



WEBER'S
CATERING MENU

BREAKFAST BUFFETS

(35 PERSON MINIMUM) AVAILABLE FOR 20 TO 34 PERSONS AT A SURCHARGE OF 1.00/PERSON SERVED FOR UP TO ONE AND ONE HALF HOURS

INCLUDES: FAIR TRADE ORGANIC REGULAR AND DECAFFEINATED COFFEE

THE SUNRISE / 14.00

BROCCOLI AND CHEESE FRITTATA
CHOICE OF: BACON, DETROIT SAUSAGE COMPANY SAUSAGE LINKS, OR DEARBORN SMOKED SLICED HAM
HOME STYLE POTATOES
SLICED FRESH FRUIT TRAY
COLD CEREAL ASSORTMENT
CHOBANI GREEK YOGURT ASSORTMENT
ASSORTED BREAKFAST PASTRIES

THE SOPHISTICATE / 15.00

BROCCOLI AND CHEESE FRITTATA
CHOICE OF: BACON, DETROIT SAUSAGE COMPANY SAUSAGE LINKS, OR DEARBORN SMOKED SLICED HAM
LYONNAISE POTATOES
FRENCH TOAST WITH MAPLE SYRUP
SLICED FRESH FRUIT TRAY
COLD CEREAL ASSORTMENT
CHOBANI GREEK YOGURT ASSORTMENT
SCONES, CINNAMON ROLLS AND MUFFINS

THE UPTOWN BRUNCH / 23.00

BROCCOLI AND CHEESE FRITTATA
CHOICE OF BACON, DETROIT SAUSAGE COMPANY SAUSAGE LINKS, OR DEARBORN SMOKED SLICED HAM
CHOICE OF OVEN BROILED SALMON* OR BAKED ATLANTIC COD*
CHOICE OF CHICKEN MAURICE OR TUSCAN CHICKEN
SCALLOPED POTATOES
FRENCH TOAST WITH MAPLE SYRUP
BAKERY BASKET, SLICED FRESH FRUIT TRAY
HOUSE SALAD WITH DRIED CRANBERRIES AND ALMONDS
ROLLS WITH BUTTER

ENHANCEMENTS

OMELET STATION	ADDITIONAL	3.00 / PERSON AND 45 /CHEF
WAFFLE STATION WITH ASSORTED TOPPINGS	ADDITIONAL	2.00 / PERSON AND 45 /CHEF
PRIME RIB	ADDITIONAL	5.00 / PERSON AND 45 /CHEF
ROASTED HONEYSUCKLE HAM	ADDITIONAL	185.00 / HAM AND 45 /CHEF
LOX AND BAGEL PLATTER	ADDITIONAL	80.00 / PLATTER / SERVES 30

*THESE FOOD ITEMS ARE SERVED RAW OR UNDERCOOKED OR CAN BE COOKED TO ORDER.
ALL FOOD AND BEVERAGE IS SUBJECT TO 21% GRATUITY

MEETING BREAKS

SERVED FOR UP ONE AND ONE HALF HOURS
AVAILABLE ONLY WITH FULL SERVICE EVENTS

WEBER'S GOURMET COFFEE STATION / 4.00

FAIR TRADE ORGANIC REGULAR & DECAFFEINATED COFFEE, WITH MONIN SYRUPS, WHIPPED CREAM, CINNAMON, CHOCOLATE SHAVINGS, ORANGE RIND AND BISCOTTI

DELUXE CONTINENTAL / 10.00

SLICED FRESH FRUIT BOWL
ASSORTED COLD CEREALS
CHOBANI GREEK YOGURT ASSORTMENT
BAGELS AND CREAM CHEESE
ASSORTED MUFFINS
FAIR TRADE ORGANIC REGULAR AND DECAFFEINATED COFFEE, HOT TEA AND NATALIE'S ORANGE JUICE
CONTINENTAL BREAK ENHANCEMENT:
BREAKFAST SANDWICH WITH EGG AT 3.00 EACH,
BREAKFAST SANDWICH WITH BACON OR DEARBORN SMOKED SLICED HAM AT 4.00 EACH

