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Breakfast

HOT BREAKFAST BUFFET

- ◆ TRADITIONAL SOUTHERN BREAKFAST BUFFET.....\$19 per person
 - + Fresh Scrambled Eggs
 - + Crispy Bacon
 - + Pork Sausage Links
 - + Southern Style Creamy Grits or Homestyle Hash-brown Potatoes
 - + Biscuits & Sausage Gravy
 - + Regular & Decaffeinated Coffee
 - + Chilled Orange Juice

*Buffet is served for a maximum of 1 hour
Buffet service requires a minimum of 50 people
Pricing does not include 10% tax, 20% service charge or facility fee*

BREAKFAST BUFFET COMPLEMENTS

- ◆ WAFFLE STATION.....ADD \$6 per person
Chef-Attended Belgian Waffle Station with Assorted Toppings Including Whipped Butter, Warm Maple Syrup, Fresh Strawberries & Whipped Cream
- ◆ OMELET STATION.....ADD \$5 per person
Chef-Attended, Made-to-Order Omelets with Assorted Omelet Ingredients Including Peppers, Onions, Spinach, Tomatoes, Mushrooms & Shredded Cheddar Cheese
- ◆ SOUTHERN SAMPLER.....ADD \$4 per person
Cheddar Cheese Grits & Homemade Cinnamon Rolls
- ◆ SHRIMP & GRITS.....ADD \$8 per person
Our Famous Low Country Shrimp Étouffée with Shrimp, Andouille Sausage, Peppers & Onions Served over Southern Style Creamy Grits

*Buffet complements are served for a maximum of 1 hour
Buffet service requires a minimum of 50 people
Pricing does not include 10% tax, 20% service charge or facility fee*

HOT PLATED BREAKFAST OPTIONS

- ◆ STEAK & EGGS.....\$19 per person
4oz. Petite Filet with Scrambled Eggs and Homestyle Hash-brown Potatoes
- ◆ SUMTER SUNRISE BREAKFAST.....\$12 per person
Scrambled Eggs with Crispy Bacon & Homestyle Hash-brown Potatoes
- ◆ PANCAKE BREAKFAST.....\$14 per person
Three Fluffy, Golden Pancakes Served with Butter & Syrup, Scrambled Eggs and Crispy Bacon
- ◆ EGGS BENEDICT.....\$15 per person
Toasted English Muffin Topped with Canadian Bacon, a Poached Egg and Hollandaise Sauce
- ◆ BREAKFAST QUICHE.....\$12 per person
Vegetarian Quiche with Sautéed Spinach, Onions & Mushrooms in a Flaky Pastry Shell; Served with a Side of Fruit Salad

Plated breakfasts include regular & decaffeinated coffee, chilled orange juice and water

Plated breakfasts require a minimum of 20 people

Pricing does not include 10% tax, 20% service charge or facility fee

MORNING BREAK OPTIONS

- ◆ CLASSIC CONTINENTAL.....\$11 per person
Assorted Breakfast Pastries, Assorted Individual Yogurts, Fresh Seasonal Fruit
- ◆ THE SWEET START.....\$11 per person
Homemade Cinnamon Rolls & Fresh Fruit Salad
- ◆ THE HEALTHY CHOICE.....\$11 per person
Fruit & Yogurt Parfaits with Granola & Energy Bars

Morning breaks are served for a maximum of 1.5 hours

Morning breaks include regular & decaffeinated coffee, chilled orange juice and water

Morning breaks require a minimum of 20 people

Pricing does not include 10% tax, 20% service charge or facility fee

A LA CARTE BREAKFAST & BREAK OPTIONS

- ◆ HOMEMADE CINNAMON ROLLS.....\$25 PER DOZEN
- ◆ BAGELS WITH CREAM CHEESE & JELLIES.....\$20 PER DOZEN
- ◆ ASSORTED INDIVIDUAL CEREALS WITH 2% MILK.....\$20 PER DOZEN
- ◆ ASSORTED INDIVIDUAL YOGURTS.....\$20 PER DOZEN
- ◆ ASSORTED BISCUITS (Ham, Sausage, Chicken).....\$30 PER DOZEN
- ◆ HAM & CHEESE CROISSANTS.....\$30 PER DOZEN

