

# Mount Bachelor Village Resort

## **BUFFET BREAKFASTS**

Please note: All breakfasts include Fresh Brewed Coffee & Hot Tea with milk & assortment of sweeteners.

### **Continental Breakfast**                      **\$10.25 per person**

- Fresh Juices
- Assorted Homemade Sweet Breakfast Breads
- Assortment of English Muffins, Bagels & Artisan Bread accompanied by butter, jam & cream cheese
- Fresh Seasonal Fruit
- Assorted Yogurts

### **Healthy Start Breakfast**                      **\$10.25 per person**

- Fresh Juices
- Homemade Bran, Oatmeal & Blueberry Muffins
- Fresh Seasonal Fruit
- Homemade Granola
- Assorted Yogurts

### **European Breakfast**                      **\$10.75 per person**

- Fresh Juices
- Sliced Ham, Salami & Selection of Cheeses
- Assortment of English Muffins, Croissants & Artisan Bread accompanied by butter & jam
- Fresh Seasonal Fruit

### **Mt. Bachelor Breakfast**                      **\$13.75 per person**

- Fresh Juices
- Buttery Scrambled Eggs accompanied by shredded cheddar cheese & green onions
- English Muffins & Artisan Bread accompanied by butter & jam
- Seasoned Skillet Potatoes
- Choose one:
  - Crisp Bacon
  - Link Sausage
- Fresh Seasonal Fruit

### **South of the Border**                      **\$14.75 per person**

- Fresh Juices
- Buttery Scrambled Eggs with tomatoes, chilies & cheddar cheese
- Warm Tortillas accompanied by sour cream, fresh salsa & green onions
- Seasoned Skillet Potatoes
- Choose one:
  - Crisp Bacon
  - Link Sausage
- Fresh Seasonal Fruit

### **Add one of the following to any breakfast for an additional \$2.00 per person:**

- Assorted Homemade Breakfast Pastries
- Assorted Yogurts & Granola

### **Add one of the following to any breakfast for an additional \$2.50 per person:**

- Crisp Bacon
- Link Sausage
- Pancakes with syrup
- Steel Cut Oats

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**March 2009**

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## **PLATED BREAKFAST**

**Create Your Own Plated Breakfast**                      **\$18.00 per person**

**Each breakfast includes:**

Fresh Brewed Coffee & Hot Tea with milk & assortment of sweeteners

Freshly Squeezed Juice

Skillet Seasoned Potatoes

Fresh Seasonal Fruit

**Choose one bread:**

- English Muffin
- Croissant
- Bagel
- Artisan Sourdough
- Artisan Wheat
- Artisan Multi-Grain

**Choose one Egg Selection:**

- Scramble
  - ◇ Cheese
  - ◇ Ham & Cheese
  - ◇ Ranchero (tomatoes, chilies & cheddar)
  
- Frittata – Baked egg dish with broccoli, red pepper, onion & pepper jack cheese
  
- Quiche
  - ◇ Ham, Cheddar Cheese & Green Onion
  - ◇ Vegetarian – with fresh veggies & 2 cheeses

**Choose one Meat:**

- Crisp Bacon
- Link Sausage

**Add one of the following to any breakfast for an additional \$2.00 per person:**

- Homemade Breakfast Pastries (2 pieces)
- Granola topped with Vanilla Yogurt

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## **BUFFET LUNCH SELECTIONS**

Please note: All lunches include Iced Tea & Homemade Dessert.

### **Create Your Own Buffet Lunch      \$13.75 per person**

Served with Kettle Potato Chips.

