



## **Banquet Regulations & Menus**

UPDATED MAY 2008

*The following banquet regulations apply to all private, social or business functions (and must be adhered to unless otherwise approved by the Board of Directors or Club Manager).*

- A) The club shall not be responsible for loss of personal property brought to the club by members, guests or visitors.
- B) Any decorations, etc. belonging to sponsors or their guests must be removed immediately following said functions.
- C) The club banquet facilities will be available for decorating during normal club operating hours provided that the room is not reserved for other use.
  - 1. *Decorating must be complete one (1) hour prior to function to allow the club staff sufficient set up time.*
  - 2. *Club personnel will not be provided to assist in decorating without prior approval.*
  - 3. *The club reserves the right to control how and where decorations may be placed. This should be discussed in detail with Club Management prior to the day of the event.*

### **Private Functions**

- A) All private functions must be for or sponsored by a member. A sponsoring member is responsible for all charges incurred and any damages to club property.
- B) Any events not scheduled during regular operating hours will be subject to a \$200.00 fee. Non-operating times include Sunday after 5 pm, Monday and Tuesday after 5 pm.
- C) The **club must cater all events held at Colonial Country Club**. The only food items that may be brought in are occasion cakes. No Exceptions. The Colonial Staff will be more than happy to cut and serve your occasion cake for you. A cake-cutting fee of \$25.00 will be added to your bill for this service.
- D) The club will provide shuttle service to and from the lower parking lot for \$50.00 per driver.
- E) For some large parties parking lot security may be required at the host's expense.

## **Special Requests**

1. The club will be happy to honor special requests if they do not require extra preparation time. However, if extra preparation is required, appropriate charges will be added to the bill.
2. The prices for all per person items are based on average consumption of your guests. Therefore, leftover per person food items belong to Colonial Country Club.
3. Any entertainment must be approved by management prior to the function.

## **Damage/Clean Up/Entertainment**

1. Damage to banquet facilities and/or extraordinary clean-up to the premises will be billed to the sponsor's club account, if not paid promptly by host of function. Any additional clean-up (confetti, etc.) will be billed according to clean-up cost (NO RICE or BIRDSEED).
2. Florists and decorators must clean up any waste before and after the activity. The Club Manager prior to the function must approve all decorations and entertainment.

## **Alcoholic Beverages**

1. In accordance with ABC laws, brown bagging is prohibited on Club property.
2. Alcoholic beverages may not be served to anyone under the age of 21. Hosts are expected to help enforce this.
3. ID's will be required for all persons that appear to be under the age of 35 in accordance with ABC Laws. If an ID is requested and not presented, the person will be unable to obtain an alcoholic beverage.
4. Any guests providing alcohol to under-age persons will be denied additional bar service.
5. The club reserves the right to discontinue bar service to intoxicated guests.
6. Specialty wines provided by the host with the express consent of the Club Manager may be brought in and served by the Club Staff for a \$10.00 per 750ml corkage fee.

## **Attendance Guarantee**

1. All menus must be confirmed 30 days in advance
2. A minimum attendance guarantee is required 72 hours prior to the function.
3. That count may not be lowered after that time regardless of the reasons.
4. If your attendance is lower then the guaranteed number you will be charged for your guarantee; however if your attendance is greater than the guarantee you will be charged for the actual number of attendees.
5. The club will be prepared to serve up to 5% more than your guarantee, however, we cannot insure proper food and service to numbers beyond your attendance guarantee plus 5%.

## **Weddings Ceremonies**

1. There is a \$200.00 charge for all Wedding Ceremonies held at Colonial Country Club within the boundaries of the clubhouse and/or porches.
2. The maximum seating allowed for Ceremonies is 120.

## **Golf Tournaments**

1. For all private outings there is a \$45.00 per person charge which includes cart, greens fees and tax per player. For an additional \$5.00 per person we can include range balls.
2. There is also a \$300.00 professional's service fee which includes assistance with tournament preparation including pairing, cart assignments, scoring, and prize distribution.
3. Box Lunch includes a sandwich, pasta salad, fruit cup, and a candy bar or cookie for \$9.50 inclusive.
4. If you would like to use the beverage cart, there is an additional fee of \$75.00 per cart.

## **Gratuities and Tax**

All food and beverage prices are subject to 6.75% sales tax and 20% service charge.