Lunch or Dinner

THEMED BUFFETS

- ◆ **DELI BUFFET**.....\$20 per person
 - * Assorted Sandwich Meats Including Turkey, Roast Beef & Homemade Chicken Salad
 - * A Selection of Breads & Sliced Cheeses
 - * A Variety of Toppings and Condiments Including Lettuce, Tomatoes, Onions, Pickles, Mayonnaise & Mustard
 - * Salad Bar with Mixed Greens, Tomatoes, Cucumbers, Chopped Eggs, Shredded Cheddar and Bacon Crumbles; Served with Homemade Spicy Ranch Dressing and Balsamic Vinaigrette
 - * Homemade Potato Salad
 - * Individual Banana Puddings

- ◆ **ITALIAN BUFFET**.....\$24 per person
 - * Classic Caesar Salad
 - * Tri-Color Rotini with Classic Marinara & Alfredo Sauces
 - * Grilled Chicken Breast Strips
 - * Italian Sausage Bites
 - * Roasted Italian Vegetables
 - * Garlic Breadsticks
 - * Tiramisu

- ◆ **SOUTHERN BBQ BUFFET**.....\$25 per person
 - * Mixed Green Salad with Ranch & Balsamic Vinaigrette Dressings
 - * Coleslaw
 - * Pulled Pork
 - * BBQ Chicken
 - * Macaroni & Cheese
 - * Classic Baked Beans
 - * Yeast Rolls
 - * Mixed Berry Cobbler

- ◆ **PALMETTO PICNIC BUFFET**.....\$25 per person
 - * Mixed Green Salad with Ranch & Balsamic Vinaigrette Dressings
 - * Fresh Broccoli Salad
 - * Southern Fried Chicken
 - * Baked Ham with Honey & Brown Sugar Glaze
 - * Mashed Potatoes with Gravy
 - * Southern Style Green Beans
 - * Sweet Cornbread Muffins
 - * Banana Pudding

- ◆ SOUP, SALAD & POTATO BAR.....\$22 per person
 - * Baked Idaho Potatoes with Assorted Toppings Including Whipped Butter, Shredded Cheddar, Sour Cream Bacon Crumbles & Chives
 - * Salad Bar with Mixed Greens, Tomatoes, Cucumbers, Chopped Eggs, Shredded Cheddar and Bacon Crumbles; Served with Homemade Spicy Ranch Dressing and Balsamic Vinaigrette
 - * Broccoli Cheese Soup
 - * Individual Strawberry Shortcakes

- ◆ MEXICAN BUFFET.....\$24 per person
 - * Tortilla Chips with Fresh Salsa, Guacamole & Pico de Gallo
 - * Fajita Station with Sliced Grilled Chicken, Sautéed Peppers & Onions, Shredded Lettuce, Pico de Gallo, Shredded Cheese & Sour Cream
 - * Pulled Pork Enchiladas
 - * Spanish Rice
 - * Black Beans
 - * Tres Leches Cake

All buffets include sweetened & unsweetened iced tea and water
All buffets are served for a maximum of 1 hour
Minimum of 40 people required for all themed buffets
Themed buffets may be served for lunch or dinner
Pricing does not include 10% tax, 20% service charge or facility fee

◆ **CREATE YOUR OWN BUFFET.....\$35 per person**

STARTERS (pre-select two)

- * Tortilla Chips with Fresh Salsa, Guacamole & Pico de Gallo
- * Fruit Display with Chocolate Ganache
- * Mixed Green Salad with Ranch & Balsamic Vinaigrette Dressings
- * Classic Caesar Salad
- * Southern Style Potato Salad
- * Fresh Broccoli Salad
- * Greek Orzo Salad
- * Roasted Red Pepper Soup
- * Creamy Potato Soup