#### **Choose one – four varieties of sandwiches:**

- Turkey & Jack – smoked turkey, pepper jack, lettuce & zesty sauce
- Chicken Salad – homemade chicken salad with crisp greens
- Chicken Curry Salad – sweet-curried diced chicken with crisp greens
- Roast Beef & Cheddar – roast beef, cheddar, lettuce & chipotle aioli
- Ham & Swiss – ham, Swiss cheese, lettuce, zesty sauce & sweet-n-spicy mustard
- Tuna Salad – homemade tuna salad with crisp greens
- Veggie Wrap – finely diced fresh veggies with pesto cream cheese in a sun-dried tomato tortilla

#### **Choose one soup or two salads:**

- Tomato Basil
  - Roasted Red Pepper
  - Vegetarian Minestrone
  - Miso Soup with Tofu, Seaweed & Green Onions
  - Coconut Curry with Chicken & Vegetables
  - Creamy Loaded Baked Potato
  - White Bean with Grilled Chicken
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- Caesar Salad with homemade Caesar dressing, rustic croutons & parmesan cheese
  - Asian Chicken Noodle Salad with sweet soy sesame vinaigrette, topped with sesame seeds
  - Happy Broccoli – broccoli, grapes, carrots, almonds & sun-dried cranberries with creamy herb dressing
  - Veggie Curry Pasta – pasta tossed with fresh veggies & homemade sweet curry sauce
  - Crisp Green Salad with fresh veggies & choice of homemade dressing:
    - ◇ Zesty Vinaigrette
    - ◇ Creamy Herb
    - ◇ Balsamic Vinaigrette
    - ◇ Balsamic French

### **Fajita Buffet      \$14.75 per person**

Sliced Chicken Breasts with Sautéed Bell Peppers, Onions & Savory Latin Spices

Accompanied by:

- Spanish Rice
- Black Beans topped with shredded cheese
- Warm Corn Tortillas
- Onions, Tomatoes, Shredded Lettuce, Cheddar Cheese & Sour Cream
- Tortilla Chips
- Fresh Salsa & Homemade Guacamole

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## **Asian Buffet**                      **\$14.75 per person**

- **Choice of Asian Soup:**
  - Miso Soup
  - Coconut Curry with Chicken & Vegetables
- Chicken Curry Salad Sandwiches – sweet-currried diced chicken with crisp greens
- Asian Chicken Noodle Salad with sweet soy sesame vinaigrette
- Hand-Rolled Summer Rolls with peanut dipping sauce
- Asian Rice Crackers

## **Tri-Tip Buffet**                      **\$14.75 per person**

Sliced Tri-Tip seasoned with garlic & herbes-de-Provence

Accompanied by:

- Bread Rolls
- Assortment of homemade sauces
- Array of fresh accompaniments (tomato, crisp lettuce & red onion)
- Red Potato Salad
- 3-Bean, Corn & Onion Salad
- Kettle Potato Chips

## **Pasta Buffet**                      **\$15.75 per person**

### **Choose one Pasta dish:**

- Homemade Lasagna with layers of meat sauce, veggies & parmesan cheese
- Cheese Tortellini with red sauce & parmesan cheese
- Spicy Marinara with sausage over pasta topped with parmesan cheese

Accompanied by:

- Crisp salad greens tossed with our homemade Caesar dressing & rustic croutons
- Artisan Bread with whipped butter
- Fresh Fruit

### **Add one of the following soups for an additional \$1.50 per person:**

- Tomato Basil
- Roasted Red Pepper
- Vegetarian Minestrone
- Miso Soup with Tofu, Seaweed & Green Onions
- Coconut Curry with Chicken & Vegetables
- Creamy Loaded Baked Potato
- White Bean with Grilled Chicken

# Mount Bachelor Village Resort

## **PLATED LUNCHES**

Please note: All lunches include Iced Tea & Chef's Choice plated dessert.

