

Domestic Cheese & Crackers: <i>Cheddar, Swiss and Pepper Jack Cheese with Assorted Gourmet Crackers</i>	\$3.50 per serving
Domestic & Imported Cheese & Crackers: <i>Cheddar, Swiss and Pepper Jack Cheese along with Chef's Seasonal Import Selection Assorted Gourmet Crackers, Candied Walnuts and Dried Fruit</i>	\$5.50 per serving
Vegetable Crudit� with House Made Dip: <i>Broccoli, Cucumber, Sweet Bell Pepper, Carrots, Celery</i>	\$3.50 per serving
Sliced Fresh Fruit: <i>Seasonal Melons, Pineapple and Strawberries garnished with Seedless Grapes and Fresh Berries</i>	\$3.50 per serving
Jumbo Shrimp Cocktail: <i>Served with House Made Cocktail Sauce and Fresh Lemon</i>	Market Price
Spinach & Artichoke Dip: (minimum 15 servings) <i>Spinach & Artichoke Dip with Grilled Pita Points</i>	\$5.95 per serving
Fiesta Dip: <i>Layers of Refried Beans, Sour Cream, Salsa, Lettuce, Tomato, Black Olives, Black Beans, Scallions and Shredded Cheese. Served with Corn Chips</i>	\$5.95 per serving
Mediterranean Platter: <i>Bell Peppers, Cucumbers, Celery, Carrots and Black Olives, Hummus, Tomato & Feta Salsa. Served with Grilled Herb Flatbreads and Crackers.</i>	\$5.95 per serving
Antipasto Platter: <i>Cappicola, Salami, Pepperoni, Italian Cheeses, Roasted Red Peppers, Marinated Artichokes, Marinated Olives, Bruschetta Topping, Grilled Herb Flatbreads and Crackers.</i>	\$6.00 per serving
Grilled Vegetable Platter: <i>Asparagus, Red Pepper, Yellow Squash, Zucchini, Portobello Mushroom, Carrots & Red Onion Marinated with Balsamic Vinegar & Olive Oil</i>	\$4.50 per serving