HEALTH / 10.00

KIND GRANOLA BARS
CHOBANI GREEK YOGURT ASSORTMENT
WHOLE FRUIT
FLAVORED VITAMIN WATER

AFTERNOON / 9.00

CHEESE TRAY
RAW VEGETABLE TRAY
POPCORN
SODA

BAR / 9.00

PECAN BARS, LEMON BARS, CHOCOLATE BARS
FAIR TRADE ORGANIC REGULAR AND DECAFFEINATED COFFEE AND SODAS

SWEET AND SALTY / 9.00

ASSORTED PRETZELS
CHEX MIX
KETTLE CHIPS
COOKIES
LEMONADE AND SODAS

A LA CARTE BREAKS

BEVERAGES

FAIR TRADE ORGANIC REGULAR & DECAFFEINATED COFFEE OR HOT TEA	55.00 / 55-CUP URN
FAIR TRADE ORGANIC REGULAR & DECAFFEINATED COFFEE OR HOT TEA	36.00 / 36-CUP URN
FAIR TRADE ORGANIC REGULAR & DECAFFEINATED COFFEE OR HOT TEA	9.00 / 9-CUP POT
ICED TEA	20.00 / GALLON
LEMONADE	20.00 / GALLON
NATALIE'S ORANGE JUICE	25.00 / GALLON
ORCHARD ISLAND APPLE JUICE	20.00 / GALLON
CRANBERRY JUICE	20.00 / GALLON
SOFT DRINKS (CANS)	2.00 / EACH
BOTTLED WATER	2.00 / EACH
VITAMIN WATER	2.75 / EACH

SNACKS

COFFEE CAKE, CINNAMON ROLLS, BAGELS, SCONES OR ASSORTED MUFFINS	23.00 / DOZEN
ASSORTED COOKIES OR RICH CHOCOLATE BROWNIES	20.95 / DOZEN
ASSORTED PETITE PASTRIES	24.00 / DOZEN
KETTLE CHIPS, PRETZELS, OR POPCORN	9.00 / BASKET
CHEX MIX	9.00 / POUND
MIXED NUTS	9.00 / ½ POUND
ASSORTED BAKERY BAR COOKIES ~ LEMON, CHOCOLATE AND PECAN	1.50 / EACH
ASSORTED CHOBANI GREEK YOGURT 5.3 OZ. CUPS	3.50 / EACH
SEASONAL WHOLE FRESH FRUIT	1.25 / PIECE
HARD BOILED EGGS	1.00 / EACH

BOXED LUNCH MENU

SANDWICHES INCLUDE: KETTLE CHIPS, PICKLE SPEAR AND A HOUSE MADE COOKIE

SALADS INCLUDE: HOUSE MADE ROLL AND COOKIE

OVEN ROASTED TURKEY SANDWICH / 11.00

OVEN BROWNED TURKEY, ROASTED RED PEPPER MAYO, KALAMATA OLIVES, RED ONION, LEAF LETTUCE, FRESH TOMATO, SERVED ON FRESHLY MADE FOCACCIA BREAD

ROAST BEEF SANDWICH / 11.00

OVEN SLOW ROASTED TOP ROUND OF BEEF, HORSERADISH MAYO, LEAF LETTUCE, SHARP CHEDDAR, SERVED ON FRESHLY MADE HOUSE ROLLS

HAM SANDWICH / 11.00

SMOKED HAM, SWISS CHEESE, HONEY DIJON MUSTARD, LEAF LETTUCE, FRESH TOMATO, SERVED ON HOUSE MADE BREAD

VEGETABLE MEDLEY SANDWICH / 11.00

OVEN ROASTED VEGETABLES, PESTO MAYO, RED ONION, GREEN PEPPER, ARUGULA, SERVED ON HOUSE MADE FOCACCIA BREAD

CHICKEN CAESAR SALAD / 10.00

CLASSIC CRISP LETTUCE WITH CROUTONS, ANCHOVIES AND BROILED CHICKEN WITH CAESAR DRESSING

CLASSIC COBB SALAD / 10.00

MIXED LETTUCE, TOMATO, BACON, CHICKEN, EGG, AVOCADO, GOAT CHEESE SERVED WITH WEBER'S BROWN DERBY DRESSING

STRAWBERRY CHICKEN SALAD / 10.00

MIXED GREENS, STRAWBERRIES, MANDARIN ORANGES, SLIVERED ALMONDS AND GRILLED CHICKEN BREAST SERVED WITH WEBER'S RASPBERRY VINAIGRETTE DRESSING