### **Create Your Own Plated Hot Lunch \$18.50 per person**

Served with Bread Rolls & Honey-Whipped Butter

#### **Choose one entrée:**

- Roasted Chicken with a delicate organic lavender seasoning blend
- Maple-Ginger Pork Loin sliced & glazed with a maple-ginger reduction
- BBQ Ribs – “fall-off-the-bone” pork ribs in a sweet, tangy homemade BBQ sauce
- Mushroom Meatloaf, moist & thick-sliced with tangy BBQ sauce, sweet & spicy mustard
- Roast Beef French Dip, au jus
- Sliced Tri-Tip seasoned with garlic & herbes-de-Provence

#### **Choose one starch:**

- Southern Mashed Potatoes
- Buttered Noodles
- Couscous
- Red Potato Salad
- Peanut Cole Slaw
- Chilled Whole Grain Salad with cucumber, red onion

#### **Choose one vegetable:**

- Sweet Corn with Diced Ham & Chili Butter
- Brown Sugar Glazed Carrots
- Green Beans with Herb Butter
- Happy Broccoli Salad
- Crisp Greens with homemade dressing

### **Plated Salads**

**\$16.75 per person**

Served with Bread Rolls & Herb-Whipped Butter

#### **Choose salad:**

- Asian Chicken Noodle Salad with Sweet Soy Sesame Vinaigrette, topped with sesame seeds
- Chicken Caesar Salad with Homemade Caesar Dressing, Rustic Croutons & Parmesan Cheese
- Shrimp Caesar Salad with Homemade Caesar Dressing, Rustic Croutons & Parmesan Cheese
- Southwest Salad with Sliced Chicken, Sweet Corn, Grape Tomatoes, Red Onions, Black Beans, Tortilla Strips & Zesty Vinaigrette
- Crisp Green Salad with Veggies & Zesty Vinaigrette, please choose 1 meat:
  - ◇ Chicken
  - ◇ Diced Ham
  - ◇ Shrimp

#### **Add one of the following soups for an additional \$2.50 per person:**

- Tomato Basil
- Roasted Red Pepper
- Vegetarian Minestrone
- Miso Soup with Tofu, Seaweed & Green Onions
- Coconut Curry with Chicken & Vegetables
- Creamy Loaded Baked Potato
- White Bean with Grilled Chicken

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## **BOX LUNCHES**

All boxed lunches include Soda or Bottled Water & a Chocolate Chip Cookie.

### **Sandwich Box Lunch                      \$13.00 per person**

Served with Potato Chips & Dill Pickles

#### **Choose one bread:**

- Artisan Sourdough
- Artisan Wheat

#### **Choose one sandwich:**

- Turkey & Jack – smoked turkey, pepper jack, lettuce & zesty sauce on artisan bread
- Chicken Salad – homemade chicken salad with crisp greens on a fresh croissant
- Roast Beef & Cheddar – roast beef, cheddar, lettuce & chipotle aioli on artisan bread
- Ham & Swiss – ham, Swiss cheese, lettuce, zesty sauce & sweet-n-spicy mustard on artisan bread
- Veggie Wrap – finely diced fresh veggies with pesto cream cheese wrapped in a sun-dried tomato tortilla
- Vegetarian Sandwich – fresh sliced veggies, crisp greens & pesto mayo on a fresh croissant

### **Salad Box Lunch                              \$14.50 per person**

Served with Bread Roll & Butter

#### **Choose one salad:**

- Asian Chicken Noodle Salad with Sweet Soy Sesame Vinaigrette, topped with sesame seeds
- Crisp Green Salad topped with Diced Chicken, Veggies & Choice of Homemade Dressing (on the side):
  - ◇ Zesty Vinaigrette
  - ◇ Creamy Herb
  - ◇ Balsamic Vinaigrette
  - ◇ French
- Southwest Salad with Sliced Chicken, Sweet Corn, Red Onions, Black Beans, Tortilla Strips & Zesty Vinaigrette (served on the side)

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## **Southern Barbecue Buffet     \$25.00 per person**

Served with Bread Rolls & Honey-Whipped Butter

Accompanied by Kettle Potato Chips

### **Choose two entrées:**

- Roasted Chicken with sweet & tangy homemade BBQ sauce
- Roasted Turkey with peppered gravy
- Sweet-Glazed Oven-Baked Ham
- Bluegrass Pork Loin
- Sliced Tri-Tip seasoned with Garlic & Savory Spices

