Wedding Hors d'oeuvres

	Hot Items
4.00	Fried Grouper Fingers served with Tartar Sauce
2.75	Conch Fritters served with Picante Sauce
3.75	Fried Cajun Spiced Oysters served with Cocktail Sauce
4.00	Coconut Chicken Fingers
4.25	Crabmeat Stuffed Mushrooms
4.45	Italian Sausage Cream Cheese Stuffed Mushrooms
4.45	Miniature Crab Cakes
5.45	Beef Brochette
4.25	Chicken and Cheese Quesadilla
4.25	Tex-Mex Platter: Corn Tortilla Chips served with Chili, Black Beans, Shredded Lettuce, Tomato Guacamole, Sour Cream and Nacho Cheese Add Ground Beef for \$3.50
3.75	Baked Brie en Croute
3.25	Swedish Meatballs
5.75	Marinated, Seared Steak Bites
4.00	Batter Fried Chicken Fingers served with Honey Mustard Sauce
4.00	Teriyaki Marinated Chicken Satay
6.45	Bacon Wrapped Shrimp
6.00	Bacon Wrapped Scallops
3.45	Baked Artichoke Dip with Crackers
3.45	Baked Spinach/Artichoke Dip with Tortilla Chips
3.75	Oriental Egg Rolls
3.75	Phyllo Bundles with Prosciutto Ham and Ricotta Cheese
3.45	Assorted Miniature Quiche
5.75	Blackened Shrimp with Bleu Cheese Grits
	Cold Items
5.45	Marinated Shrimp, Mushrooms and Red Onions
6.00	Chilled Jumbo Shrimp Display, with Cocktail Sauce
4.45	Sliced Smoked Salmon, Mini Bagels, Cream Cheese, Chopped Onion & Capers
3.75	Sun-dried Tomato, Pesto and Cream Cheese Torte. Layered puree of sundried tomato with basil,
	garlic, cream cheese and pine nuts.
5.25	Potato Pancakes with Smoked Salmon & Chive Sour Cream
3.25	Bruschetta: Plum tomato, balsamic vinegar, olive oil and basil garlic. Served
	with Croutons
3.25	Deviled Eggs
3.25	Assorted Finger Sandwiches
Marke	t Price Blanched Fresh Asparagus (in season) with Ranch Dipping Sauce
3.25	Crudite with Bleu Cheese Dipping Sauce
4.45	Endive with Whipped Goat Cheese & Pico De Gallo
4.00	Imported and Domestic Cheese Tray served with Assorted Crackers
4.45	Tropical Fruit Display
5.00	Tropical Fruit Display with Chocolate Fondue
5.75	Assorted Sweets Table
5.45	Pork & Guava Canapés with Monchego Cheese
3.75	Chef's Selection of Assorted Canapés

Golden Eagle Weddings

4.50	Grilled Side of Salmon served with poached whole salmon Chaud Froid. Served with a Key Lime	
Mustard Sauce.		
5.45	Poached Whole Atlantic Salmon	
4.50	Pate En Croute	
5.45	Italian Anti Pasto Platter – Sliced Italian Meats, Cheese and Appropriate Garnishes	