



CATERING MENU

Updated 08/2010

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DISCLAIMER: This catering menu is updated periodically. All selections and prices are subject to change without notice. Please contact the Sales and Catering Office at (330) 726-5472 or email Nancy@hiboardman.com for the most recent version.



INFORMATION

It is with great pleasure that we at the Holiday Inn- Boardman present the enclosed pages of culinary delights and business meeting information. We are confident that these carefully prepared Food, Beverage, Audio Visual, and Meeting Space details will be helpful to you in planning your upcoming function. We are always willing to customize a function to satisfy you and the needs of your guests.

Location and Directions:

From Cleveland:

Follow I-77 South to I-80 East. Follow the I-80 East I-76 East. Follow I-76 East to exit #232, marked SR.7 North. Follow SR.7 North 6 miles to US 224. Turn right onto US224 and follow to the seventh traffic light (South Ave.). Turn right onto South Avenue., then right into hotel. Est. drive time: 90 minutes.

From Akron/Canton:

Take I-76 to I-80 East. Follow I-80 East to I 680 South to exit #11A (US 224 West). Follow US 224 West to the second traffic light (South Ave.). Turn left onto South Ave., then right into hotel. Est. drive time: 60 minutes.

From Pittsburgh:

Take I-279 Northwest to I-79 North. Follow I-79 North to I-76 (turnpike). Take I-76 West to Exit #234 (I-680 North). Follow I-680 North to Exit #11 (US 224 –Canfield/ Boardman/ Poland). Turn Left onto US 224. Follow US 224 west to the second traffic light (South Ave.). Turn Left onto South Ave., then right into hotel. Est. driving time: 70 minutes.



From Columbus/ Cincinnati:

Take I-71 North to I-76 East (in Akron). Follow I-76 East to I-80 East to Exit #224B (I-680 South). Follow I-680 South to exit #11A (US 224 West- Canfield). Follow US 224 West to the second traffic light (South Ave.) Turn left onto South Ave., then right into hotel. Est. driving time: Columbus: 3 hours/ Cincinnati: 5 hours

For Use with GPS Devices:

Please use the following address:

7410 South Avenue
Youngstown, Ohio 44512



CATERING POLICIES

The Sales and Catering Department, as well as the entire Award-Winning Staff of the Holiday Inn Boardman, will help in every way to make your planned event an outstanding success. The following guidelines and procedures are intended to help us plan and execute your functions smoothly.

Decorations/ Entertainment:

Standard table linens are provided at no charge for your catering function. Specialty linens, fresh flowers and centerpieces can be arranged for a nominal fee with a two-week advance notice. Any items to be put on meeting room/ lobby walls or any directional signs must be approved in advance by the Hotel. Musical entertainment must be approved by the Sales and Catering Department prior to the event and must not interfere with the neighboring functions.

Outside Food and Beverage:

The sales and service of alcoholic beverages are regulated by the State of Ohio Liquor Commission. Alcoholic beverages cannot be brought into the facility from outside sources. Additionally, food cannot be brought into the facility whether purchased or catered from outside sources nor removed from the facility due to food handling safety issues. Your cooperation in these details is appreciated.

Bar Fees and Requirements:

* When ordering a tended host bar, the total beverage sales must meet or exceed \$150.00 for functions under 200 people, or \$300 for functions with 200 people or more (not including tax or gratuity). In the event that these minimums are not achieved, the difference will be automatically added to the host's check (subject to 20% service charge and sales tax). **A bartender fee will be applied to all cash bars.** No bar tabs honored.



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Function Space:

Private meeting and banquet accommodations are available for groups of 10-250 people. Function rooms are assigned by the estimated number of people in attendance. The hotel reserves the right to move functions to other comparable banquet/meeting rooms different from those stated on the contract without prior notification. A room rental fee will be quoted on an individual basis and charged where applicable. We appreciate adherence to the times agreed upon for your function; other groups may be scheduled for the same room prior to or following your function. If your time schedule changes, please contact the Sales and Catering Department; and we will make every effort to accommodate you.

