

Hors d'Oeuvres Package Menu

Minimum orders of 50

Light (2-3 hour party maximum):

(Approximately 1 serving of eight Hors d'Oeuvres & 1 introduction of food)

\$14.99 per person

Medium (3-4 hour party maximum):

(Approximately 1 serving of twelve Hors d'Oeuvres & 2 introductions of food)

\$22.99 per person

Heavy (4-5 hour party maximum):

(Approximately 1 serving of sixteen Hors d'Oeuvres & 2 introductions of food) \$29.99 per person

Note: Packages are dictated by contracted event time.

Included with Hors d'oeuvre Packages:

Seating provided for 25% of guests-60" Round Tables with 10 chairs per Table

1 Cabaret Table (per 25 guests)

90"x90" Standard Tea-Length Table Linens (White, Ivory, Black or Beige)

Standard Table Decoration

Standard Meal Service Staff (Bartenders/Butler Servers are additional)

Standard China (bone) and Silverware Stationed

Coffee, Decaf Coffee, and Hot Tea Station

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Stationed Hors d'Oeuvres

Upgrade to Butler Passed Hors d'Oeuvres for \$45 per butler per service hour.

Meatball Bar-1 Large Meatball per Person with Marinara, Italian Relish, Parmesan, & Mozzarella Cheese Hummus Station-Hummus and Greek Feta Tomato Dip served with pita bread

Bruschetta Station-Tomato Basil Bruschetta and Olive Tapenade served with grilled baguettes slices Chips & Dip Station-Potato Chips and Pretzels served with dip

Salsa Station-Handcrafted Salsas: Traditional Salsa Rojo, Salsa Verde and Black Bean Salsa.

Add Guacamole \$50/bowl

Italian Wedding Soup-stationed

Gourmet Breads-Foccacia served with herb-infused butter and housemade pesto **Foccacia Pizza Dippers**-Foccacia pizza strips served with marinara and alfredo sauces

Wonton Cups with Peking Chicken Bacon-Wrapped Water Chestnuts Brie Bites with Raspberry Sauce

Baked Brie-Baked wheel of brie in Phyllo pastry and topped with caramel, dried fruit, and nuts

Chicken Wellington Puffs Turkey Strudel

Rueben Strudel

Spanakopita-Feta cheese and spinach baked in phyllo pastry Mini Twice-Baked Potatoes-Stuffed with bacon and tangy cheddar cheese baked and topped with sliced green onions Spinach & Artichoke Dip-Served warm with toasted garlic croutons

Stuffed Mushroom Caps-Choice of Filling: Spinach & Cheese or Sausage & Cheese

Tortellini Kabobs-Served with Pesto

Oven Roasted Vegetable Skewer-Seasonal vegetables with a Balsamic glaze

Cocktail Franks-Wrapped and baked in a pastry served with housemade ketchup and spicy mustard relish

Cocktail Meatballs-Choice of Sauce: Marinara, Sweet & Sour, Hawaiian, or Swedish

Chocolate-Dipped Strawberries (available March-October)

Chocolate-Dipped Pretzels

Chocolate & Peanut Butter Buckeyes

Miniature Pastries (assortment)

Flavored Coffee Syrups, Chocolate Chips, & Whipped Cream (stationed with coffee)

Cheese Display

Swiss, cheddar & pepper jack served with assorted crackers & fruit garnishes on decorative platters

Fruit Display

Crudité Display Assorted vegetables displayed with ranch dip

Upgraded Hors d'Oeuvres

Price is per person per final guest count.

Gourmet Cheese Display \$1.00

Chef's selection of finer cheese served with assorted crackers & fruit garnishes

Antipasto Display \$1.00

Assorted olives, marinated vegetables, pepperoni, cheese & marinated cheese

Antipasto Kabobs \$1.00

Italian kabobs of marinated meat cheese and vegetables

London Broil Sauce Bordelaise \$1.99 Flank steak kabobs in a red wine reduction

Mashed Potato Martinis \$1.99

Martini glasses, mashed potatoes, and assorted toppings bar

Cocktail Shrimp \$1.99

Consuming raw or undercooked meat, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness.