



Catering Pricelist

Each item is priced per person

<i>Crudites</i>	\$3
<i>Cheese Platter</i>	4
<i>Meatballs</i>	3
<i>Stuffed Mushrooms</i>	4
<i>Fresh Fruit</i>	3
<i>Mini-quiches</i>	4
<i>Ravioli</i>	3
<i>Crostini</i>	3
<i>Caprese Salad</i>	3
<i>Watermelon Feta Salad</i>	3
<i>Chicken Wings</i>	3
<i>Shrimp Cocktail</i>	5
<i>Bacon wrapped Scallops</i>	5
<i>Cookies/Brownies</i>	2
<i>Pastries</i>	3
<i>Bagels</i>	3
<i>Tea & Coffee, juice</i>	2
<i>Kiwi & Grape Sandwiches on Croissant</i>	3
<i>Egg & Greens Sandwiches Rye/Pump Swirl</i>	2.5
<i>Cucumber Dill Sandwiches</i>	2.5
<i>Strawberry Cream Cheese Heart Sandwiches</i>	2.5
<i>Scones w/cream & lemon curd</i>	2.5
<i>Chilled Minted Melon Soup</i>	2.5
<i>Petit Fours</i>	2
<i>Dessert samplers</i>	4

*Function space is priced at \$100/hr – 2 hour minimum (weekday only)
Alcohol sales separately – cash bar preferred*