Deposit and Payment:

Functions less than 120 people- The amount of the deposit varies based upon contracted space and services and will be determined at the time of booking and is due with the signing of the contract.

Functions greater than 120 people- A minimum deposit of 50% of the estimated function cost is required- payable as \$500 due with the signing of the contract and the balance of the deposit due 90 days prior to the function.

All final balances of functions are due 7 days before the function. Payments may be made by certified check, cash, or major credit card.

Cancellations:

All Deposits are non-refundable.

Service and Set-Up Charges:

The standard room rental may be waived for a function that exceeds \$400 in food and beverage sales per occupied room for a day function, and \$500 for an evening function. A 20% service charge is added to all food and beverage charges in addition to applicable taxes. Last minute changes to room set-up, lower than expected guarantee counts, or function time variances from the initial agreement may result in additional charges. Additionally a \$300/hour charge will be applied for any functions running longer than the contracted time.

Menus:

Our menus represent the most popular items requested; however our staff will be pleased to tailor a menu for your specific needs. To ensure that your menu selections can be made available, please submit them no later than three weeks prior to your function. Prices are subject to change without notice and will not be guaranteed more than 90 DAYS in advance of the function. A minimum of 60 people are required for lunch/dinner buffet selections and 45 people for breakfast buffet selections. Should your count not meet these minimums, our staff will be happy to help you create a plated meal for your function.

Meal Count Guarantees:

To ensure proper ordering and service standards, a meal count guarantee is required 7 business days prior to your function. If no guarantee is received, the Hotel will prepare and charge for the number of persons estimated from the catering contract.



Standard meeting and audio visual equipment is available for use and/or rental. If your requirements exceed our inventory, rental equipment may be acquired from an outside source and the cost will be charged to your function... including service, pick-up, and delivery charges.

Equipment:

The Following audio visual items and accessories are included with the Meeting/ Banquet Room Rentals:

- ✓ Table Linen
- ✓ Pens/ Paper
- ✓ Microphone
- ✓ Screen
- ✓ Podium
- ✓ Registration Table
- ✓ Mints
- ✓ Easels
- ✓ Extension Cords
- ✓ Skirting
- ✓ Risers
- ✓ Wireless Internet Service

The following audio visual items and accessories are available to be rented at an additional charge (per day):

- ✓ Teleconference Phone ~ \$50.00
- ✓ LCD Projector ~ \$150.00
- ✓ Phone line ~ \$50.00
- ✓ VCR/ TV Combo ~ \$40.00
- ✓ DVD/ TV Combo ~ \$40.00
- ✓ DVD/ VCR only ~ \$20.00
- ✓ Laser Pointer ~ \$20.00
- ✓ Lavalier Microphone ~ \$50.00
- ✓ Overhead Projector ~ \$25.00
- ✓ Flipchart/ Markers ~ \$25.00
- ✓ Copies ~ \$.10 each

Room Set-Ups:

Our banquet and conference facilities can be arranged in several seating formats to accommodate any request including:

- ✓ Theatre
- ✓ Classroom
- ✓ Conference
- ✓ Rounds
- ✓ U-Shape
- ✓ T-Shape
- ✓ Hollow Square
- ✓ Chevron



FACILITIES

The Award Winning Holiday Inn Boardman offers over 10,000 square feet of private meeting and banquet space to accommodate groups from 10 to 400 people.

Listed below are the capacities for each of our meeting and banquet rooms.

