



Hors D' Oeuvres

Party Menu

Hors D' Oeuvres

Any 4 Hors D' Oeuvres & Pasta Station: \$24.00 per guest
Any 4 Hors D' Oeuvres & Carving Station: \$27.00 per guest
Any 4 Hors D' Oeuvres & Both Stations: \$30.00 per guest

Food & Beverage Minimum Applies

Hot

Assorted Mini Pizzas
Bacon Wrapped Dates
BBQ or Swedish Meatballs
Chicken Pineapple Skewer with Teriyaki Sauce
Coconut Chicken with Sweet & Sour Sauce
Coconut Shrimp with Sweet & Sour Sauce (add \$1)
Crab Stuffed Mushroom Cap
Crab Rangoon with Sweet Chili Sauce
Mini Crab Cake with Whole Grain Mustard Sauce (add \$1)
Parmesan Artichoke Hearts
Southwestern Chicken Rolls
Spanakopita
Spinach & Cheese Stuffed Mushroom Cap
Raspberry & Brie in Phyllo
Vegetable Spring Roll with Sweet & Sour Sauce
Warm Goat Cheese, Sun Dried Tomato & Basil on Crostini

Cold

Antipasto Kabob
Assorted Cold Canapes: Salmon, Shrimp & Roasted Beef
Boursin Strawberry
Bruschetta
Caprese Skewer
Prosciutto Ham Wrapped Asparagus
Smoked Turkey with Cranberry Relish Canape

Pasta Station

Pasta Alfredo and Marinara, Mushrooms, Onions, Peppers, Broccoli, Artichokes, Sun-Dried Tomatoes, Roasted Garlic, Parmesan Cheese, Caesar Salad & Garlic Bread.

Carving Station

Chef Carved Beef, Turkey, or Ham.
Dollar Rolls and Accompaniments.

Additional

Mini Assorted Quiche

Vegetable & Cheese
\$2.50 per guest

Flat Bread Margherita Pizza

With Tomato, Mozzarella & Basil
\$3.00 per guest

Assorted Fresh Vegetables with Ranch Dip

Includes Broccoli, Cauliflower, Carrots, Cucumbers, Peppers & Olives
\$2.50 per guest

Antipasto Platter

Includes Artichoke Hearts, Fire Roasted Peppers, Fresh Mozzarella, Pepperoni & Pepperoncini
\$2.75 per guest

Seasonal Fresh Fruit Tray

Variety of Melons & Berries
\$2.75 per guest

Domestic & Import Cheese Platter

Brie Cheese, Mild Cheddar, Smoked Gouda, Gorgonzola, Salami, Fruit Garnish, & Assortment of Fine Crackers
\$3.25 per guest

Baked Brie Cheese in Puff Pastry

(Serves 30-40 Guests)
Served with Crackers, Preserves & Fruit Garnish
\$95.00

Jumbo Shrimp Cocktail (40 pieces)

With Cocktail Sauce & Lemon
\$130.00

Smoked Salmon Fillet (2 ½ lbs.)

With Capers, Minced Red Onion, Sour Cream & Cocktail Rye Bread
\$140.00

California Rolls (40 pieces)

Crabmeat, Avocado & Vegetable Rolls, Pickled Ginger & Wasabi
\$100.00

All food & beverage prices are subject to a 7.25% sales tax, a 20% taxable service charge, and a 1% Vernon Hills Municipal Tax