

Seville Quarter – Cold Hors d’oeuvre Selection

Fresh Vegetable Display \$145.00 Served raw with Ranch Dressing for dipping	Cheese Display \$160.00 Dairy fresh cheese served with crackers	Fresh Fruit Display \$170.00 Seasonal fruit with sauce for dipping
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Vegetables and Cheese or Fruit and Cheese Display\$185.00

Crustini.....\$150.00

Thin Slice of rubbed pork tenderloin, herb cream spread and a drizzle of sweet raspberry.

Wrapped Asparagus\$140.00 (100 pieces)

Blanched asparagus wrapped in ham and Swiss cheese

Salad Mold.....\$95.00

Select almond chicken, shrimp, ham or tuna. Served with crackers.

Salad in Puff Pastry shells\$125.00

Select almond chicken, shrimp, ham or tuna. We recommend this as a “butler passed” item.

Mediterranean Vegetable Display.....\$145.00

Layers of sliced tomatoes, cucumber, and provolone cheese, marinated in olive oil vinaigrette and sprinkled with feta cheese. Served with sliced French bread.

Anti-Pasta Tray.....\$145.00 with sliced cold cuts.....\$175.00

Assortment of vegetables, cheese (and meat) marinated in an olive oil vinaigrette.

New York-style Deli Tray.....\$195.00 Feeds 75 ppl

Sliced turkey, roast beef, ham and assorted cheese served with mustard, mayonnaise and rolls.

Smoked Salmon Mirror.....\$125.00

Salmon filet displayed on a mirror served with dill sauce and crackers

Side Salads.....\$95.00

Select from cole slaw, potato salad or pasta salad or we can create an assortment.

Meat and Cheese Roll-ups.....\$145.00

Ham, Turkey or Roast Beef with cheese & lettuce rolled in a flour tortilla then sliced.

Unpeeled Shrimp Boiled.....\$Market price by the pound

Served with cocktail and remoulade sauce

Iced Shrimp Bowl.....\$Market Price by the pound
The same Gulf Shrimp, peeled. Served with remoulade and cocktail sauce.

Decadent Dessert Display.....\$115.
Mini pieces of our most popular selections

Please add 7.5% state sales tax and 20% service charge
Bartender Fee is \$50 per bartender per function