## **Function Completion Times**

1. Evening functions held at Colonial Country Club are booked for a four hour time period; all functions exceeding the four hour range will be charged an additional \$100.00 per hour.
2. All functions must conclude no later than 12 am.
3. An additional charge of \$100.00 per hour will be charged for functions continuing after 12 AM. and a \$15 charge per server, to be arranged by the sponsor in advance.

## **Prices**

1. **Prices confirmed more than six months prior to function dates are subject to change.**
2. All events scheduled on Friday and Saturday nights will be subject to a \$20.00 per person minimum.

## **Conduct**

Members using Club facilities or sponsoring private parties are responsible for seeing that such parties are conducted with decorum and in a manner that will not bring the Club into disrepute or interfere with the use of the Club by other members.

## **Deposit**

The club requires a deposit equaling 20% of the estimated food cost, the amount of the room rental (if applicable), and set up fees. This deposit is due 2 weeks after booking your desired date for your function. If we do not receive your deposit and your signed contract, we cannot hold that date.

## **Cancellation Policy**

In case of cancellation of your event, you would need to cancel your reservation at least 90 days in advance of your event date to avoid losing your deposit monies.

## **Payment**

Large functions will be expected to pay in full within ten days after event.

## Club Table Decorations

1. Request for special colored napkins and tablecloths charged accordingly.
2. Mirrors, Candles, Globes, and Silk Ivy will be charged \$7.50 per arrangement.
3. Mirrors, Glass Bowls, Floating Votives, and Flower Petals will be charged \$15.00 per arrangement.

## Room Rental Rate Structure

If a member is sponsoring a function for which he will be reimbursed, then both the set up fee and the room rental apply.

ROOM	PRESIDENTS	GRILL	COLONIAL	LOUNGE	MCR	LCR
Set up fee (Members and Nonmembers)	\$30	\$60	\$120	\$100*	\$40	\$25
Room Rental (Nonmembers Only)	\$50	\$150	\$250	\$200*	\$100	\$25
Room Capacity	22	48	120	40	32	8

\*There will be an extra \$200.00 service charge for the Lounge on Thursday, Friday and Saturday nights. If the Colonial room is available, it must be used utilized before the Grille Room and in turn the Grille Room must be utilized before the Lounge.

\*\*An additional charge of \$500.00 if a request for the full Club with less than 125 guests in attendance.

## Bar Options

- A) Cash Bar- A cashier fee of \$15.00 per hours + ½ hour set up and ½ hour break down will be added to your bill. A cashier will sell tickets in various denominations, which may be used to purchase alcohol. Tickets are nonrefundable.
- B) Host Bar- bar service is compliments of the host and will be added to the bill of the function.
  - Bartender charge \$95.00 each
  - Beverage consumption charged at current Club rate

## Other

Hot Cider	\$15.00 per gallon
Sparkling Cider	\$12.00 per bottle
Sparkling Grape Juice	\$15.00 per bottle
Coffee, Tea, and Sodas	\$3.00 per person
House Champagne	\$24.00 per bottle
Greg Norman Sparkling	\$30.00 per bottle
Kenwood Yalupa Cuvee Brut	\$20.00 per bottle
Keg of Beer (Miller, Bud, Coors)	\$225.00 each
	(serves approx. 75)
Keg of Beer (Other)	Available Upon Request
Alcoholic Punch	\$40.00 per gallon
Non-Alcoholic Punch	\$20.00 per gallon

(La Terre Chardonnay, White Zinfandel, Cabernet Sauvignon, Merlot)

1. All alcoholic beverages are to be provided by the Club.
2. \$95.00 per function per bartender charge for all party bars. This includes ½ hour set-up and ½ hour clean-up time.

\*Please Add 6.75% NC Sales Tax and 20% Gratuity To All Beverage Prices Listed.

## **Breakfast**

Breakfast Buffet (Minimum 30 People) \$10.50 per person

Bacon and Sausage, Scrambled Eggs, Hash Browns  
Grits, Biscuits, Fruit and Assorted Juices

Add Belgian Waffle Station for \$2.00 per person

Eggs Benedict \$9.00 per person

With Blanched Asparagus (in season)  
And Fresh Seasonal Fruit

Continental Breakfast \$6.50 per person

Muffins, Croissants, Danish, Whole Fruit, Tea,  
Coffee, Water, Assorted Juices & Sodas