### **Choose two salads:**

- Caesar Salad with Rustic Croutons & Parmesan Cheese
- Chopped Romaine Salad with Veggies & Zesty Vinaigrette
- Crisp Shredded Greens with Carrots, Almonds & French Balsamic Dressing
- 3-Bean, Corn & Onion Salad
- Happy Broccoli Salad tossed with Creamy Herb Dressing

### **Choose two side dishes:**

- Southern Mashed Potatoes
- Red Potato Salad
- Buttered Noodles
- Sweet Corn with Diced Ham & Chili Butter
- Brown Sugar Baked Beans
- Green Beans with Herb Butter
- Fresh Seasonal Fruit
- Chef's Choice

## **Sweet & Savory Buffet     \$26.00 per person**

Served with Bread Rolls & Honey-Whipped Butter

Accompanied by Fresh Fruit Platter

### **Choose one entrée:**

- Brown Sugar-Balsamic Glazed Chicken
- "Spailand-Basil" Shrimp – buttery shrimp sautéed in a sweet & spicy reduction

### **Choose one salad:**

- Caesar Salad with Rustic Croutons & Parmesan Cheese
- Chopped Romaine Salad with Veggies & Zesty Vinaigrette
- Crisp Shredded Greens with Carrots, Almonds & French Balsamic Dressing

### **Choose two side dishes:**

- Southern Mashed Potatoes
- Roasted Red Potatoes
- Buttered Noodles
- Sweet Corn with Diced Ham & Chili Butter
- Brown Sugar Glazed Carrots
- Green Beans with Herb Butter
- Wild Rice
- Couscous with Dried Cranberries & Almonds
- Quinoa
- Chef's Choice

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## **BBQ Baby Back Rib Buffet**                      **\$27.00 per person**

Served with Bread Rolls & Honey-Whipped Butter  
Accompanied by Kettle Potato Chips

BBQ Ribs – “fall-off-the-bone” pork ribs in our sweet, tangy homemade BBQ sauce

### **Choose two salads:**

- Caesar Salad with Rustic Croutons & Parmesan Cheese
- Chopped Romaine Salad with Veggies & Zesty Vinaigrette
- Crisp Shredded Greens with Carrots, Almonds & Creamy Herb Dressing
- 3-Bean, Corn & Onion Salad
- Happy Broccoli Salad tossed with Creamy Herb Dressing

### **Choose two side dishes:**

- Southern Mashed Potatoes
- Red Potato Salad
- Buttered Noodles
- Sweet Corn with Diced Ham & Chili Butter
- Brown Sugar Baked Beans
- Green Beans with Herb Butter
- Fresh Seasonal Fruit
- Chef's Choice

## **Mt. Bachelor Carved Meat Buffet**                      **\$29.50 per person**

Served with Artisan Bread & Whipped Butter  
Caesar Salad with Rustic Croutons & Parmesan Cheese

### **Choose one Carved Item (add 2<sup>nd</sup> Carved Item for an additional \$4.00 per person):**

- Lavender-Scented Oven-Roasted Turkey
- Salmon scented with Lemon & Fresh Herbs
- Roasted Pork Loin with a Cinnamon-Spiced Crust
- Sweet-Glazed Oven-Baked Ham
- Prime Rib, Roasted with Garlic & Herbs, accompanied by horseradish & jus
- Tender Tri-Tip seasoned with Garlic & Herbes-De-Provence

### **Choose two starches:**

- Southern Mashed Potatoes
- Roasted Red Potatoes
- Buttered Noodles
- Wild Rice
- Couscous with Dried Cranberries & Almonds
- Quinoa
- Chef's Choice

### **Choose one vegetable:**

- Sweet Corn with Diced Ham & Chili Butter
- Brown Sugar Glazed Carrots
- Green Beans with Herb Butter
- Chef's Choice