Capacities	Function Room 1	Function Room 2	Function Room 3	Grand Function 1,2,3	Paonessa Boardroom	Debartolo Boardroom
Width/ Length	18x27	18x27	18x26	18x80	16x19	25x22
Square Feet	486	486	468	1440	304	550
Theatre	40	40	30	110	N/A	N/A
Classroom	24	24	21	75	N/A	16
U-Shape	18	18	18	N/A	N/A	16
Hollow Square	25	25	20	N/A	N/A	16
Rounds	32	32	24	92	N/A	N/A
Conference	18	18	18	N/A	10	N/A

Capacities	Conference Room A	Conference Room B	Conference Room C	Grand Conference A,B,C
Width/ Length	20x35	21x35	21x35	62x35
Square Feet	700	735	735	2170
Theatre	60	70	70	200
Classroom	32	32	32	92
U-Shape	28	28	28	75
Hollow Square	32	32	32	85
Rounds	50	50	50	150
Conference	20	20	20	N/A

Capacities	Ballroom East	Ballroom West	Grand Ballroom
Width/ Length	49x42	32x53	50x75
Square Feet	2058	1696	3764
Theatre	225	175	400
Classroom	84	72	N/A
U-Shape	N/A	N/A	N/A
Hollow Square	N/A	N/A	N/A
Rounds	150	120	270
Conference	N/A	N/A	N/A



BREAKFAST

All selections include coffee, decaffeinated coffee, and hot tea.

Add juice to any selection for \$4.95 per carafe.

ENTRÉE SELECTIONS:

Early Riser

Two scrambled eggs, country potatoes and the choice of one (1) side: bacon, sausage, or ham.

\$7.95

American Scramble

Scrambled eggs with chopped tomatoes and cheddar cheese ~ Served with choice of one (1) side: bacon, sausage, or ham.

\$8.95

Quiche Lorraine

A light and fluffy mixture of egg, bacon, Swiss cheese & onion ~ Served with a side of fresh fruit.

\$9.50

Steak and Eggs

Breakfast steak, prepared medium, served with scrambled eggs and country potatoes.

\$12.95

BUFFET SELECTIONS

All American Breakfast Buffet

Cheese scrambled eggs, buttermilk pancakes, country potatoes, ham steak, sausage links, fresh assortment of breakfast pastries.

\$10.50

served until 10:00am

Executive Breakfast Buffet

Cheese scrambled eggs, French Toast, country potatoes, sausage links, bacon slices, fresh assorted breakfast pastries.

\$10.95

served until 10:00am

Classic Brunch Buffet

Petite stuffed chicken breast, ham steak, cheese scrambled eggs, French Toast, fresh assortment of breakfast pastries.

\$12.50

Available until 1:00pm

Chef's Brunch Buffet

Chicken Francaise, scrambled eggs with chopped tomatoes and cheddar cheese, blueberry blintzes, sausage links, bacon slices, fresh assortment of breakfast pastries.

\$12.50

Available until 1:00pm

***Fresh Sliced Fruit bowl may be added to any buffet for an additional \$1.95 per person.**

Buffet selections require a minimum of 30 people guaranteed and will have a 1 hour maximum flow at the listed price.

*Our professional Sales and Catering staff will happily work with you to help create a plated breakfast should your party's guaranteed count not meet the minimum requirements for buffet service.



LIGHTER LUNCHEONS

All Lighter Luncheons include coffee, decaffeinated coffee, tea, and iced tea. Assortment of cookies, or mousse included as dessert selection.

Sodas available upon request and will be charged on a consumption basis.

PLATED SELECTIONS

Pasta Entrees

Served with our garden salad and house dressing, rolls and butter.

Pasta with Meatballs \$9.95

Your choice of penne or cavatelli pasta tossed with marinara sauce and topped with meatballs.

Penne Broccolini \$10.50

Pasta tossed with broccoli olive oil and garlic.

Fusilli Calabrese \$12.95

Pasta tossed with a tomato sauce with mushrooms and herbs.

Salad Entrees

Includes rolls and butter.

Grilled Chicken Salad \$11.95

Fresh garden salad tossed with tomato, cucumber, shredded cheese, olives, french fries and topped with grilled, sliced chicken breast.

