## Appetizers

| Choice of two: | $\$ 4.95$ per person w/lunch or dinner package |
| :--- | :--- |
| Choice of three: | $\$ 7.95$ per person w/lunch or dinner package |

Bruschetta<br>Chicago Wings<br>Fresh Fruit Tray<br>Fresh Vegetable Tray<br>International Cheese Tray<br>Italian Meatballs<br>Stuffed Mushrooms

Spanakopita (Spinach Pie)<br>Tiropita (Cheese Pie)<br>Vegetable Spring Rolls<br>Italian Sausage Cacciatori<br>Beef Tenderloin Croistini*<br>Shrimp Alexander*

*Additional chargé for these items
Flaming Saganaki Station (Flaming Cheese)
$\$ 4.00$ per person
$\$ 21.00$ per person minimum will apply to events with appetizers only. Please ask your Sales Coordinator for a full list.

## Vegetables

Green Beans (Almondine, Mediterranean or Southern), Steamed Broccoli with Glazed Carrots, Zucchini Medley, Buttered Sweet Corn, Vegetable Medley
Additional $\$ 1.00$ for the vegetables below
Asparagus, Whole Baby Carrots and French Green Beans, Sugar Snap Peas with Lemon and Olive Oil

## Starch

Roasted Red Potatoes with Olive Oil \& Rosemary, Red Parslied Potatoes, Garlic Mashed Potatoes, Roasted Greek Lemon Potatoes, Rice Pilaf, Baked Potato, Pasta

Additional \$1.00 for Twice Baked Potatoes

## Desserts

Gourmet Dessert Table \$4.00
Platter of Fresh Fruit \$3.00
Ice Cream or Sherbet $\$ 2.00$
Sheet Cake $\$ 2.00$
Tiramisu $\$ 4.00$

Pies - Apple, Cherry, Pumpkin, etc. \$3.00
Mixed Berries over Lemon Sorbet \$3.00
Strawberries with Mascarpone Cream $\$ 4.00$
Cheesecake - Plain, Fruit, or Chocolate $\$ 3.00$
Mini-Pastry Table $\$ 6.00$