KALE CHOP SALAD / 10.00

BABY KALE, MICHIGAN CHERRIES, WALNUTS, GRANNY SMITH APPLES, RADISH AND CHAMPAGNE WALNUT VINAIGRETTE

THEMED LUNCH BUFFETS

SERVED FOR ONE AND ONE HALF HOURS

INCLUDES: HOUSE SALAD WITH DRIED CRANBERRIES AND TOASTED ALMONDS, FAIR TRADE ORGANIC REGULAR AND DECAFFEINATED COFFEE AND LEMONADE

BUILD YOUR OWN FAJITAS / 19.00

(35 PERSON MINIMUM) AVAILABLE FOR 20 TO 34 PERSONS AT A SURCHARGE OF 1.00/PERSON

MARINATED SLICED BEEF AND CHICKEN

GRILLED GREEN PEPPERS & ONIONS

WARM FLOUR TORTILLAS

SHREDDED CHEESE

GUACAMOLE

SALSA AND SOUR CREAM

SEVEN LAYER DIP

MEXICAN RICE

HOUSE MADE TORTILLA CHIPS

BANANA CARAMEL XANGOS

ITALIAN BUFFET / 18.00

(35 PERSON MINIMUM) AVAILABLE FOR 20 TO 34 PERSONS AT A SURCHARGE OF 1.00/PERSON

CHICKEN PARMESAN WITH TOMATO-BASIL SAUCE & MOZZARELLA CHEESE

BOWTIE, MOSTACCIOLI AND LINGUINI PASTA

ALFREDO, PESTO AND TOMATO-BASIL SAUCE

GRATED CHEESE AND RED PEPPER FLAKES

ANTIPASTO PLATTER

VEGETABLE MEDLEY

PASTA SALAD

GARLIC BREAD

CANNOLI

ORIGINAL WORKAHOLICS BUFFET / 16.00

BUILD YOUR OWN SANDWICH

SLICED VIRGINIA HAM, LEAN ROAST BEEF, ROAST TURKEY BREAST, GENOA HARD SALAMI

CHEDDAR, SWISS AND PROVOLONE CHEESES

SPECIALTY AIOLI

WEBER'S BAKERY BREAD

LETTUCE AND TOMATO

WEBER'S POTATO SALAD OR HUMMUS WITH PITA

KOSHER DILL PICKLES

KETTLE CHIPS

ASSORTED COOKIES AND RICH CHOCOLATE BROWNIES

WRAP 'N ROLL BUFFET / 16.00

TURKEY, ITALIAN AND MEDITERRANEAN PINWHEELS

WEBER'S PASTA SALAD OR HUMMUS WITH PITA

RAW VEGETABLE TRAY WITH DIP

KETTLE CHIPS

ASSORTED COOKIES AND RICH CHOCOLATE BROWNIES

CROISSANT SANDWICH BUFFET / 16.00

CHICKEN SALAD, TUNA SALAD AND EGG SALAD PETITE CROISSANTS

FRUIT TRAY

RAW VEGETABLE TRAY WITH DIP

WEBER'S PASTA SALAD OR HUMMUS WITH PITA

KETTLE CHIPS

ASSORTED COOKIES AND RICH CHOCOLATE BROWNIES

LUNCH BUFFET

SERVED FOR ONE AND ONE HALF HOURS

(35 PERSON MINIMUM) AVAILABLE FOR 20 TO 34 PERSONS AT A SURCHARGE OF 1.00/PERSON

INCLUDES: HOUSE SALAD WITH DRIED CRANBERRIES AND TOASTED ALMONDS, WEBER'S PASTA SALAD, TWO ACCOMPANIMENTS, WEBER'S BAKERY ROLLS, ASSORTED SEASONAL MINI PASTRIES, FAIR TRADE ORGANIC REGULAR AND DECAFFEINATED COFFEE AND LEMONADE

TWO ENTRÉES / 19.00

PAN-SEARED CHICKEN

CHOICE OF:

CHASSEUR - GARLIC, SHALLOTS, TOMATOES AND WHITE WINE

PARMESAN - TOMATO BASIL SAUCE AND MOZZARELLA CHEESE

TUSCAN - ANDOUILLE SAUSAGE, MUSHROOMS, RED ONION, CILANTRO, SUN-DRIED TOMATOES, CREAM SAUCE

MAURICE - STUFFED WITH HERB CROUTON DRESSING WITH CHICKEN VELOUTÉ

CAPRESE - FRESH MOZZARELLA AND TOMATO BASIL OIL (GF)