ENTREES (pre-select two)

- * Chicken Marsala
- * Chicken Picatta
- * Southern Style Fried Chicken
- * Round of Beef with Mushroom Sauce
- * Sliced Strip Loin with Peppercorn Sauce
- * Boneless Pork Chops with Sweet Onions
- * Shrimp & Grits (*chef attendant fee of \$50 required*)
- * Grilled Salmon with Lemon, Butter & Parsley
(*You may add a third entree for an additional \$7 per person*)

SIDES (pre-select two)

- * Garlic Mashed Potatoes
- * Macaroni & Cheese
- * Herb Roasted Potatoes
- * Brown or White Rice
- * Candied Sweet Potato Rounds
- * Corn on the Cob
- * Fried Okra
- * Roasted Vegetable Trio
(*broccoli, cauliflower & carrots*)
- * Sautéed Green Beans
- * Steamed Broccoli
- * Honey-Glazed Baby Carrots

DESSERTS (pre-select two)

- * New York Style Cheesecake
- * Chocolate Layer Cake
- * Mixed Berry or Peach Cobbler
- * Bread Pudding with Whiskey Cream Sauce
- * Warm Apple Crumble with Whipped Cream
- * Ghirardelli Chocolate Mousse with Whipped Cream
- * Banana Pudding

All buffets include sweetened & unsweetened iced tea and water

All buffets are served for a maximum of 1 hour

Minimum of 40 people required for all buffets

Create your own buffet may be served for lunch or dinner

Pricing does not include 10% tax, 20% service charge or facility fee

PLATED MENU OPTIONS

SALAD (pre-select one)

- ◆ **CHRISTI'S HOUSE SALAD**
Mixed Greens with Mandarin Oranges, Craisins, Glazed Pecans and Feta
Cheese Crumbles with a Honey Lemon Vinaigrette
- ◆ **TRADITIONAL CHEF SALAD**
Mixed Greens with Cherry Tomatoes, Cucumbers, Grated Cheddar Cheese,
Boiled Eggs, Bacon Crumbles and Croutons with Spicy Ranch Dressing
- ◆ **CLASSIC CAESAR SALAD**
Hearts of Romaine, Cherry Tomatoes, Garlic Croutons and Parmesan Cheese
Tossed in Classic Caesar Dressing

ENTRÉE (pre-select one)

- ◆ **CLASSIC CHICKEN MARSALA**.....\$27 per person
Boneless, Skinless Chicken Breast with Baby Bella Mushrooms and Prosciutto
in a Marsala Wine Sauce
- ◆ **TUSCAN LEMON CHICKEN**.....\$27 per person
Chicken Cutlets Roasted with Lemon and Topped with a White Wine Sauce
- ◆ **ROASTED PORK CHOP**.....\$28 per person
Roasted Center Cut Pork Chop Topped with Fried Onion Straws
- ◆ **PORK TENDERLOIN MEDALLIONS**.....\$28 per person
Pork Tenderloin Medallions Wrapped in Prosciutto and Topped with a Port
Wine Reduction
- ◆ **BOURBON MARINATED SALMON**.....\$32 per person
Six Ounce Salmon Fillet Marinated in a Sweet Bourbon Sauce and Topped
with a Mango-Pineapple Salsa
- ◆ **BEEF LOIN MEDALLIONS**.....\$36 per person
Five Ounces of Angus Beef Medallions Topped with a Bleu Cheese Cream
Sauce
- ◆ **STEAK & CHICKEN DUO**.....\$48 per person
Six Ounce Filet Mignon with Red Wine Reduction & a Demi-Portion of
Classic Chicken Marsala with Baby Bella Mushrooms and Prosciutto
- ◆ **SURF & TURF DUO**.....\$52 per person
Six Ounce Filet Mignon with Red Wine Reduction & Jumbo Lump Crab Cake
with Remoulade Sauce