Southern Breakfast Plate \$9.00 per person

Bacon or Sausage, Scrambled Eggs, Hash Browns,  
Or Grits, Toast, fruit

## ***Meetings and Breaks***

Muffins & Miniature Bagels w/cream cheese	\$3.50 per person
Seasonal Whole Fruit	\$3.00 per person
Orange Juice	\$3.00 per person
Danish	\$3.00 per person Large
Cookies	\$1.50 per person
Coffee, Tea,	\$2.50 per person
Soda	\$2.25 per person
Bottled Water	\$3.00 per person
Peanuts	\$2.00 per person
Chips/Individual Bags	\$1.00 per person
Coffee by the Pot	\$7.95 each
Pitcher of Tea	\$6.50 each

## Specialties of the House

Chicken Salad Plate	\$8.50
Served in tomato claw with fresh fruit and chilled vegetable Pasta Salad	
Club Croissant	\$8.50
Ham, turkey, cheese, bacon, and lettuce served on a croissant with marinated Broccoli salad and fresh fruit	
Shrimp Salad Croissant	\$9.50
Served with Antipasto and Fresh Fruit	
Chef Salad Plate	\$8.95
Assortment of Fresh Vegetables, Cheeses, and Sliced Meats with your choice of dressing	
Par Three	\$8.95
Pasta, Tuna and Chicken Salad with Seasonal Fruit	
Grilled Chicken Breast Sandwich	\$8.95
Topped with bacon and melted Swiss served with fries and fresh fruit	
Chicken Caesar Salad	\$ 8.95
Marinated grilled chicken breast sliced and served over fresh romaine with homemade Caesar dressing	
Classic Cobb Salad	\$ 8.95
Crisp Romaine Garnished with Chicken, Tomato, Bleu Cheese, Egg, Cucumber and Bacon	
Grilled Oriental Salad	\$12.95
Lemon Pepper Grilled Salmon Filet over Spinach greens with Sesame Seeds, Tomato, Egg, Onions, crisp Rice Noodles and Citrus Soy Vinaigrette	
Chicken A La King	\$9.50
Served over French puffed pastry with hot vegetable and a house salad	
Quiche	\$10.75
Your choice (Florentine, Cheese, Lorraine) Served with fresh fruit, hot vegetable, croissants and sherbet cup	

Chicken and Mushroom Crepes	\$10.75
Served with hot vegetable du jour, seasoned rice, croissants and fruit cup	
Marco Polo	\$9.75
English muffin with grilled tomato, ham, and turkey, topped with cheddar cheese sauce and crispy bacon accompanied by broccoli and fresh fruit	
Turkey Divan	\$9.75
Fresh steamed broccoli wrapped in roasted turkey, topped with Mornay sauce and served with seasoned Rice and fresh fruit	
Cranberry Chicken Salad Plate	\$8.50
With seasonal fruit	

Iced Tea and Coffee \$1.75 with meal

## **Picnic Style Suggestions**

*Hamburger and Hot Dogs*

*\$10.95*

*Fried or Grilled Boneless Chicken Breast*

*Add \$2.25 per person*

With chips or potato salad, dill spears and  
Condiments, fruit, cookies or brownies

*Deli Sandwich Buffet*

*\$11.95*

Ham, turkey, roast beef, Bologna, and Salami

With condiments, chips, dill spears, fruit, cookies or  
Brownies

*Pulled BBQ Pork , BBQ Chicken and Fried Chicken*

Choice of two \$12.95

All three \$15.95

With chips or potato salad, dill spears and condiments,  
Fruit, cookies or brownies

## **Buffet Menu**

(Minimum 40 people)

### **Two Entrée Buffet**

Dinner           \$19.95 (per person)  
Salad, Two Entrées, Four Vegetables  
(Including Starch), Rolls, Tea, Coffee

### **Three Entrée Buffet**

Dinner           \$22.95 (per person)  
Salad, Three Entrées, Four Vegetables  
(Including Starch), Rolls, Tea, Coffee,

### **Beef**

Beef Burgundy

Hand-Carved Tenderloin (add \$7.95 per person)

Pepper Steak

Sliced Roast Beef

Hand-Carved Prime Rib (add \$6.00 per person)

### **Poultry**

Southern Fried Chicken

Seasoned Baked Chicken

Sliced Turkey & Dressing

Grilled Chicken Breast

Chicken Cordon Bleu

Hand Carved Rotisserie Turkey (\$5.00 per person)

### **Seafood**

(Add \$2.95 per person)

Baked Snapper Almondine

Seafood Newburg

Baked Salmon with Sesame Teriyaki, White Wine Sauce, or Pineapple Salsa

### **Pork**

Sliced Pork Loin

Sliced Honey Glazed Ham

Carved Ham (add \$5.00 per person)