### **Choose one additional side dish:**

- Caesar Salad with Rustic Croutons & Parmesan Cheese
- Chopped Romaine Salad with Veggies & Zesty Vinaigrette
- Happy Broccoli Salad tossed with Creamy Herb Dressing
- Red Potato Salad
- Brown Sugar Baked Beans
- Fresh Seasonal Fruit
- Chef's Choice

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# Mount Bachelor Village Resort

## **PLATED DINNERS**

Please note: Please note: All dinners include Iced Tea, Artisan Bread, Whipped Butter & Chef's Choice Gourmet Dessert.

**The price of the dinner is determined by the price of the Entrée.**

**Choose one salad or cup of soup (choose one salad and one soup for an additional \$2.50 per person):**

- Caesar Salad with Rustic Croutons & Parmesan Cheese
- Chopped Romaine Salad with Veggies & Zesty Vinaigrette
- Crisp Shredded Greens with Carrots, Almonds & Creamy Herb Dressing
  
- Tomato Basil
- Roasted Red Pepper with Spicy Sausage (can be Vegetarian, if preferred)
- Vegetarian Minestrone
- Coconut Curry with Chicken & Vegetables
- Creamy Loaded Baked Potato
- White Bean with Grilled Chicken

**Choose one entrée:**

**Quote:**

- |   |                               |
|---|-------------------------------|
| ○ BBQ Ribs – “Fall-Off-The-Bone” Pork Ribs in a Sweet, Tangy Homemade BBQ Sauce | <b>\$32.00 per person</b>     |
| ○ Roasted Pork Loin with a Cinnamon-Spiced Crust                                | <b>\$33.50 per person</b>     |
| ○ Oven-Roasted Chicken with a Delicate Organic Lavender Seasoning Blend         | <b>\$31.50 per person</b>     |
| ○ Brown Sugar-Balsamic Glazed Chicken   | <b>\$31.50 per person</b>     |
| ○ “Spailand-Basil” Shrimp – buttery shrimp sautéed in a sweet & spicy reduction | <b>\$32.50 per person</b>     |
| ○ Seared Salmon with White Wine, Butter, Lemon & Fresh Herbs                    | <b>\$ Market Price</b>        |
| ○ Lavender Shrimp Scampi with a White Wine Lemon Sauce                          | <b>\$33.50 per person</b>     |
| ○ Wild Mushroom Meatloaf, thick-sliced with BBQ Sauce and Sweet & Spicy Mustard | <b>\$32.50 per person</b>     |
| ○ Sliced Tri-Tip Seasoned with Garlic & Herbes-de-Provence                      | <b>\$32.50 per person</b>     |
| ○ Garlic & Herb Roasted Prime Rib, accompanied by Horseradish & Jus             | <b>\$37.50 per person</b>     |
| ○ 6 oz. Bacon Wrapped Beef Tenderloin   | <b>\$ Market Price</b>        |
| ○ 6 oz. Beef Tenderloin topped with Herbed Butter                               | <b>\$ Market Price</b>        |
| ◇ accompanied by Seasoned Shrimp  | <b>add \$ 2.50 per person</b> |

**Choose one starch:**

- Southern Mashed Potatoes
- Roasted Red Potatoes
- Buttered Noodles
- Wild Rice
- Couscous with Dried Cranberries & Almonds
- Quinoa
- Chef's Choice

**Choose one vegetable:**

- Sweet Corn with Diced Ham & Chili Butter
- Brown Sugar Glazed Carrots
- Chef's Choice Seasonal Vegetable

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## **BREAK & BEVERAGE SERVICE**

### **Conference Center Coffee Service**

Bellatazza 72 oz. Air Pot **\$20.00 per air pot**  
(serves 7 – 10 oz. cups)

Bellatazza 1.5 gallon Pod **\$37.50 per pod**  
(serves 18 – 10 oz. cups)

