

HORS D'OEUVRES PARTY MENU

Hors d' Oeuvres

CHOICE OF FOUR (4) HORS D'OEUVRES FOR ONE HOUR
18/PERSON

Hot

BBQ OR SWEDISH MEATBALL
CHICKEN PINEAPPLE SKEWER WITH TERIYAKI SAUCE
COCONUT CHICKEN WITH SWEET & SOUR SAUCE (ADD \$3.50/GUEST)
CRAB RANGOON WITH SWEET CHILI DIPPING SAUCE
CRAB STUFFED MUSHROOM CAP

MINI CRAB CAKE WITH WHOLE GRAIN MUSTARD SAUCE (ADD \$3.50/GUEST) SPANAKOPITA

SPINACH & CHEESE STUFFED MUSHROOM CAP

VEGETABLE SPRING ROLL WITH SWEET & SOUR SAUCE

WARM GOAT CHEESE, SUN DRIED TOMATO & BASIL ON CROSTINI

Cold

ANTIPASTO KABOB
SMOKED SALMON CANAPE
BOURSIN STRAWBERRY
BRUSCHETTA CAPRESE SKEWER
PROSCIUTTO HAM WRAPPED ASPARAGUS



FLAT BREAD MARGHERITA PIZZA
WITH TOMATO, MOZZARELLA & BASIL
3.50 PER GUEST

ASSORTED FRESH VEGETABLES WITH RANCH DIP
INCLUDES BROCCOLI, CAULIFLOWER, CARROTS, CUCUMBERS, PEPPERS &
OLIVES
5.50 PER GUEST

ANTIPASTO PLATTER
INCLUDES ARTICHOKE HEARTS, FIRE ROASTED PEPPERS, FRESH
MOZZARELLA, PEPPERONI & PEPPERONCINI
5.75 PER GUEST

SEASONAL FRESH FRUIT TRAY VARIETY OF MELONS & BERRIES 5.50 PER GUEST

DOMESTIC & IMPORT CHEESE PLATTER

BRIE CHEESE, MILD CHEDDAR, SMOKED GOUDA, GORGONZOLA, SALAMI,
FRUIT GARNISH, & ASSORTMENT OF FINE CRACKERS

6.50 PER GUEST

BAKED BRIE CHEESE IN PUFF PASTRY
(SERVES 30-40 GUESTS)
ERVED WITH CRACKERS, PRESERVES & BERRY GARNISH
165.00

JUMBO SHRIMP COCKTAIL (40 PIECES)
WITH COCKTAIL SAUCE & LEMON
180.00

SMOKED SALMON FILLET (2 ½ LBS.)
WITH CAPERS, MINCED RED ONION, SOUR CREAM & COCKTAIL RYE BREAD
195.00

ALL FOOD & BEVERAGE PRICES ARE SUBJECT TO A 7.25% SALES TAX & A 20% TAXABLE SERVICE CHARGE, 1% VERNON HILLS FOOD & BEVERAGE MUNICIPAL TAX