DESSERT (pre-select one)

- ◆ **NEW YORK STYLE CHEESECAKE**
- ◆ **CLASSIC BREAD PUDDING** with Whiskey Cream Sauce
- ◆ **WARM BLACKBERRY COBBLER** with Vanilla Ice Cream
- ◆ **WARM APPLE CRUMBLE** with Vanilla Ice Cream
- ◆ **CLASSIC TIRAMISU**
- ◆ **GHIRARDELLI CHOCOLATE MOUSSE** with Freshly Whipped Cream

*Meal to be Fixed Plate and Includes Chef's Selection of Seasonal Vegetable & Starch, Fresh Baked Rolls with Butter, Sweetened and Unsweetened Tea, Citrus Water and Coffee
Minimum of 50 people required for all plated meals
Pricing does not include 10% sales tax, 20% service charge or facility fee*

Receptions

PALMETTO PACKAGE

DISPLAYS (pre-select two)

- ◆ Imported & Domestic Gourmet Cheeses with Assorted Crackers
- ◆ Fresh Seasonal Fruit with Chocolate Ganache & Cinnamon Cream Cheese Dip
- ◆ Crisp Vegetable Crudités with Spicy Ranch Dip
- ◆ Charcuterie Display - An Assortment of Smoked Meats, Cheeses, Olives & Breads

DIPS & SPREADS (pre-select two)

- ◆ Southern Pecan, Bacon, & Pepper Jelly Cheese Dip with Pita Chips
- ◆ Three Cheese Spinach Artichoke Dip with Pita Chips
- ◆ Cold Spinach Dip with Pita Chips
- ◆ Red Pepper Cheese Dip with Toasted Crostini
- ◆ Spicy Corn Dip with Tortilla Chips
- ◆ Vidalia Onion Bacon Dip with Pita Chips
- ◆ Classic Hummus with Herbed Flatbread
- ◆ Fresh Salsa with Tortilla Chips

HORS D'OEUVRES (pre-select three)

- ◆ Classic Southern Fried Chicken Tenders with Smokey Honey Mustard
- ◆ Slow Smoked Pulled Pork Barbecue with Soft Slider Rolls & Sauces
- ◆ Sweet & Sour Cocktail Meatballs (all beef)
- ◆ Herb Roasted New Potatoes
- ◆ Petite Quiche Assortment
- ◆ Tea Sandwich Trio Including Pimento Cheese on Whole Grain Bread, Pineapple Pecan on Cinnamon Bread, Open Face Cucumber Dill on Soft White
- ◆ Classic Chicken Salad on Petite Croissants
- ◆ Asian Vegetable Beef Spring Rolls with Sweet & Spicy Dipping Sauce
- ◆ Southwest Spring Rolls with Chipotle Ranch Dip
- ◆ Blanched Asparagus with Parmesan Dip
- ◆ Fresh Mozzarella Balls and Cherry Tomato Skewers Drizzled with Olive Oil and Balsamic Vinegar
- ◆ Sweet & Spicy Sesame Fried Chicken (boneless white meat)

BEVERAGES (pre-select one)

- ◆ Sweet Iced Tea
- ◆ Unsweetened Iced Tea
- ◆ Lemonade
- ◆ Citrus Fruit Punch

\$15 PER PERSON

100 PERSON MINIMUM REQUIREMENT

*Pricing Includes use of clear acrylic disposable dinnerware and cocktail napkins
Pricing does not include 10% sales tax, 20% service charge or facility fee*

PALMETTO PLUS PACKAGE

ACTION STATION (pre-select one)

- ◆ Roasted Top Round of Beef
- ◆ Smoked Turkey Breast
- ◆ Brown Sugar & Honey Glazed Baked Ham
(All meat carving stations include rolls and assorted sauces)

DISPLAYS (pre-select two)