Hot Tea Service **\$1.50 per bag**  
Hot Water with Assorted Tea

### **Beverages**

Bottled Water **\$2.00 each**  
Canned Soda **\$2.00 each**  
Bottled Juice **\$2.50 each**  
Bottled Iced Tea **\$2.50 each**  
Bottled Lemonade **\$2.50 each**  
Snapple **\$2.50 each**

### **Morning Break **\$5.75 per person****

- Homemade Banana Bread
- Homemade Pumpkin Bread
- Fresh Brewed Coffee & Hot Tea with milk & assortment of sweeteners

### **Sweet Break **\$6.25 per person****

- Assortment of Homemade Cookies, Brownies & Lemon Bars
- Assorted Sodas & Bottled Water

### **Salty & Crunchy Break **\$6.50 per person****

- Assortment of Corn Nuts, Mixed Nuts, Pretzel Snack Mix & Trail Mix
- Assorted Sodas & Bottled Water

### **Healthy Break **\$8.50 per person****

- Cheese & Cracker Assortment
- Odwalla Fruit & Cereal Bars
- Seasonal Fruit
- Assorted Bottled Juices & Flavored Iced Teas

### **Miscellaneous Sweets & Snacks**

Bagels with Cream Cheese **\$18.00 per dozen**  
Assorted Homemade Pastries **\$18.00 per dozen**  
Homemade Banana Nut Bread (serves 12) **\$15.00 per tray**  
Homemade Pumpkin Bread (serves 12) **\$15.00 per tray**  
Seasonal Fruit (individual serving) **\$ 2.00 per person**  
Assorted Homemade Cookies **\$ 18.00 per dozen**  
Homemade Walnut Brownies **\$18.00 per dozen**  
Granola Bars **\$ 1.50 each**  
Candy Bars **\$ 1.50 each**  
Odwalla / Energy Bars **\$ 2.50 each**  
Pretzel Snack Mix **\$ 8.00 pound**  
Spicy Deluxe Snack Mix **\$ 8.00 pound**  
Trail Mix **\$ 8.00 pound**  
Salted Peanuts **\$ 8.00 pound**  
Fancy Mixed Nuts **\$14.00 pound**

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# Mount Bachelor Village Resort

## BAR SERVICE

**Minimum Bar Revenue Requirements: \$75.00 per hour / 3 hour minimum = \$225.00**

### **Beer and Wine Bar**

Microbrew / Imported Beer	\$3.50 / bottle
Domestic Beer	\$3.00 / bottle
Non-Alcoholic Beer	\$3.00 / bottle
House Wine – Red	\$5.00 / glass
House Wine – White	\$5.00 / glass
House Wine – Sparkling	\$5.00 / glass
Assorted Sodas	\$1.50 each
Bottled Water	\$1.50 each
Sparkling Water	\$2.00 each

### **Full Bar**

Regional NW Wines	\$6.50 / glass
Microbrew / Imported Beer	\$3.50 / bottle
Domestic Beer	\$3.00 / bottle
Non-Alcoholic Beer	\$3.00 / bottle
Well Drinks	\$4.50 each
Call Drinks	\$5.50 each
Premium Drinks	\$6.50 each
Cordials	\$6.50 each
Assorted Sodas	\$2.00 each
Bottled Water	\$2.00 each
Sparkling Water	\$2.00 each

### **Signature / Specialty Cocktails**

Sold by the Gallon (16 – 8 oz. drinks)

Red Sangria	\$60.00 / gallon
White Sangria	\$60.00 / gallon
Margarita	\$68.00 / gallon
Peach Margarita	\$68.00 / gallon
Whiskey Sour	\$68.00 / gallon
Lemon Drop	\$72.00 / gallon
Vodka – Cranberry Lemonade	\$72.00 / gallon
Mango Drop	\$70.00 / gallon
Mocktail (non-alcoholic cocktail)	\$25.00 / gallon