Steak Salad \$14.95

Fresh garden salad tossed with tomato, cucumber, shredded cheese, olives, french fries and topped with grilled sirloin steak prepared medium.

Fresh Fruit Medley \$9.95

Seasonal medley of fresh fruit served on a bed of leaf lettuce with a strawberry puree.

Sandwiches

Served with potato salad and pickle garnish

Reuben Sandwich \$9.95

Thin sliced corned beef, topped with melted provolone cheese, sauerkraut and thousand island dressing

Turkey Reuben Sandwich \$9.95

Thin sliced turkey breast, topped with melted provolone, sauerkraut and thousand island dressing

Traditional Turkey Club \$9.50

Thin sliced turkey breast stacked with lettuce and tomato and served with mayonnaise

Croissant Sandwich \$8.95

Your choice of chicken, tuna, or egg salad or ham & cheese served on a flaky croissant

Steak Sandwich \$11.95

A 6 ounce pub steak, charbroiled and sliced thin and served on a French baguette roll with sautéed mushrooms, onions, & peppers

Lighter Luncheon Buffet selections require a minimum of 50 people guaranteed and will have a 1 hour maximum flow at the listed price.



LUNCH BUFFETS

All Lunch Buffets include coffee, decaffeinated coffee, tea, and iced tea. Assortment of cookies, or brownies included as dessert selection.

Sodas available upon request and will be charged on a consumption basis.

**Note these buffets may be selected with less than 25 people – all others buffets guarantee must be 35 people or more.*

Boardman Buffet

Penne pasta broccolini, chicken marsala, wild rice pilaf, steamed fresh vegetables, warm rolls and margarine.

Served with our garden salad and house dressing
\$15.95

***Baked Potato & Salad Bar**

Create your own piping hot baked potato! Served with sour cream, butter, cheese sauce, broccoli, chili, diced onion, bacon bits and salsa

Served with our garden salad and house dressing
\$11.95

***Executive Deli Buffet**

Assorted breads and cheeses with a selection of ham, turkey, and roast beef. Served with a variety of relishes and condiments, garden salad and tortellini salad

\$14.95

Pizza Pleasure

Garden Salad on buffet

Wings – choice of BBQ, Hot, Garlic or Ranch
Less than 20 people – 2 varieties of homemade pizza

More than 20 people – 3 varieties of homemade pizza
\$15.95.

Old Favorite

Chicken Francaise, cavatelli with meatballs, steamed fresh vegetables, warm rolls and butter. Served with our garden salad and house dressing

\$15.95

Taste of Italy

Tortellini salad, Italian mixed vegetables, Tuscany chicken, pasta with marinara sauce, warm rolls and butter.

Served with our garden salad and house dressing
\$15.95

***Croissant Sandwich Buffet**

Assorted croissant sandwiches, chicken salad, tuna salad and ham and cheese

Served with our garden salad and house dressing, tortellini salad and fresh fruit bowl
\$14.95

Welcome Home

Sliced roast beef au jus, country fried chicken, scalloped potatoes, honey glazed baby carrots, warm rolls and butter.

Served with our garden salad and house dressing
\$15.95



LUNCH ENTREES

All hot entrees include garden salad with our house dressing, appropriate chef's selection of starch or vegetable, fresh rolls and butter, coffee, decaffeinated coffee, tea, and iced tea. Assortment of mousse or parfaits included as dessert.

Sodas available upon request and will be charged on a consumption basis.

HOT PLATED SELECTIONS

Beef Entrees

London Broil **\$14.95**

Marinated flank steak, sliced thin and served over greens.
Topped with our own mushroom wine sauce

Tenderloin Tips Burgundy **\$14.95**

Tenderloin tips prepared in burgundy wine and mushroom sauce served with egg noodles.

Swiss Steak Jardinière **\$14.95**

Tender cubed steak topped with sweet onion gravy.