## Vegetables

Choice of Three Maximum

Braised Cabbage  
Broiled Tomato Parmesan  
Spinach Soufflé  
Sweet Snap Peas  
Seasonal Stir-Fry Medley  
Green Beans: Almondine,  
Home-style, or Garlic and Lemon

Butter Corn  
Squash & Zucchini  
Honey Glazed Carrots  
Creamed Spinach  
Peas  
Broccoli & Cauliflower with  
Cheese sauce

## Starches

Choice of One or Two

Escalloped Potatoes  
Garlic Mashed Potato Spanish Rice  
Lyonnais Potatoes  
Home Fried Potatoes Baked Potatoes  
Mashed Potatoes  
Linguine with Pesto Cream

Rice Pilaf  
Macaroni & Cheese  
Texas Caviar (Black Beans, Corn)  
Roasted New Potatoes  
Candied Yams  
Wild Rice

## Assorted Desserts

Choice of Two

\$5.00 ++ per person

Mixed Fruit Bowl  
Chocolate Cake  
German Chocolate Cake  
Key Lime Pie

Heath Bar Cream Pie  
Banana Pudding  
Pecan Pie  
Carrot Cake  
Oreo Cream Pie

Fresh Fruit in Season  
Apple Pie  
Viennese Cream Cake  
Strawberry Cloud Cake  
Pumpkin Pie

Chocolate or Strawberry Mousse  
Bread Pudding with Whiskey Sauce  
Ice Cream Sundae Bar & assorted toppings (add \$2.00 per person)  
Hot Cobbler – Cherry, Blueberry, Peach or Strawberry

## **Entrée Suggestions**

All plated dinners must have the same starch and vegetable,  
and they must preorder 2 weeks in advance with 2 entrée choices

The following items are accompanied with house salad, Rolls and butter, entrée, vegetable, starch, Tea, Coffee

### **Chicken**

Charleston Chicken with Pecan Sauce	\$17.95
Chicken Marsala	\$17.95
Chicken Picatta	\$17.95
Chicken Oscar	\$18.95
Marinated Grilled Chicken Breast	\$16.95
Chicken Cordon Bleu	\$17.95

### **Beef**

Filet Mignon	
(5 oz.)	\$22.95
(7 oz.)	\$25.95
Prime Rib	
(8 oz.)	\$19.95
(10 oz.)	\$22.95
Ribeye	
(10 oz.)	\$19.95
(12 oz.)	\$22.95

### **Seafood**

Shrimp Provencal	\$20.95
Pesto Crusted Red Snapper	\$22.95
Ginger Crusted Salmon Filet	\$19.95
Honey Bourbon Salmon	\$19.95
Grilled Mahi Mahi with pineapple salsa	Market

### **Combinations**

Filet Oscar (5 oz.)	Market
Surf & Turf (4 oz. filet/4 oz. Tail)	Market
Mixed Grille	
With 4 oz. Filet and 4 oz. Grilled Chicken Breast	\$25.95
With 4 oz. Filet and 4 oz. Salmon Filet	Market
With 4 oz. Filet and 4 Grilled Shrimp	Market
Trio	
4oz. Filet, Grilled Chicken Breast and Salmon or Jumbo Shrimp	Market

## Vegetable Selections

Tomato Florentine  
Mixed Stir-Fry  
Snow Peas & Mushrooms  
Asparagus with Carrot Garnish  
Green Beans  
Peas

Broccoli with Hollandaise  
Stuffed Yellow Squash add \$ .50  
Green Bean Bundle add \$ .25  
Sugar Snap Peas W/ Pimento  
Corn  
Carrots

## Starch Selections

Restuffed Potato add \$1.00  
Rice Pilaf  
Potatoes au Gratin  
Saffron Rice

Duchess Potatoes  
Baked Potato  
Linguini with Herb and Garlic  
Herb and Garlic Orzo

Whipped Sweet Potatoes  
Mashed Potatoes with Garlic  
New Potatoes  
Boiled or Roasted  
Cut in Mushroom Shape add \$ .25

## Desserts

(For Plated Lunches & Dinners)

Chocolate Mousse	\$3.95
Fruit Cup	\$3.75
Bananas Foster	\$4.95
Strawberry Gran Marnier	\$4.95
Pineapple Foster	\$4.95
Cherry Jubilee	\$4.95
Apple Pie	\$3.95
Add \$1.25 for ala mode	
Pecan Pie	\$3.95
Oreo Cream Pie	\$4.50
Carrot Cake	\$4.50
German Chocolate Cake	\$4.50
Heath bar Cream Pie	\$4.50
Cheesecake	\$4.95
Snickers Pie	\$4.95
Bailey's Irish Cream Cheesecake	\$4.95
Chocolate Truffle Mousse	\$4.50
Chocolate Sundae	\$4.95
Fudge Brownie Sundae	\$5.50
Tiramisu	\$5.50
Triple Chocolate Confusion	\$5.50

## Cold Appetizers

Our standard serving periods for hors d'oeuvres is two (2) hours.