ROSEMARY PORK LOIN

SLOW ROASTED WITH ROSEMARY DIJON GLAZE

BEEF POT ROAST

SLOW ROASTED SLICES OF BEEF, SIMMERED IN RED WINE DEMI-GLACE

PEPPERED BEEF STEAK

SWEET PLUM DEMI SAUCE AND PEPPERS, SERVED WITH BASMATI RICE

NORTHERN LAKES WHITEFISH

LEMON CRUMB WITH ALMONDS OR OVEN BROILED (GF)

ATLANTIC COD

BAKED WITH A ROASTED GARLIC TOMATO SAUCE (GF)

ATLANTIC SALMON

CHARBROILED (GF) OR CARAMELIZED WITH CAJUN SEASONING, GARNISHED WITH FRIED ONION RINGS AND GREEN SCALLION AIOLI

VEGETABLE LASAGNA

HOUSE MADE WITH MUSHROOMS, SPINACH, ZUCCHINI, MOZZARELLA, WITH A TOMATO BASIL SAUCE

CHEESE TORTELLINI

SERVED WITH A BASIL PESTO CREAM SAUCE

PORTABELLA MUSHROOM SAUTÉ (VEGAN)

PORTABELLA, ROASTED RED PEPPERS, ZUCCHINI, SPINACH, BASMATI RICE WITH A BALSAMIC REDUCTION (GF)

ENHANCEMENT

ROAST PRIME RIB OF BEEF* 4.95 / PERSON AND 45 / CHEF

ADDITIONAL ENTRÉE 2.00 / PERSON

ACCOMPANIMENTS

VEGETABLE (GF) : STEAMED BROCCOLI / VEGETABLE MEDLEY / MAPLE GLAZED CARROTS / GREEN BEANS ALMONDINE / GREEN BEANS AND STEWED TOMATOES / ASPARAGUS (.50/PERSON)

STARCH (GF) : CHEF'S DAILY SELECTION / BASMATI RICE / ROASTED FINGERLING POTATOES / AU GRATIN POTATOES / SOUR CREAM AND CHIVE MASHED POTATOES / MAC AND CHEESE (NOT (GF))

(GF) GLUTEN FREE

*THESE FOOD ITEMS ARE SERVED RAW OR UNDERCOOKED OR CAN BE COOKED TO ORDER.

DINNER BUFFET

SERVED FOR ONE AND ONE HALF HOURS

(50 PERSON MINIMUM) AVAILABLE FOR 20 TO 49 PERSONS AT A SURCHARGE OF 2.00 / PERSON

INCLUDES: HOUSE SALAD WITH DRIED CRANBERRIES AND TOASTED ALMONDS, WEBER'S PASTA SALAD, TWO ACCOMPANIMENTS, WEBER'S BAKERY ROLLS, ASSORTED SEASONAL MINI PASTRIES , FAIR TRADE ORGANIC REGULAR AND DECAFFEINATED COFFEE AND LEMONADE

TWO ENTRÉES / 27.00

PAN-SEARED CHICKEN

CHASSEUR - GARLIC, SHALLOTS, TOMATOES AND WHITE WINE

PARMESAN - TOMATO BASIL SAUCE AND MOZZARELLA CHEESE

TUSCAN - ANDOUILLE SAUSAGE, MUSHROOMS, RED ONION, CILANTRO, SUN-DRIED TOMATOES, CREAM SAUCE

MAURICE - STUFFED WITH HERB CROUTON DRESSING WITH CHICKEN VELOUTÉ

CAPRESE - FRESH MOZZARELLA AND TOMATO BASIL OIL (GF)

ROSEMARY PORK LOIN

SLOW ROASTED WITH ROSEMARY DIJON GLAZE

BEEF POT ROAST

SLOW ROASTED SLICES OF BEEF, SIMMERED IN RED WINE DEMI-GLACE

PEPPERED BEEF STEAK

SWEET PLUM DEMI SAUCE AND PEPPERS, SERVED WITH BASMATI RICE

NORTHERN LAKES WHITEFISH

LEMON CRUMB WITH ALMONDS OR OVEN BROILED (GF)

ATLANTIC COD

BAKED WITH A ROASTED GARLIC TOMATO SAUCE (GF)