Roast of Round Beef **\$13.95**

Tender, sliced roast beef served with mushroom sauce.

Poultry Entrees

Chicken Marsala **\$13.95**

Sauteed chicken breast served with a mushroom and marsala wine sauce.

Tuscany Chicken **\$13.95**

Sauteed chicken breast with fresh spinach, tomatoes and mushrooms in a light Chablis sauce

Chicken Francaise **\$13.95**

Boneless chicken breast dipped in seasoned egg batter and topped with lemon butter sauce and Romano cheese

Roast Tom Turkey **\$13.95**

Tender slow roasted Tom Turkey, sliced and served with traditional bread stuffing

Seafood Entrees

Baked Scrod **\$14.95**

Filet of cod lightly seasoned and baked to perfection

Grilled Filet of Salmon **\$15.95**

Salmon filet lightly grilled and topped with a lemon butter sauce



DINNER ENTREES

All hot entrees include garden salad with our house dressing, appropriate chef's selection of starch and vegetable, fresh baked rolls and butter, coffee, decaffeinated coffee, tea and iced tea. Your choice of assorted mousse, pies or parfaits included as dessert.

Sodas available upon request and will be charged on a consumption basis.

HOT PLATED SELECTIONS

Beef Entrees

Tender Tips Burgundy \$15.95

Tenderloin Tips prepared in a burgundy wine and mushroom sauce served with egg noodles

Swiss Steak Jardinière \$16.95

Tender cubed steak topped with onion gravy

Veal Parmigiana \$17.95

Tender veal cutlet, lightly breaded and topped with marinara sauce, Provolone and Romano cheeses

Veal Marsala \$17.95

Tender veal cutlet sautéed in a marsala wine and mushroom sauce

Poultry Entrees

Chicken Marsala \$15.95

Sautéed chicken breast served with a mushroom and marsala wine sauce

Tuscany Chicken \$15.95

Sautéed chicken breast with fresh spinach, tomatoes and mushrooms in a light Chablis sauce

Chicken Parmigiana \$15.95

Lightly breaded chicken breast fried golden and topped with provolone and Romano cheeses

Chicken Francaise \$15.95

Boneless chicken breast dipped in seasoned egg batter and topped with lemon butter sauce and Romano cheese

Chicken Cordon Bleu \$16.95

Lightly breaded boneless chicken breast stuffed with Canadian bacon and Swiss cheese

Stuffed Chicken Breast \$16.25

Boneless, skinless chicken breast stuffed with traditional bread stuffing

Roast Tom Turkey \$15.95

Tender slow roasted Tom Turkey, sliced and served with traditional bread stuffing

~beef selections below served medium

Prime Rib of Beef Au Jus ~ Market

Slow roasted prime rib served with horseradish sauce and au jus (8oz. or 12oz.)

Filet Mignon ~ Available upon request Market

A center cut filet, served atop sautéed portabella mushrooms

Roast Round of Beef \$18.95

Tender, sliced roast beef served with mushroom sauce

New York Strip (12oz.) ~ Market

A classic center cut N.Y. Strip steak served with an onion ring garnish

London Broil \$16.95

Marinated flank steak, sliced thin and served over greens. Topped with our own mushroom wine sauce

Pork Entrees

Roast Loin of Pork \$16.95

Slow roasted pork loin served with sauerkraut and a pork demi sauce

Stuffed Pork Chops \$17.95

Hand cut chops stuffed with a bread stuffing and served with a pork gravy

Tennessee Chops \$16.95

Two boneless, center cut chops chargrilled and topped with our signature Jack Daniels molasses sauce

Seafood Entrees

Baked Scrod \$16.95

Filet of cod seasoned and baked to perfection

Grilled Filet of Salmon \$18.95

Salmon filet lightly grilled and topped with a lemon butter sauce

Orange Roughy \$19.95

Filet of Roughy baked and seasoned to perfection



DINNER BUFFETS

All hot entrees include garden salad with our house dressing, appropriate chef's selection of pasta, starch and vegetable, rolls and butter, coffee, decaffeinated coffee, tea and iced tea. Your choice of assorted mousse, pies or parfaits included as dessert.

