

Appetizers

Petite Roast Pork Sandwiches

Seasoned, roast pork thinly sliced onto petite rolls finished with our own special sauce
\$1.95

Cabbage Strudel

George's version of a Ukranian dish; succulent cabbages sautéed with mushrooms, onions and red wine layered in a puff pastry and baked—garnished with cranberries and sour cream. A vegetarian favorite!
\$1.95

Spanikopita

Sautéed spinach, shallots, onion and garlic, seasoned with Mediterranean herbs, and feta cheese served in puff pastry triangles; another vegetarian favorite!
\$1.95

Teriyaki Chicken Skewers

Generous portion of fresh chicken, marinated in our tasty teriyaki, grilled and served on skewers.
\$1.75

Mini Quiche

An assortment of classic quiche: bacon and cheese, spinach, onions and chef's choice.
\$1.35 for 3

Petite Fruit Kebobs



Seasonal fresh fruit, chosen for its' ripeness and flavor, diced and skewered—a beautiful presentation.

May—October \$1.25

November—April \$1.75

Stuffed Mushrooms

Mushroom caps filled with finely ground beef and pork blended with onions, shallots and garlic, deglazed with Brandy, seasoned with aged parmesan cheese, and baked.

\$1.75

Baked Brie in Crote

Aged brie enrobed puff pastry, glazed with your choice of apricot, strawberry or fig and walnut toppings and baked to golden perfection. Served with an assortment of crackers. Serves 12.
\$28.00

Stuffed New Potatoes

Bite size new potatoes hollowed out and filled with a delicious mixture of potatoes, sour cream, cream cheese and topped with bacon and scallions. This dish can be prepared as a vegetarian dish.
\$1.25

Caprese Kebobs

Cherry tomatoes, fresh mozzarella cheese and basil skewered and drizzled with olive oil, garlic and balsamic vinegar.
\$1.50



Tomato Cheese Tartlets

Queso Fresco Cheese, Parmesan, basil and garlic garnished with tomato and baked in a flaky tartlet.

\$1.50

Crab Dijon Crostini

A winning combination of crab meat, Dijon, mayonnaise, and lemon juice presented on a toasted crostini.

\$1.95

Shrimp Crostini

Succulent shrimp, Dijon, mayonnaise and lemon juice on toasted crostini.

\$1.95

Cordon Blue Open Faced Sandwich

Traditional cordon blue chicken ham and Swiss cheese served on toasted French bread slices, garnished with our own roasted pepper mayonnaise.

\$1.75

Filet Mignon Baguette

Thinly sliced, medium rare Filet Mignon with tangy, horseradish cream served on open faced, toasted baguettes, garnished with watercress, served chilled.

\$2.00

Smoked Salmon Crostini

A wonderful combination of flavors—thin slices of smoked salmon rolled and nestled in cream cheese flavored with lemon and capers served on slices of French bread.

\$1.95

Asparagus Toasts

Al dente, asparagus tips blended with Dijon, Mayonnaise and lemon served on toasted crostini.

\$1.65

For Your Sweet Tooth



Chocolate Covered Strawberries

A little bit of decadence! Ripe, into milk chocolate and drizzled with white chocolate.

Juicy strawberries, hand dipped

\$1.50

Mini Éclairs—a party favorite, mini piped and baked, chocolate glazed éclairs filled with Bavarian Cream.

\$.85 for 2

Dips, Spreads and Trays

Feeds approximately 30 people



Fresh cut raw vegetables and Chefs choice of homemade dips \$35.00

Bacon and Blue Cheese Spread with Assortment of crackers—very popular and interesting combination of flavors \$47.00

Roasted Garlic Feta dip—An explosion of feta with complimentary notes of garlic. \$47.00

Assorted Cubed Cheeses and Salami served with assorted crackers \$45.00

Texas Caviar, tasty salsa with black beans and corn \$37.00

Fruit Tray, juicy assortment of Fresh Fruit
 May thru October \$35.00
 November thru April \$47.00

Carved Watermelon Basket \$45.00
 Served filled with Fresh Fruit \$70.00



We suggest the following Industry standards:
 One Hour with Meal 4 different types of appetizers: 6—8 pieces per person
 One Hour No Meal 4 different types of appetizers: 12—15 per person

Unless otherwise indicated, prices are per each.