

The  
Restaurants  
at



6655 Quaker Street  
Arvada, CO 80007  
[www.westwoodsgolf.com](http://www.westwoodsgolf.com)

8600 Wadsworth Boulevard  
Arvada, CO 80003  
[www.lakearborgolf.com](http://www.lakearborgolf.com)

Event Sales  
Phone - 720.898.7330  
Fax - 720-898-7331

Business Development Office  
6901 Wadsworth Boulevard  
Arvada, CO 80003

E-Mail - [rmurray@arvadacenter.org](mailto:rmurray@arvadacenter.org)

## Wine List

	Hosted Bottle	Cash Bottle
<b>Beringer Founders' Estate</b> Chardonnay Intense flavors of apple, pear, and toasty oak with a soft finish	25.00	27.00
<b>Beringer Founders' Estate</b> Merlot Aroma of blackberry, plums, and spicy oak with a lasting finish	25.00	27.00
<b>Beringer Founders' Estate</b> Cabernet Sauvignon Well-balanced, rich cherry and berry character with a long, smooth finish	25.00	27.00
<b>Woodbridge</b> Chardonnay Intense flavors of apple and oak with a soft aftertaste	19.00	21.00
<b>Woodbridge</b> Merlot A soft medium-bodied wine with intense cherry fruit flavors	19.00	21.00
<b>Woodbridge</b> Cabernet Sauvignon Ripe blackberry and cherry flavor with a long, smooth finish	19.00	21.00
<b>Woodbridge</b> White Zinfandel Delicate and refreshing, light flavor with just a hint of sweetness	19.00	21.00



## Sparkling Wines

<b>Korbel Brut</b> Medium-dry with a light, crisp and perfectly balanced cuvee	32.00	34.00
<b>Freixenet Cordon Negro Brut</b> Delicate and dry, with plenty of fruit flavor	22.00	24.00
<b>Cooks' Spumante</b> A fruity effervescent sparkling wine with a crisp finish	18.00	20.00

## Bar Service

### Cocktails

House Brand Cocktails	3.25
Call Brand Cocktails	4.25
Premium Brand Cocktails	4.75

### Bottled Beer

Domestic Beers	2.75
Imported Beers	3.25
Micro Brews & Specialty Beers	3.75 & up

### Wine

House Wine by the Glass	3.50
Bottles of domestic and imported wines may be selected from our wine list	

**Cordials** 5.25 & up

**Fruit Juices** 1.50

**Soft Drinks** 1.50



## Punch Bowls

Punch is priced by the gallon with twenty servings to a gallon.  
Please, a minimum order of three gallons.

**Mimosa** 35.00 per gallon  
A classic mix of champagne and orange juice

**White Wine Spritzer Punch** 35.00 per gallon  
A crisp blend of white wine, 7-Up, and lemon-flavored sparkling water

**Sparkling Fruit Punch** 25.00 per gallon  
A refreshing non-alcoholic blend of juice and ginger ale with a fruit float



It is illegal to sell or serve alcoholic beverages to minors under twenty-one.  
Please drink responsibly.

The West Woods Restaurant reserves the right to refuse service.

Prices subject to applicable sales tax and 20% service charge. Service charge is subject to tax.

## Plated Breakfast

### Arvada Breakfast

Orange juice  
Denver omelettes  
Hash browned potatoes  
Crisp bacon  
Assorted sliced breakfast breads  
Coffee, decaffeinated coffee, selection of teas  
10.95 per guest

### The Eye Opener

Orange juice  
Fluffy scrambled eggs  
Crisp bacon  
Potatoes O'Brien  
Assorted sliced breakfast breads  
Coffee, decaffeinated coffee, selection of teas  
9.95 per guest  
Add ham or sausage for 1.00



## West Woods Breakfast Buffets

Minimum 30 guests

### Paris Breakfast

Assorted chilled juices  
Sliced seasonal fresh fruit  
Poached eggs with spinach and cheese  
On an English muffin with Hollandaise sauce  
Neufchatel french toast  
Warm maple syrup  
Hash browned potatoes  
Assorted breakfast baked goods  
Coffee, decaffeinated coffee, selection of teas  
13.95 per guest