- ◆ Imported & Domestic Gourmet Cheeses with Assorted Crackers
- ◆ Fresh Seasonal Fruit with Chocolate Ganache & Cinnamon Cream Cheese Dip
- ◆ Crisp Vegetable Crudités with Spicy Ranch Dip
- ◆ Charcuterie Display - An Assortment of Smoked Meats, Cheeses, Olives & Breads

DIPS & SPREADS (pre-select two)

- ◆ Southern Pecan, Bacon, & Pepper Jelly Cheese Dip with Pita Chips
- ◆ Three Cheese Spinach Artichoke Dip with Pita Chips
- ◆ Cold Spinach Dip with Pita Chips
- ◆ Red Pepper Cheese Dip with Toasted Crostini
- ◆ Spicy Corn Dip with Tortilla Chips
- ◆ Vidalia Onion Bacon Dip with Pita Chips
- ◆ Classic Hummus with Herbed Flatbread
- ◆ Fresh Salsa with Tortilla Chips
- ◆ Buffalo Chicken Dip with Tortilla Chips

HORS D'OEUVRES (pre-select three)

- ◆ Classic Southern Fried Chicken Tenders with Smokey Honey Mustard
- ◆ Slow Smoked Pulled Pork Barbecue with Soft Slider Rolls
- ◆ Sweet & Sour Cocktail Meatballs (all beef)
- ◆ Herb Roasted New Potatoes
- ◆ Petite Quiche Assortment
- ◆ Tea Sandwich Trio Including Pimento Cheese on Whole Grain Bread, Pineapple Pecan on Cinnamon Bread, Open Face Cucumber Dill on Soft White
- ◆ Classic Chicken Salad on Petite Croissants
- ◆ Asian Vegetable Beef Spring Rolls with Sweet & Spicy Dipping Sauce
- ◆ Southwest Spring Rolls with Chipotle Ranch Dip
- ◆ Blanched Asparagus with Parmesan Dip
- ◆ Fresh Mozzarella Balls and Cherry Tomato Skewers Drizzled with Olive Oil and Balsamic Vinegar
- ◆ Sweet & Spicy Sesame Fried Chicken (boneless white meat)

BEVERAGES (pre-select one)

- ◆ Sweet Iced Tea
- ◆ Unsweetened Iced Tea
- ◆ Lemonade
- ◆ Citrus Fruit Punch

\$20 PER PERSON

100 PERSON MINIMUM REQUIREMENT

Pricing Includes use of clear acrylic disposable dinnerware and cocktail napkins

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PALMETTO PREMIER PACKAGE

ACTION STATIONS (pre-select two)

- ◆ Low Country Shrimp & Creamed Grits
- ◆ Roasted Top Round of Beef
- ◆ Smoked Turkey Breast
- ◆ Brown Sugar & Honey Glazed Baked Ham
(All carving stations include rolls and assorted sauces)

DISPLAYS (pre-select two)

- ◆ Imported & Domestic Gourmet Cheeses with Assorted Crackers
- ◆ Fresh Seasonal Fruit with Chocolate Ganache & Cinnamon Cream Cheese Dip
- ◆ Crisp Vegetable Crudités with Spicy Ranch Dip
- ◆ Charcuterie Display - An Assortment of Smoked Meats, Cheeses, Olives & Breads

DIPS & SPREADS (pre-select two)

- ◆ Southern Pecan, Bacon, & Pepper Jelly Cheese Dip with Pita Chips
- ◆ Three Cheese Spinach Artichoke Dip with Pita Chips
- ◆ Cold Spinach Dip with Pita Chips
- ◆ Red Pepper Cheese Dip with Toasted Crostini
- ◆ Spicy Corn Dip with Tortilla Chips
- ◆ Vidalia Onion Bacon Dip with Pita Chips
- ◆ Classic Hummus with Herbed Flatbread
- ◆ Fresh Salsa with Tortilla Chips
- ◆ Buffalo Chicken Dip with Tortilla Chips