This is to ensure the quality and freshness of the food. Should you require that the food be served for a longer period of time there will be a service charge of 20%.

Prices are per person unless otherwise noted

Melon wrapped in Prosciutto	\$2.25
Vegetable and Dip Tray	\$2.25
Cheese and Cracker Tray	\$2.95
Fruit Tray	\$2.50
Peanuts	\$2.00
Stuffed Cherry Tomatoes	\$2.95
Deviled Eggs	\$2.75
Finger Sandwiches (Choice of two: Chicken Salad, Tuna Salad, Ham Salad, Cucumber, or Curried Chicken)	\$2.75
Oysters on the Half Shell (seasonal)	\$2.50 each
Iced and Peeled Shrimp	\$2.25 each
Decorated Poached Salmon (Feeds 30 people)	\$180.00
Thinly sliced Smoked Salmon (Feeds 30 people) Served on a tray with Capers, onions, and eggs	\$200.00
Cold Sliced Roast Beef on Crusty French Bread	\$3.25
Pinwheel Lahvosh (Stuffed with Assorted Meats, Cheeses, Lettuce, Tomato, Etc. Also can be filled with Customers Preferences, i.e. Avocado, Black Olives, Etc.)	\$3.25
Smoked Salmon Canapés	\$3.25 each
Smoked Fish Display	\$5.00
Marinated Asparagus Platter	\$5.00
Pasta Salad	\$1.75
Prosciutto Wrapped Asparagus Spears	\$3.95
Balsamic Marinated Tomato Crostini	\$1.95 each

## Sweet Appetizers

Chocolate Fondue with fruit and cookies	\$3.75
Baklava	\$3.25
Assorted Dessert Bars	\$4.25
Brownies	\$2.95
Melon Balls Marinated in Peach Schnapps	\$3.25
Ice Cream Sundae bar	\$5.50
Petit Fours	\$3.25
Seasonal Prices May Change	

## Hot Appetizers

Our standard serving periods for hors d'oeuvres is two (2) hours.

This is to ensure the quality and freshness of the food. Should you require that the food be served for a longer period of time there will be a service charge of 20%.

Prices are per piece unless otherwise noted

Chicken Drumettes	\$1.50
Chicken Strips	\$1.50
Spicy Buffalo Wings	\$1.50
Ham Biscuits	\$1.50
Crabmeat Stuffed Mushrooms	\$2.00
Choice of:	
Sausage Stuffed Mushrooms with Melted Swiss or Feta Cheese and Spinach Stuffed Mushrooms	\$2.00
Oysters Rockefeller	\$3.50
Assorted Mini Quiche Florentine, Cheese, Lorraine, Shrimp	\$1.75
Swedish Meatballs	\$1.50
Bacon Wrapped Scallops	\$2.50
Assorted Steak Kabobs	\$2.50
Baked Brie with Fruit and Crackers	\$2.25
BBQ Meatballs	\$1.50
Pasta Station	\$2.95 person
Pasta Station with meat	\$4.50 person
Spanakopita	\$1.95
BBQ Cocktail Smokies	\$1.75
Shrimp Dip and Crackers	\$2.95 person
Macadamia Nut Crusted Chicken Strips With Cumberland Sauce	\$2.00
Coconut Fried Shrimp with Mango Dipping Sauce	\$3.00
Spinach and Artichoke Dip with Pita Chips	\$2.25 per person
Mini Crab Cakes with Remoulade Sauce	\$2.95
Cold or Hot Crab Dip with Toasted French Baguettes	\$3.95 per person
Fried Stuffed Jalapenos	\$1.75
Mini Beef Wellingtons	\$2.95
Lollipop Lamb Chops with Mint Jelly	\$3.95
Smoked Duck or Chicken Canapés with Lingonberry Jam	\$2.50

## Carved Items

*New York Strip (medium-rare/medium)	\$9.95 per person
Boneless Cut Ham	\$6.50 per person
Whole Turkey Breast 10-12 lb.	\$6.95 per person
*Tenderloin 5-6 lb. (medium-rare/medium)	\$10.95 per person

\* Chef Attended Station - \$15.00/hour

## **Specialty Packages**

Our standard serving periods for hors d'oeuvres is two (2) hours.

