

from our party pantry

COLD APPETIZERS

*Small platters serve 20-30 guests. Large platters serve 50-60 guests.
Bernhard Center and Full Service Events*

Domestic Cheeses and Crackers *sm. \$49, lg. \$79*

Vegetables and Ranch Dip *sm. \$39, lg. \$59*

Seasonal Fruit Display *sm. \$49, lg. \$79*

Chef Nick's Bruschetta

sm. (30 pcs) \$39, lg. (60 pcs) \$69

Toasted garlic and oil brushed baguette slices topped with balsamic and basil marinated diced ripe tomatoes, sprinkled with Asiago shreds.

Brie en Croute

sm. (1 wheel) \$59, lg. (2 wheels) \$99

A full wheel of Brie cheese topped with strawberry preserves and toasted pecans wrapped in a golden baked puff pastry crust and garnishes with flame grapes and strawberries.

Mini Cocktail Sandwiches

sm. (30) \$39, lg. (60) \$69

Ham/cheddar and turkey/Swiss. Served on a mini white roll with condiments on the side.

Antipasto Selection

sm. \$49, lg. \$79

Salami, prosciutto ham, feta cheese, imported olives, marinated mushrooms and artichokes, roasted sweet bell peppers, pepperocini, and kosher pickles.

Jumbo Shrimp Cocktail

\$129 per 4 lbs., about 70 shrimp

Traditional with cocktail sauce.

Absolute "Bloody Mary-nated" Shrimp Cocktail

\$129 per 4 lbs., about 70 Jumbo (16-20 count shrimp).

Served in our secret recipe Spicy Bloody Mary sauce made with vodka, dill, and "W" sauce.

Homemade Traditional Hummus

sm. (3 lbs.) \$25, lg. (6 lbs.) \$39

Served with garlic-Parmesan grilled pita flatbread wedges.

Homemade Chiptole Hummus

sm. (3 lbs.) \$25, lg. (6 lbs.) \$39

Served with mesquite grilled flatbread.

Tortilla Chips

sm. \$19, lg. \$29

Presented with fresh tomato cilantro salsa.

TAPAS and HOT APPETIZERS

Small platters serve 20-30 guests. Large orders serve 50-60 guests.

Hot Appetizer Assortment Pack

sm. (50) \$35, lg. (100) \$59

Includes franks in a blanket, spicy beef pockets, potato puffs, beef and mushroom crowns and spinach turnovers.

Beef Empanada

sm. (50) \$89, lg. (100) \$149

Seasoned Latino fried dumpling favorite.

Cocktail Meatballs

sm. (160) \$49, lg. (320) \$79

Your choice of Marsala Mushroom, BBQ or Swedish.

Petite Beef Wellington

sm. (50) \$139, lg. (100) \$259

Cashew Chicken Spring Roll

sm. (50) \$99, lg. (100) \$169

Served with hot mustard and sweet and sour sauces.

Thai Chicken Spring Roll

sm. (50) \$99, lg. (100) \$169

Southwest Black Bean Spring Roll

sm. (50) \$79, lg. (100) \$139

Vegetable Spring Roll

sm. (50) \$79, lg. (100) \$139

Crispy wontons filled with Asian spiced vegetables, served with sweet and sour, and hot mustard sauces.

Chicken Marsala Puffs

sm. (50) \$119, lg. (100) \$189

Tender chicken and mushrooms with marsala wine in puffy pastry.

Chicken Satay

sm. (45) \$69, lg. (90) \$129

Served with Thai (spicy peanut citrus), tandoori (ginger, lemon, yogurt masala), and BBQ.

Chicken-Pesto En Croute

sm. (50) \$109, lg. (100) \$179

Mediterranean style puff pastry bites.

Sweet Honey or Hot-n-Spicy Wing Dings

sm. (5 lbs.) \$59, lg. (10 lbs.) \$99

Served with bleu cheese and ranch dipping sauce.

Coconut Jumbo Shrimp

sm. (64) \$89, lg. (128) \$169

Served with mango ginger dipping sauce.

Louisiana Blue Crab Cakes

sm. (25) \$69, lg. (50) \$135

Served with sun-dried tomato remoulade sauce.

Bacon Water Chestnuts

sm. (50) \$89, lg. (100) \$149

TAPAS and HOT APPETIZERS

Small platters serve 20-30 guests. Large orders serve 50-60 guests.

Mini-Cuban Sandwiches

sm. (36) \$59, lg. (72) \$99

Made with sliced ham, seasoned roast pork, white cheese, sliced dill pickles and Dijon on a soft roll, pressed on a butter seasoned grill until piping hot.

Pigs in a Blanket

sm. (60) \$49, lg. (120) \$89

Pork Pot Stickers

sm. (50) \$89, lg. (100) \$149

Steamed dumplings with sesame scallion sauce.

Pulled Pork Roast

sm. (5 lbs.) \$59, lg. (10 lbs.) \$99

Slow simmered and tender with mini sweet yeast rolls and BBQ.

Falafel

sm. (75) \$25, lg. (150) \$45

Seasoned Middle Eastern garbanzo dumplings with cilantro and lemon.

Pear and Brie Filo

sm. (50) \$79, lg. (100) \$139

Sun-Dried Tomato Basil Cheese Filo

sm. (50) \$89, lg. (100) \$149

Toasted Pinenut Goat Cheese Filo

sm. (50) \$109, lg. (100) \$199

Petite Quiche Melange

sm. (60) \$54, lg. (120) \$99

Assorted meat and vegetarian mini quiche.

Portobello Mushroom Purse

sm. (50) \$79, lg. (100) \$139

Baked puff pastry with savory portobello mushrooms.

Spanakopita

sm. (36) \$69, lg. (72) \$119

Large Greek spinach and cheese wrapped phyllo pastries.

Spicy Vegetable Pot Stickers

sm. (60) \$69, lg. (120) \$109

Wonton wrapped crispy bundles and citrus teriyaki sauce.

Stuffed Asiago Mushroom Caps

sm. (30) \$35, lg. (60) \$69

Spinach, garlic, and cheese filling; oven braised with sherry.