HORS D'OEUVRES (pre-select three)

- ◆ Classic Southern Fried Chicken Tenders with Smokey Honey Mustard
- ◆ Slow Smoked Pulled Pork Barbecue with Soft Slider Rolls
- ◆ Sweet & Sour Cocktail Meatballs (all beef)
- ◆ Herb Roasted New Potatoes
- ◆ Petite Quiche Assortment
- ◆ Tea Sandwich Trio Including Pimento Cheese on Whole Grain Bread, Pineapple Pecan on Cinnamon Bread, Open Face Cucumber Dill on Soft White
- ◆ Classic Chicken Salad on Petite Croissants
- ◆ Asian Vegetable Beef Spring Rolls with Sweet & Spicy Dipping Sauce
- ◆ Southwest Spring Rolls with Chipotle Ranch Dip
- ◆ Blanched Asparagus with Parmesan Dip
- ◆ Fresh Mozzarella Balls and Cherry Tomato Skewers Drizzled with Olive Oil and Balsamic Vinegar
- ◆ Sweet & Spicy Sesame Fried Chicken (boneless white meat)

BEVERAGES (pre-select one)

- ◆ Sweet Iced Tea
- ◆ Unsweetened Iced Tea
- ◆ Lemonade
- ◆ Citrus Fruit Punch

\$25 PER PERSON

100 PERSON MINIMUM REQUIREMENT

Pricing Includes use of clear acrylic disposable dinnerware and cocktail napkins

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OTHER STATIONS *(please contact us for pricing)*

◆ **CHEF-ATTENDED STATIONS**

- Beef Tenderloin Carving Station with Rolls & Sauces
- Strip Loin Carving Station with Rolls & Sauces
- Marinated Pork Tenderloin Carving Station with Rolls & Sauces
- Crab Cake Sauté Station with Remoulade Sauce
- Marinated Salmon Grilling Station

◆ **OTHER STATIONS**

- Mashed Potato Station with Butter, Sour Cream, Shredded Cheddar, Cheese, Chives, Bacon Crumbles
- Sweet Mashed Potato Station with Cinnamon Butter, Marshmallows, Toasted Pecans
- Macaroni & Cheese Station with Bacon Crumbles, Tomatoes, Jalapeños, Green Onions, Bread Crumbs
- Pasta Station with Grilled Chicken, Marinara & Alfredo Sauces
- Quesadilla Station with Grilled Chicken & a Variety of Toppings
- Chicken & Waffles with Warm Maple Syrup
- Nacho Station with a Variety of Toppings
- Sliders & Fries Station with a Variety of Toppings
- Asian Station with Sweet & Spicy Sesame Fried Chicken
- Caesar Salad Station with Classic Romaine, Shredded Parmesan, Fried Okra, Garlic Croutons, & Homemade Caesar Dressing

◆ **A FEW EXAMPLES OF MEAL STATIONS...**

- Pulled Pork with Macaroni & Cheese, Coleslaw, & Cornbread
- Pasta Station with Grilled Chicken, Marinara & Alfredo Sauces, Roasted Vegetables, & Garlic Breadsticks
- Seafood Station with Grilled Salmon, Creamy Risotto, & Blanched Asparagus
- Beef Tenderloin with Mashed Potatoes & Sautéed Green Beans

◆ **DESSERT STATIONS**

- Ice Cream Sundae Station with Ghirardelli Brownies, Vanilla & Chocolate Ice Creams, Chocolate & Caramel Sauces, Whipped Cream
- Petite Dessert Display Including Tiramisu Trifles, Strawberry Shortcake, Limoncello Pound Cake
- Bananas Foster Action Station

A LA CARTE HORS D'OEUVRES SELECTIONS

DISPLAYS (each serves approximately 40 people)