This is to ensure the quality and freshness of the food. Should you require that the food be served for a longer period of time there will be a service charge of 20%.

### **Colonial Package**

\$23.95 per person

1. CHOICE OF ONE CARVED ITEM  
HAM, TURKEY OR NEW YORK STRIP  
WITH SOFT YEAST ROLLS AND CONDIMENTS
2. DISPLAY FEATURING  
FRESH SEASONAL FRUIT, ASSORTED  
DOMESTIC CHEESES WITH CRACKERS  
CRISP VEGETABLES WITH RANCH DIP
3. CHOICE OF THREE HOT HORS D'OEUVERS
4. CHOICE OF ONE COLD HORS D'OEUVERS

### **Silver Package**

\$27.95 per person

1. CHOICE OF TWO CARVED ITEMS  
HAM, TURKEY OR NEW YORK STRIP  
WITH SOFT YEAST ROLLS AND CONDIMENTS
2. DISPLAY FEATURING  
FRESH SEASONAL FRUIT, ASSORTED  
DOMESTIC CHEESES WITH CRACKERS  
CRISP VEGETABLES WITH RANCH DIP
3. CHOICE OF TWO HOT HORS D'OEUVERS
4. CHOICE OF ONE COLD HORS D'OEUVERS
5. PASTA STATION  
MARINARA, ALFREDO AND  
ASSORTED CONDIMENTS

## **Gold Package**

\$30.95 per person

1. CHOICE OF ONE CARVED ITEM  
HAM, TURKEY OR BEEF TENDERLOIN  
WITH SOFT YEAST ROLLS AND CONDIMENTS
2. DISPLAY FEATURING  
FRESH SEASONAL FRUIT, ASSORTED  
DOMESTIC CHEESES WITH CRACKERS  
CRISP VEGETABLES WITH RANCH DIP
3. CHOICE OF TWO HOT HORS D'OEUVERS
4. CHOICE OF ONE COLD HORS D'OEUVERS
5. PASTA STATION  
MARINARA, ALFREDO AND ASSORTED  
CONDIMENTS
6. POACHED SIDE OF SALMON  
WITH ONIONS, EGG, CAPERS, TOMATO, DILL CREAM  
CHEESE AND COCKTAIL RYE

## **Platinum Package**

\$36.95 per person

1. CHOICE OF TWO CARVED ITEMS  
HAM, TURKEY OR BEEF TENDERLOIN  
WITH SOFT YEAST ROLLS AND CONDIMENTS
2. DISPLAY FEATURING  
FRESH SEASONAL FRUIT, ASSORTED  
DOMESTIC CHEESES WITH CRACKERS  
CRISP VEGETABLES WITH RANCH DIP
3. CHOICE OF TWO HOT HORS D'OEUVERS
4. CHOICE OF ONE COLD HORS D'OEUVERS
5. BAKED BRIE EN CROUT  
WITH CRUSTY FRENCH BREAD ROUNDS
6. PASTA STATION
7. ICED PEELED JUMBO SHRIMP DISPLAY

## Package Appetizer Selections

Our standard serving periods for hors d'oeuvres is two (2) hours.

This is to ensure the quality and freshness of the food. Should you require that the food be served for a longer period of time there will be a service charge of 20%.

<i>Hot Hors D'oeuvres</i>	<i>Cold Hors D'oeuvres</i>
Mini Quiche Loraine	Deviled Eggs
Mini Quiche Florentine	Crostini of Roma Tomato & Red Onion
Sausage Stuffed Mushrooms	Marinated Asparagus Platter
Spinach & Feta Stuffed Mushrooms	Lahvosh Roll Ups
Chicken Fingers	Pasta Salad
Chicken Drumettes	Marinated Cucumber Salad
BBQ Meatballs	Ham Wrapped Asparagus Spears
Spanikopita	Loaded Baked Potato Salad
Rumaki	Finger Sandwiches
Jalapeno Poppers	Honey Roasted Peanuts
Country Ham Mini Biscuits	Butter Mints
Mini Egg Rolls	Caesar Salad
Spinach & Artichoke Dip with Pita Triangles	Mixed Greens Salad

*\*JUMBO SHRIMP MAY BE ADDED TO ANY PACKAGE AT MARKET PRICE*