



## **Pre-Dinner Appetizer Packages**

50 person minimum required

### **Traditional Package**

Vegetable Crudités with Pesto Ranch Dressing  
Fresh Seasonal Fruit Tray  
Domestic Cheese Tray with Assorted Crackers & Lavosh  
**\$7.50 per person ++**

### **Gourmet Dip Station**

Spinach Artichoke Dip, Hummus Dip & Roasted Sweet Red Pepper Dip  
Vegetable Crudités with Pesto Ranch Dressing  
Assorted Dipping Crackers & Breads  
**\$7.50 per person ++**

### **Chips & Salsa Station**

Homemade Flour & Corn Tortilla Chips  
Freddy's Original Homemade Salsa  
Black Bean Chorizo Salsa  
Chili Con Queso  
Guacamole  
**\$7.50 per person ++**

### **Gourmet Antipasto Package**

Imported Italian Meats and Cheeses  
Marinated Olives, Roasted Red Peppers, Marinated Grilled Vegetables  
Focaccia Bread with Herbed Olive Oil & Pepper  
Assorted Crackers & Lavosh  
**\$8.95 per person ++**



## **Hors d' Oeuvre Buffet Packages**

50 person minimum required

### **Party Hors d' Oeuvres Buffet**

Vegetable Crudités with Pesto Ranch Dressing  
Fresh Seasonal Fruit Tray  
Mini Taquitos  
Raspberry Chipotle Meatballs  
Spanikopita  
Teriyaki Chicken Skewers  
Chicken Vegetable Pot Stickers  
Assorted Cookies, Brownies and Bar Cookies

**\$16.50 per person ++**

### **Fiesta Hors d' Oeuvres Buffet**

Fresh Seasonal Fruit Tray  
Fat Freddy's Original Salsa & Chorizo Black Bean Dip  
Served with Homemade Flour & Corn Tortilla Chips  
Mini Machaca Beef Burritos  
Mini Pork Flautas  
Crab & Cheese Empanadas  
Raspberry Chipotle Meatballs  
Smoked Chicken Quesadillas  
Three Cheese Enchiladas  
Mini Churros, Sopapillas & Cream Cheese Stuffed Burritos

**\$21.50 per person ++**



## **Hors d' Oeuvre Buffet Packages**

50 person minimum required

### **Celebration Hors d' Oeuvres Buffet**

Assorted Domestic Cheeses & Fruit  
Served with Imported Crackers & Lavosh  
Vegetable Crudit  with Pesto Ranch Dressing  
Assorted Bruschetta  
Chicken Marsala Pot Pies  
Salmon & Cucumber Canap s  
Gourmet Stuffed Eggs  
Teriyaki Chicken Skewers  
Raspberry Chipotle Meatballs  
Pork & Vegetable Pot Stickers  
Assorted Mini Quiches  
Assorted Cookies, Brownies, and Bar Cookies

**\$23.50 per person ++**

### **Caribbean Hors d' Oeuvres Buffet**

Mini Cuban Sandwiches  
Pan Pacific Grilled Sweet & Spicy Jumbo Shrimp  
Jamaican Jerk Chicken Skewers  
Smoked Beef Bruschetta with Rum Raisin Chutney  
Homemade Flour & Corn Tortilla Chips  
with Seared Pineapple Salsa & Black Bean Salsa  
Spicy Crisp Plantains  
Tropical Fruit Salad  
Marinated Grilled Vegetable Platter

**\$24.50 per person ++**



## **Hors d' Oeuvre Buffet Packages**

50 person minimum required

### **Festive Hors d' Oeuvres Buffet**

Marinated Grilled Vegetable Platter  
Domestic & Imported Cheese Tray  
Apricot Baked Brie served with Assorted Imported Crackers & Lavosh  
Fresh Seasonal Fruit Presentation  
Smoked Shredded Beef Bruschetta  
Assorted Garden Bruschetta (Tomato Basil & Olive Tapenade)  
Whole Roasted Salmon with Soy Lemongrass Lacquer  
Served with Focaccia Bread  
Asiago Cheese Raviolis with Pesto Alfredo Sauce  
Raspberry Chipotle meatballs  
Teriyaki Chicken Skewers  
Smoked Chicken Quesadilla Cornucopia  
Scallops Wrapped in Bacon  
Assortment of Mini Desserts featuring:  
French Pastries, Cakes, Cookies, Petit Fours and Cheesecakes

**\$36.50 per person ++**

### **Gala Hors d' Oeuvres Buffet**

Salmon Mousse  
Apricot Baked Brie Served with Assorted Imported Crackers  
Fresh Seasonal Fruit Presentation Served with Sweet Cream Dip  
Marinated Grilled Vegetable Platter  
Carving Station with  
Herb Crusted Prime Rib Beef & Roasted Breast of Turkey  
Served with Mini Silver Dollar Rolls and Condiments  
Choose six of your favorite hot hors d'oeuvres from our A la Carte List  
Assortment of Mini Desserts featuring:  
French Pastries, Cakes, Cookies, Petit Fours and Cheesecakes

**\$39.50 per person ++**



## ***Hors d' Oeuvre Buffet Packages***

50 person minimum required

### **Grand Affair Hors d' Oeuvres Buffet**

Marinated Grilled Vegetable Platter  
Liver Pâté served with Assorted Imported Crackers  
Fresh Seasonal Fruit Presentation  
Asiago Cheese Ravioli in Pesto Alfredo Sauce  
Mini Chicken Wellingtons  
Mushroom Caps Stuffed with Boursin Cheese  
Pot Stickers & Egg Rolls  
Crab Stuffed Artichoke Hearts  
Spanikopita  
Jumbo Chilled Shrimp with Lemon Wedges & Cocktail Sauce  
Pan Pacific Grilled Sweet & Spicy Jumbo Shrimp  
Whole Roasted Salmon with Soy Lemongrass Lacquer served with Foccacia Bread  
Mini Crab Cakes  
Scallops Wrapped in Bacon  
Carving Station with  
Herb Crusted Filet of Beef & Roasted Breast of Turkey  
Served with Mini Silver Dollar Rolls and Condiments  
Creamy Grain Mustard, Horseradish & Ancho Chile Sauce  
Assortment of Mini Desserts featuring:  
French Pastries, Cakes, Cookies, Petit Fours and Cheesecakes  
Regular & Decaffeinated Coffee with Assorted Sugars & Creamers

**\$55.50 per person ++**