ATLANTIC SALMON

CHARBROILED (GF) OR CARAMELIZED WITH CAJUN SEASONING, GARNISHED WITH FRIED ONION RINGS AND GREEN SCALLION AIOLI

VEGETABLE LASAGNA

HOUSE MADE WITH MUSHROOMS, SPINACH, ZUCCHINI, MOZZARELLA, WITH A TOMATO BASIL SAUCE

CHEESE TORTELLINI

SERVED WITH A BASIL PESTO CREAM SAUCE

PORTABELLA MUSHROOM SAUTÉ (VEGAN)

PORTABELLA, ROASTED RED PEPPERS, ZUCCHINI, SPINACH, BASMATI RICE WITH A BALSAMIC REDUCTION (GF)

ENHANCEMENTS

ADDITIONAL ENTRÉE 2.00 / PERSON

ROASTED PRIME RIB OF BEEF* 5.50 / PERSON AND 45 /CHEF

ROASTED TENDERLOIN* 8.50 / PERSON AND 45 /CHEF

ACCOMPANIMENTS

VEGETABLE (GF) : STEAMED BROCCOLI / VEGETABLE MEDLEY / MAPLE GLAZED CARROTS / GREEN BEANS ALMONDINE / GREEN BEANS AND STEWED TOMATOES / ASPARAGUS (.50/PERSON)

STARCH (GF) : CHEF'S DAILY SELECTION / BASMATI RICE / ROASTED FINGERLING POTATOES / AU GRATIN POTATOES / SOUR CREAM AND CHIVE MASHED POTATOES / MAC AND CHEESE (NOT (GF))

(GF) GLUTEN FREE

*THESE FOOD ITEMS ARE SERVED RAW OR UNDERCOOKED OR CAN BE COOKED TO ORDER.

HOT HORS D'OEUVRES

HORS D'OEUVRES ARE PRICED PER DOZEN (3 DOZEN MINIMUM PER TYPE)

SPANAKOPITA / 18.00

PETITE SPINACH PIES IN PHYLLO

PEAR AND BRIE WONTONS / 24.00

HOUSE MADE WONTON FILLED WITH PEAR AND BRIE

BEEF WELLINGTON / 22.00

BEEF TENDERLOIN AND LIVER PÂTÉ IN A PUFF PASTRY WITH A RED WINE DIPPING SAUCE

CRAB CAKES / 30.00

MARYLAND BLUE CRAB, FRESH CORN SALSA, MUSTARD SAUCE

BACON WRAPPED SCALLOPS / 30.00

BAY SCALLOPS WRAPPED IN SMOKED BACON (GF)

MEATBALLS / 15.00

HOUSE MADE WITH BEEF AND PORK IN A SOUR CREAM DEMI SAUCE

STUFFED MUSHROOMS

CRAB AND LOBSTER / 24.00 CHORIZO AND CHEDDAR / 23.00 EGGPLANT, ZUCCHINI AND ARTICHOKE / 20.00

SHRIMP

COCONUT / 23.00 GARLIC (GF) / 21.00 CRAB STUFFED / 24.00

BEEF MEDALLIONS / 32.00

SEARED MEDALLIONS OF TENDERLOIN WITH CRANBERRY GLAZE (GF)

CAJUN BEEF TIPS / 28.00

SAUTÉED WITH MUSHROOMS AND CAJUN SPICES

COCONUT CHICKEN / 17.00

TOSSED WITH COCONUT AND FRIED, PLUM SAUCE

BLACK BEAN FRITTERS / 18.00

FRIED AND SERVED WITH A FRESH LIME YOGURT SAUCE

JERK CHICKEN SATAY / 19.00

GRILLED ON A SKEWER, MANGO SAUCE (GF)

STATIONS

(CARVED TO ORDER FOR ONE AND ONE HALF HOURS) CHEF'S CARVING FEE / 45 PER CHEF ATTENDING

PRIME RIB* / 355.00

SERVED ON PETITE ROLLS WITH HORSERADISH SAUCE, MUSTARD SELECTIONS AND AU JUS (SERVES 30-40)

TOP ROUND* / 195.00

PETITE ROLLS, HORSERADISH SAUCE AND MUSTARD SELECTIONS (SERVES 50-75)

ROASTED STRIP LOIN OF BEEF * / 265.00

SERVED ON PETITE ROLLS WITH HORSERADISH SAUCE, MUSTARD SELECTIONS AND AU JUS (SERVES 30-40)

ROASTED HONEYSUCKLE HAM / 185.00

SERVED ON PETITE ROLLS WITH HORSERADISH SAUCE AND MUSTARD SELECTIONS (SERVES 75-100)

SMOKED SALMON / 80.00

SERVED WITH COCKTAIL RYE, CHOPPED ONIONS, CAPERS AND LEMON (SERVES 30)

(GF) GLUTEN FREE

*THESE FOOD ITEMS ARE SERVED RAW OR UNDERCOOKED OR CAN BE COOKED TO ORDER.