Sodas available upon request and will be charged on a consumption basis.

HOT ENTREES

Two (2) Entrée Selections ~ \$19.95 Three (3) Entrée Selections ~ \$22.95

Poultry Selections

Fried Chicken

Traditional southern- fried chicken

Chicken Francaise

Boneless chicken breast dipped in seasoned egg batter and topped with lemon butter sauce and Romano cheese

Stuffed Chicken Breast

Boneless, skinless chicken breast stuffed with traditional bread stuffing

Chicken Marsala

Sautéed boneless chicken breast served with a mushroom and marsala wine sauce

Tuscany Chicken

Sauteed chicken breast with fresh spinach, tomatoes and mushrooms in a light Chablis sauce

Seafood Selections

Orange Roughy

Filet of Roughy baked and seasoned to perfection

Boston Baked Scrod

Filet of cod, topped with seasoned bread crumbs and baked

Beef Selections

Beef Tips Burgundy

Beef tips prepared in a burgundy wine and mushroom sauce served with egg noodles

Sliced Roast Beef

Tender, sliced roast beef served with mushroom sauce

Swiss Steak

Tender cubed steak topped with sweet onion gravy

Stuffed Cabbage

Cabbage stuffed with ground beef and topped with marinara sauce

Pork Selections

Italian Sausage and Peppers

Sweet Italian sausage with a bell pepper and onion medley

Roast Pork Loin

Slow roast pork loin served with sauerkraut and a pork gravy

Tennessee Pork Chops

Boneless, center cut chops char grilled and topped with our signature Jack Daniels molasses sauce

Chef Carved Selections

Bacon Wrapped Pork Loin	\$3.95 per person
Prime Rib	\$4.95 per person
Beef Tenderloin	\$7.95 per person

Dinner Buffet selections require a minimum of 50 people guaranteed and will have a 1 hour maximum flow at the listed price. *Our professional Sales and Catering staff will happily help you choose a plated entrée should your party's guaranteed count not meet the minimum requirements for buffet service. Should your party have special needs concerning the selection of entrees or side dishes, please allow our professional Sales staff to help you through this process.



CHEF SELECTIONS

Buffet – Choose one (1) from each selection

Plated – Choose one (1) starch and one (1) vegetable

Salad

Fresh Fruit Cup ~ Soup du Jour

Caesar Salad ~ Garden Salad

Spinach Salad (*additional \$.50 cents*) ~ Greek Salad (*additional \$.50 cents*)

Vegetables

Prince Edward Medley ~ Corn O'Brian ~ Peas & Carrots

Green Beans Almandine ~ Honey Glazed Carrots

Green Beans & Red Peppers ~ Broccoli with Cheese Sauce

Pasta / Starch

Penne Marinara ~ Cavetelli with Meatballs

Rigatoni with Meatballs ~ Penne Broccolini

Macaroni & Cheese ~ Penne Portabella

Pierogies ~ Penne with Meatballs

Fusilli with Vodka Sauce

Potatoes / Starch

Oven Roasted Redskin ~ Redskin

Mashed ~ Garlic Redskin Mashed

Scalloped ~ Candied Sweet

Parsley Buttered ~ Au Gratin



SPECIALTY BREAKS

**Unless otherwise noted, all Specialty Breaks are available at the listed price based on a 2 hour flow.*

Deluxe All Day Package \$13.95

- Good Morning:** Chilled Orange Juice
Fresh Assorted Breakfast Pastries
Coffee, Decaf, and Tea
- Mid Morning:** Refresh Beverage Selections
Add Assorted Sodas
- Afternoon:** Refresh Beverage Selections
Assorted Fresh Baked Cookies & Brownies

