meat, Avocado, Smoked Salmon, Scallion,
Cucumber and Red Bell Pepper, Served with Wasabi and Soy Sauce

Beef Tenderloin * Canapés with Scallion Aioli

Cherry Tomatoes filled with Herb Cream Cheese

Salami Coronets with Ham Mousse

Celery Harts with Alouette

Deville Egg halves with Caper Garnish

Asparagus Spears wrapped with Smoked Turkey

Pate Choux Puffs filled with

Smoked Salmon Mousse, Shrimp Salad, Cream Cheese and Apple

Assorted Canapés

Bruschetta

Choice of 2 Hot Hors d'oeuvres:

Chicken: Sesame and Coconut

Chicken Drumettes: Plain or Buffalo Style

Meatballs: BBQ or Swedish

Stuffed Mushrooms: Chorizo and Cheddar or

Veggie with Eggplant, Zucchini, Artichokes, Mushrooms and Basil Pesto.

Oyster Rockefeller

Spanakopita

Pear and Brie Wontons

Spinach Bread

Seared Medallions with Cranberry Glaze

Cajun Beef Tips with Mushrooms

Choice of Ham or Top Round

Choice of 2 Cocktail Dips

Salsa or Guacamole with Tortilla Chips

Mexican Seven Layer Dip with Tortilla Chips

Hummus Dip with Pita

Spinach Dip with Crackers and Garlic Toast

Crab Dip with Crackers

*These food items are served raw or undercooked or can be cooked to order. Consuming raw or undercooked meats, poultry, produce, seafood, shellfish or eggs may increase your risk of food borne illness.

Weber's Hors D'Oeuvre

Package 2 ~ \$35.00 per Person

Minimum 50 People

Choice of 3 Platters:

Raw Vegetable Tray with Dip

Fresh Fruit Tray with Dip

Domestic Cheese Tray

Imported Cheese Tray, European Cheeses with Crackers and Fruit Garnish

Antipasto Platter, Assortment of Meats, Cheeses and Marinated Vegetables.

Choice of 3 Cold Hors D'Oeuvre Platters

Iced Jumbo Gulf Shrimp

California Nori Rolls: Crab Meat, Avocado, Smoked Salmon, Scallion,
Cucumber and Red Bell Pepper, Served with Wasabi and Soy Sauce

Beef Tenderloin* Canapés with Scallion Aioli

Cherry Tomatoes filled with Herb Cream Cheese

Salsmi Coronets with Ham Mousse

Celery Hearts with Alloutte

Deville Egg halves with Caper Garnish

Asparagus Spears wrapped with Smoked Turkey

Pate Choux Puffs filled with Smoked Salmon Mousse, Shrimp Salad, Cream Cheese and Apple

Assorted Canapés

Bruschetta

Choice of 3 Hot Hors D'oeuvres:

Chicken: Sesame or Coconut

Chicken Drumettes: Plain or Buffalo Style

Meatballs: BBQ or Swedish

Stuffed Mushrooms: Chorizo and Cheddar or Veggie with Eggplant, Zucchini, Artichokes,
Mushrooms, and Basil Pesto

Spanakopita

Pear and Brie Wontons

Spinach Bread

Seared Medallions with Cranberry Glaze

Cajun Beef Tips with Mushrooms

Choice of Ham, Top Round, or Strip Loin

Choice of 3 Cocktail Dips

Salsa or Guacamole with Tortilla Chips

Mexican Seven Layer Dip with Tortilla Chips

Hummus Dip with Pita

Spinach Dip with Crackers and Garlic Toast

Crab Dip with Crackers

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Weber's Hors D'Oeuvres

Package 3 ~ \$50.00 per Person

Minimum 50 People

Choice of 3 Platters:

Raw Vegetable Tray with Dip

Fresh Fruit Tray with Dip

Domestic Cheese Tray

Imported Cheese Tray, European Cheeses with Crackers and Fruit Garnish

Antipasto Platter, Assortment of Meats, Cheeses and Marinated Vegetables.

Choice of 4 Cold Hors D'Oeuvre Platters:

Iced Jumbo Gulf Shrimp

California Nori Rolls: Crab Meat, Avocado, Smoked Salmon, Scallion,
Cucumber and Red Bell Pepper, Served with Wasabi and Soy Sauce

Beef Tenderloin* Canapés with Scallion Aioli

Cherry Tomatoes filled with Herb Cream Cheese

Salsmi Coronets with Ham Mousse

Celery Hearts with Alloutte

Devilleed Egg halves with Caper Garnish

Asparagus Spears wrapped with Smoked Turkey

Pate Choux Puffs filled with Smoked Salmon Mousse, Shrimp Salad, Cream Cheese and Apple

Assorted Canapés

Bruschetta

Choice of 4 Hot Hors D'Oeuvre:

Chicken: Sesame or Coconut

Chicken Drummettes: Plain or Buffalo Style

Meatballs: BBQ or Swedish

Bacon Wrapped Scallops

Stuffed Mushrooms: Chorizo and Cheddar or Veggie with Eggplant, Zucchini, Artichokes,

Mushrooms, and Basil Pesto

Shrimp: Coconut, Garlic or Crab Stuffed

Crab cakes

Spanakopita

Pear and Brie Wontons

Spinach Bread

Seared Medallions with Cranberry Glaze

Cajun Beef Tips with Mushrooms

Choice of Ham, Top Round, Strip Loin, or Prime Rib

Choice of 4 Cocktail Dips

Salsa or Guacamole with Tortilla Chips

Mexican Seven Layer Dip with Tortilla Chips

Hummus Dip with Pita

Spinach Dip with Crackers and Garlic Toast

Crab Dip with Crackers

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