COLD HORS D'OEUVRES

HORS D'OEUVRES ARE PRICED PER DOZEN (3 DOZEN MINIMUM PER TYPE)

ICED JUMBO GULF SHRIMP / 30.00

CHILLED GULF SHRIMP WITH COCKTAIL SAUCE (GF)

CALIFORNIA NORI ROLLS / 16.00

CRABMEAT AND AVOCADO, SMOKED SALMON AND SCALLION, CUCUMBER AND RED BELL PEPPER WITH WASABI (GF) AND SOY SAUCE (NOT (GF))

BEEF TENDERLOIN* CANAPES / 19.00

TOAST POINTS WITH SEARED TENDERLOIN AND A SCALLION AIOLI

STUFFED CHERRY TOMATOES / 15.00

FILLED WITH HERB CREAM CHEESE (GF)

WRAPPED ASPARAGUS SPEARS / 18.00

FRESH ASPARAGUS WRAPPED IN SMOKED TURKEY (GF)

ASSORTED PÂTÉ CHOUX PUFFS / 16.00

SMOKED SALMON MOUSSE, SHRIMP SALAD, CREAM CHEESE AND APPLE

ASSORTED CANAPES / 18.00

TOAST POINTS WITH SMOKED SALMON, MEDITERRANEAN VEGETABLES AND CHICKEN SALAD WITH RED PEPPERS

ANTIPASTO SKEWERS / 16.00

SALAMI, PROVOLONE, TOMATO, OLIVE OIL AND ARTICHOKE WITH ITALIAN DRESSING (GF)

CAPRESE SKEWERS / 17.00

FRESH MOZZARELLA, GRAPE TOMATOES AND FRESH BASIL WITH BALSAMIC VINAIGRETTE ON THE SIDE (GF)

PLATTERS

RAW VEGETABLE TRAY WITH DIP

CELERY, CARROTS, BROCCOLI, CAULIFLOWER AND GRAPE TOMATOES SERVED WITH A JALAPENO RANCH DIP (GF) (SERVES 50) 95.00 / (SERVES 25) 47.50

FRESH FRUIT TRAY WITH DIP

PINEAPPLE, HONEYDEW, CANTALOUPE, STRAWBERRIES AND GRAPES SERVED WITH A STRAWBERRY YOGURT DIP (GF) (SERVES 50) 95.00 / (SERVES 25) 47.50

ASSORTED CHEESE TRAY

SMOKED GOUDA, PEPPER JACK, COTSWOLD, EXTRA SHARP WHITE CHEDDAR AND WINE INFUSED GOAT CHEESE (GF) (SERVES 50) 110.00 / (SERVES 25) 55.00

ANTIPASTO PLATTER

OLIVES, SALAMI, PROVOLONE, ARTICHOKE, RED PEPPERS AND CHOPPED LETTUCE MARINATED IN ITALIAN DRESSING (GF) (SERVES 50) 100.00 (SERVES 25) 50.00

DIPS

SALSA AND HOUSE MADE TORTILLA CHIPS (GF)	16.00 / PER 2 QUARTS (SERVES 50-75)
GUACAMOLE AND HOUSE MADE TORTILLA CHIPS (GF)	32.00 / PER 2 QUARTS (SERVES 50-75)
MEXICAN SEVEN LAYER AND HOUSE MADE TORTILLA CHIPS	35.00 / PER 2 QUARTS (SERVES 50-75)
BRUSCHETTA AND TOAST POINTS	15.00 / PER 2 QUARTS (SERVES 50-75)
HUMMUS AND PITA BREAD	23.00 / PER 2 QUARTS (SERVES 50-75)
HOT SPINACH DIP, CRACKERS AND GARLIC TOAST	19.00 / PER 2 QUARTS (SERVES 50-75)
HOT CRAB DIP AND CRACKERS	25.00 / PER 2 QUARTS (SERVES 50-75)

(GF) GLUTEN FREE

*THESE FOOD ITEMS ARE SERVED RAW OR UNDERCOOKED OR CAN BE COOKED TO ORDER.