### Eagle Breakfast

Assorted chilled juices  
Assorted breakfast baked goods  
Sliced seasonal fresh fruit  
Cheese blintz with fruit compote  
Quiche du Jour  
Potatoes O'Brien  
Coffee, decaffeinated coffee, selection of teas  
13.95 per guest

### Country Breakfast

Assorted chilled juices  
Poached eggs and sausage on a  
Buttermilk biscuit with country gravy  
Southern fried breakfast potatoes  
Sliced seasonal fresh fruit  
Buttermilk pancakes and maple syrup  
Coffee, decaffeinated coffee, selection of teas  
12.95 per guest

### Sunrise Breakfast

Assorted chilled juices  
Fluffy scrambled eggs  
Crisp bacon and sausage  
Potatoes O'Brien  
Sliced seasonal fresh fruit  
Assorted breakfast baked goods  
Coffee, decaffeinated coffee, selection of teas  
10.95 per guest

# Morning Breaks and Refreshments

## The International Café

Chilled breakfast juices  
Breakfast breads, Danish and muffins  
Sweet butter and preserves  
Sliced fresh fruit and berries  
Coffee, decaffeinated coffee, selection of teas  
8.95 per guest

## Healthy Start

Chilled breakfast juices  
Fresh fruit display  
Assorted chilled yogurts  
Granola and cold cereals, 2% milk  
Hot oatmeal with brown sugar  
Assorted breakfast baked goods  
Sweet butter and preserves  
Coffee, decaffeinated coffee, selection of teas  
8.95 per guest

## Continental Breakfast

Chilled breakfast juices  
Assorted muffins, breakfast breads, bagels, and Danish  
Flavored cream cheese, butter and preserves  
Sliced seasonal fresh fruit  
Coffee, decaffeinated coffee, selection of teas  
7.95 per guest



## A la Carte

Coffee, Selection of Teas, Decaffeinated Coffee

25.00 per gallon

Assorted Breakfast Goods  
Muffins, Danish, bagels with  
Flavored cream cheese  
Breakfast breads and preserves  
2.00 per each

Sliced Fresh Fruit  
3.50 per guest

Whole Fruit  
1.50 per piece

Assorted Chilled Juices  
Orange, cranberry, grapefruit,  
tomato, and pineapple  
14.00 per pitcher

Assorted Chilled Yogurts  
1.95 each

# West Woods Brunch

Minimum 100 guests



Champagne and Mimosas

Sliced Seasonal Fresh Fruit Display  
Assorted Breakfast Baked Goods

Denver Omelettes  
Crisp Bacon

French Market Crudités and Relish Display

Romaine Salad with choice of Dressing

Chicken Dijon  
Beef Stroganoff over Egg Noodles  
Vegetarian Lasagna

Chef's Fresh Seasonal Vegetables

Rice Pilaf  
Oven Roasted New Potatoes

Coffee, Decaffeinated Coffee, Selection of Teas

20.95 per guest



## Luncheon Selections

All entrees are accompanied by a garden green salad with choice of two dressings, Chef's selection of fresh seasonal vegetables, a variety of fresh rolls and butter, and chef's selection of dessert.

Beverages offered include coffee, decaffeinated coffee, hot tea, and iced tea.

<b>Chicken Wellington</b>	15.95 per guest
Tender chicken breast wrapped in puffed pastry, served with herb roasted potatoes	
<b>London Broil</b>	15.95 per guest
Topped with a Sherry and mushroom sauce, served with oven roasted red potatoes	
<b>Herb Crusted Pork Loin</b>	14.95 per guest
Tender pork loin with a Portabella mushroom sauce, served with roasted new potatoes	
<b>Thai Chile Beef</b>	14.95 per guest
Tender marinated beef stir-fried with fresh vegetables, served with rice	
<b>Asiago Chicken &amp; Pasta</b>	14.95 per guest
Penne pasta with grilled chicken breast, mushrooms, and an Asiago cheese-tomato cream sauce	
<b>Sliced Roasted Turkey Breast</b>	14.95 per guest
Roasted turkey with sage stuffing, creamed whipped potatoes, and pan gravy, served with cranberry sauce	
<b>Cognac Beef Tips</b>	14.95 per guest
Flavorful choice beef tips in a rich Cognac demi-glace, served over penne pasta	
<b>Chicken Dijon</b>	13.95 per guest
Boneless breast of chicken with a Dijon mustard cream sauce, served with wild rice	
<b>Pollo al Carbon</b>	13.95 per guest
Grilled marinated chicken breast with tomatillo sauce and Monterey Jack cheese, served with lime cilantro rice	
<b>Teriyaki Chicken</b>	13.95 per guest
Marinated and grilled chicken breast with a sweet teriyaki glaze, served with rice	



# Luncheon Selections

## Vegetarian Entrees

All entrees are accompanied by a garden green salad with choice of two dressings, Chef's selection of fresh seasonal vegetables, toasted garlic bread, and chef's selection of dessert.