Good Mornings ~ \$6.95

- Assorted of Fresh Breakfast Pastries
- Orange Juice
- Coffee, Decaf and Hot Tea

Afternoon Energy

- Assorted Fresh Baked Cookies
- Chocolate Brownies
- Seasonal Fresh Fruit
- Assorted Sodas
- Coffee, Decaf, and Iced Tea

Keep Fit ~ \$7.95

- Seasonal Fresh Fruit
- Vegetable Tray
- Reduced Calorie Dip
- Coffee, Decaf, Tea & Bottled Water
- Yogurt & NutriGrain Bars (add \$1)

Spot O' Tea ~ \$7.95

- Petite Sandwiches
- Assorted Fresh Baked Pastries
- Strawberries in Season
or Fresh Fruit Tray
- Selection of Herbal Teas
- Regular and Decaffeinated Coffees

Supreme "Teeni" Station ~ \$7.95

- Chocolate Bread Pudding
- Strawberry Shortcake
- Oreo Cheesecake

Fall Back (Seasonal)

- Hot Apple Cider
- Pumpkin Pie with Whipped Cream
- Cheese & Vegetable Tray
- Coffee, Decaffeinated Coffee & Hot Tea

A La Carte

Coffee, Decaf, and Tea	\$7.95/ pots
	\$22.00/ Urns
Juice	\$4.95 carafe
Soda	\$1.95 each
Bottled Water	\$1.95 each
Milk	\$4.95 carafe
Assorted Danish	\$18.00 per dozen
Muffins, Bagels	\$18.00 per dozen
Assorted Fresh Baked Cookies	\$9.00 per dozen
Fresh Baked Brownies	\$15.00 per dozen
Pretzels	\$4.95 per bowl
Chips and Dip	\$4.95 per bowl
NutraGrain Bar	\$1.50 each
Yogurt	\$1.95 each



HORS D'OEUVRES

Hot Selections

Prices per 50 pieces

BBQ Meatballs ~ \$30.00
Swedish Meatballs ~ \$30.00
Italian Sausage ~ \$35.00
Pizza Squares ~ \$30.00
Breaded Ravioli w/ Marinara ~ \$30.00
Fried Zucchini ~ \$35.00
Cheese Sticks with Marinara ~ \$35.00
Breaded Shrimp w/ Cocktail Sauce ~ \$35.00
Fried Calamari w/ Marinara ~ \$35.00
Jalapeno Poppers ~ \$40.00
Breaded Mushrooms w/ Marinara ~ \$45.00
Mini Crab Cakes ~ \$50.00
Breaded Wing Dings ~ \$50.00
Buffalo Wings ~ \$50.00
Mini Egg Rolls ~ \$70.00
Chicken Tenders ~ \$70.00
Crab Stuffed Mushrooms ~ \$75.00
Petite Quiche Lorraine ~ \$80.00
Bacon Wrapped Scallops ~ \$90.00
Bacon Wrapped Water Chestnuts ~ \$90.00
Chicken Brochettes ~ \$125.00
Beef Teriyaki Brochettes ~ \$125.00

Cold Selections

Prices per 50 pieces

Deviled Eggs ~ \$20.00
Assorted Petite Sandwiches ~ \$80.00
Iced Jumbo Shrimp ~ \$100.00

Trayed Hors D'Oeuvres

Serves 25 people

Cheese and Cracker ~ \$70.00

Assortment of domestic and imported cheeses served with a deluxe assortment of crackers

Assorted Fruit ~ \$65.00

An array of seasonal fresh sliced fruit

Raw Vegetables, Dip ~ \$50.00

Assortment of fresh vegetables served with Ranch dipping sauce

Smoked Salmon Filet Tray ~ \$150.00

Smoked Atlantic salmon served with cream cheese, capers, diced tomatoes, hard boiled egg, red onion and mini bagels