- ◆ FRESH SEASONAL FRUIT DISPLAY with Chocolate Ganache & Cinnamon Cream Cheese Dip.....\$75
- ◆ VEGETABLE CRUDITÉS with Spicy Ranch Dipping Sauce.....\$50
- ◆ CHEESE DISPLAY with Crackers.....\$75
- ◆ CHARCUTERIE DISPLAY with Assorted Smoked Meats, Cheeses, Olives & Breads.....\$90

DIPS (each serves approximately 40 people)

- ◆ PECAN, BACON & PEPPER JELLY CHEESE DIP with Pita Chips.....\$70
- ◆ ROASTED RED PEPPER CHEESE DIP with Toasted Crostini.....\$70
- ◆ HOT THREE CHEESE SPINACH ARTICHOKE DIP with Pita Chips.....\$60
- ◆ COLD SPINACH DIP with Crackers.....\$50
- ◆ SPICY CORN DIP with Tortilla Chips.....\$50
- ◆ WARM CRAB DIP with Pita Chips.....\$90
- ◆ BUFFALO CHICKEN DIP with Tortilla Chips.....\$75
- ◆ VIDALIA ONION BACON DIP with Pita Chips.....\$50
- ◆ CLASSIC HUMMUS with Herbed Flatbread.....\$40
- ◆ FRESH SALSA with Tortilla Chips.....\$40

COLD HORS D'OEUVRES (servings based on 25 pieces)

- ◆ SKEWERED FRESH MOZZARELLA BALLS & CHERRY TOMATOES with Basil, Olive Oil and Balsamic Vinegar.....\$45
- ◆ TOMATO, BASIL & ROASTED GARLIC BRUSCHETTA.....\$25
- ◆ SHRIMP COCKTAIL with Classic Cocktail Sauce.....\$50
- ◆ BLANCHED ASPARAGUS SPEARS WRAPPED IN PROSCIUTTO with Boursin Cheese.....\$60
- ◆ BLANCHED ASPARAGUS WITH PARMESAN DIP.....\$40
- ◆ ASSORTED TEA SANDWICHES.....\$40
- ◆ CLASSIC CHICKEN SALAD ON PETITE CROISSANTS.....\$35

A LA CARTE HORS D'OEUVRES SELECTIONS

HOT HORS D'OEUVRES (servings based on 25 pieces)

◆	PETITE TOMATO PIES.....	\$25
◆	PETITE BLT BITES.....	\$50
◆	ROASTED RED PEPPER & GOAT CHEESE CROSTINI.....	\$35
◆	BLEU CHEESE CROSTINI WITH PECANS & HONEY.....	\$35
◆	ASIAN BEEF SPRING ROLLS.....	\$35
◆	SOUTHWESTERN SPRING ROLLS.....	\$35
◆	BACON WRAPPED SCALLOPS.....	\$75
◆	BACON WRAPPED POTATOES.....	\$40
◆	BACON WRAPPED JALAPEÑOS.....	\$50
◆	BACON WRAPPED WATER CHESTNUTS.....	\$40
◆	PETITE HAM BISCUITS.....	\$50
◆	BURGUNDY MUSHROOMS.....	\$30
◆	SAUSAGE STUFFED MUSHROOMS.....	\$40
◆	SPINACH STUFFED MUSHROOMS.....	\$35

SWEETS (servings based on 25 pieces)

◆	PISTACHIO COOKIES.....	\$30
◆	HOMEMADE CHOCOLATE CHIP COOKIES.....	\$25
◆	POUND CAKE COOKIES.....	\$25
◆	GHIRARDELLI BROWNIE BITES.....	\$25
◆	LEMON SQUARES.....	\$25
◆	PETITE CHEESECAKES.....	\$40
◆	CHOCOLATE MOUSSE TARTLETS.....	\$40
◆	LEMON CURD TARTLETS.....	\$40

Pricing does not include 10% sales tax, 20% service charge or facility fee

*Thank you for considering Christi e' Co. Catering!
Please keep in mind that this menu is not a comprehensive
list of everything we are able to provide. Please contact us
directly for a more customized menu specifically for your
event.*