### **Beer by the Keg**

¼ barrel = 68 – 12 oz. beers

½ barrel = 140 – 12 oz. beers

¼ Barrel of Domestic Beer	\$136.00
½ Barrel of Domestic Beer	\$280.00
¼ Barrel of Microbrew Beer	\$180.00
½ Barrel of Domestic Beer	\$360.00

**Please note: A full wine list will be formulated in conjunction with the MBVR Management & Sales Team, if preferred.**

<b>Corkage Fee:</b>	\$12.50 per 750ml bottle
<b>Staffing for Beer Service:</b>	\$50.00 per hour (2 hour minimum)

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## HORS D'OEUVRES

### Stationary Platters & Trays

	<u>Quote 50 people</u>	<u>Quote 100 people</u>
<b>Cold</b>		
○ Cheese, Nuts & Fruits, accompanied by Gourmet Crackers	<b>\$125.00</b>	<b>\$200.00</b>
○ Antipasto Platter (salamis, cubed cheese, artichokes, olives, etc.)	<b>\$125.00</b>	<b>\$210.00</b>
○ Roasted Onion & Bacon Dip, served with kettle chips	<b>\$ 75.00</b>	<b>\$135.00</b>
○ Shrimp Cocktail, with homemade cocktail sauce & creole remoulade (160 shrimp / 320 shrimp)	<b>\$185.00</b>	<b>\$350.00</b>
○ Crisp Vegetable Platter, with creamy herb dip	<b>\$100.00</b>	<b>\$180.00</b>
○ Queso Dip – chilled spicy cheese & pepper dip served with chips	<b>\$100.00</b>	<b>\$180.00</b>
○ Side of Cold Poached Salmon with capers, lemons & sauces	<b>\$ Market</b>	<b>\$ Market</b>
<b>Hot</b>		
○ Wild Mushroom Meatballs, with a sweet & spicy mustard dipping sauce (100 meatballs/200 meatballs)	<b>\$120.00</b>	<b>\$220.00</b>
○ Jalapeno Artichoke Dip, served with pita chips	<b>\$ 85.00</b>	<b>\$150.00</b>
○ Baked Brie, served with sliced artisan baguette	<b>\$100.00</b>	<b>\$180.00</b>
○ Buffalo Chicken Bites, with a creamy herb dipping sauce	<b>\$125.00</b>	<b>\$240.00</b>
○ Baby Back Riblets, over a bed of cabbage with homemade BBQ sauce	<b>\$160.00</b>	<b>\$300.00</b>

### Passed or Stationary Platters & Trays

	<u>Quote 50 pieces</u>	<u>Quote 100 pieces</u>
<b>Cold</b>		
○ Deviled Eggs, classic southern style	<b>\$ 55.00</b>	<b>\$100.00</b>
○ Zesty Prawn Skewers, seared with a zesty sauce	<b>\$ 65.00</b>	<b>\$120.00</b>
○ Chicken Salad Bites on artisan toast round	<b>\$ 55.00</b>	<b>\$100.00</b>
○ Curried Chicken Salad Bites on artisan toast round	<b>\$ 55.00</b>	<b>\$100.00</b>
○ Chilled Lavender-Spiced Shrimp Skewers, with a lavender cream dipping sauce	<b>\$ 65.00</b>	<b>\$110.00</b>
○ Chilled Lavender-Spiced Chicken Skewers, with a lavender cream dipping sauce	<b>\$ 65.00</b>	<b>\$120.00</b>
<b>Hot</b>		
○ Bacon Wrapped Shrimp	<b>\$ 75.00</b>	<b>\$140.00</b>
○ Spirales (Homemade Pizza Rolls)	<b>\$ 60.00</b>	<b>\$110.00</b>
Choose one style:		
◇ Ham & Cheddar		
◇ Salami & Mozzarella		
◇ Pesto with Parmesan		
◇ Red Pepper, Green Onion & Pepper Jack		

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