Beverages offered include coffee, decaffeinated coffee, hot tea, and iced tea.

<b>Vegetarian Lasagna</b>	14.95 per guest
Layers of fresh vegetables baked with ricotta, mozzarella, and Parmesan cheese	
<b>Shells Florentine</b>	13.95 per guest
Jumbo shells with fresh Ricotta cheese and spinach over roasted garlic cream sauce, topped with marinara sauce	
<b>Tri-color Tortellini</b>	13.95 per guest
Colorful pasta filled with ricotta cheese and topped with fresh marinara sauce	



## Salads

All salads are served with a variety of fresh rolls and butter and chef's selection of dessert.

Beverages offered include coffee, decaffeinated coffee, hot tea, and iced tea.

Add a cup of our Chef's homemade soup for 2.00 per guest.

<b>Santa Fe Salad</b>	14.95 per guest
Marinated and grilled flank steak with black bean relish served over tossed greens and choice of dressings	
<b>Grilled Chicken Salad Mandarin</b>	13.95 per guest
Sliced teriyaki chicken with Mandarin oranges on a bed of Romaine lettuce with a toasted sesame seed dressing and rice noodles	
<b>Grilled Chicken Caesar Salad</b>	13.95 per guest
Sliced grilled chicken on Romaine lettuce, served with a creamy Caesar dressing, Parmesan cheese and garlic croutons	

# Luncheon Selections

## Sandwiches

All sandwiches served with chef's selection of dessert.  
Beverages offered include coffee, decaffeinated coffee, iced tea, and hot tea.  
Add a cup of our Chef's homemade soup for 2.00 per guest.

<b>Wrap Sandwich</b>	13.95 per guest
Choose turkey and bacon or Portabella mushroom and vegetable served on a garlic herb tortilla served with pasta salad, coleslaw, and fruit garnish	
<b>Deli Plate</b>	12.95 per guest
Sliced roast beef, turkey, and ham, Provolone and cheddar cheeses, assorted breads and rolls, potato salad and coleslaw, Kosher pickle, black olives, lettuce, and tomato	
<b>Club Sandwich</b>	11.95 per guest
Sliced turkey, honey-baked ham, and crisp bacon strips on a Kaiser roll, pasta salad, coleslaw, and fruit garnish	
<b>Almond Chicken Salad Croissant</b>	11.95 per guest
Tender seasoned chicken salad served with pasta salad, coleslaw, and fruit garnish	



## Boxed Lunches

<b>Deli Sandwich</b>	12.95 per guest
Choose roast beef with cheddar cheese, turkey with Provolone, ham with Swiss cheese, or a vegetarian sandwich with cheddar cheese, served on a Kaiser roll with lettuce, tomato, and pickle, condiments, whole fruit, potato chips, chilled soft drink, and a cookie	
<b>Croissant Sandwich</b>	12.95 per guest
Almond chicken salad sandwich with lettuce, tomato, and pickle, pasta salad, whole fruit, chilled soft drink, and a cookie	

## Luncheon Buffets

Minimum of 30 guests

### The Eagle Classic

Mixed garden green salad  
Assorted dressings  
Pasta salad, fresh fruit display  
Marinated vegetable salad  
Select two of the following entrees:  
Napa Valley chicken, char-broiled chicken with a  
rosemary white wine demi-glace sauce, Burgundy beef,  
London Broil, Lemon-pepper chicken,  
or roasted pork loin with Portabella sauce  
Rice pilaf or potato du jour  
Fresh seasonal vegetable  
Rolls and butter  
Chef's assorted dessert display  
Coffee, tea, decaffeinated coffee  
17.95 per guest

### Arvada Deli Buffet

Sliced smoked turkey, ham, roast beef,  
and Italian meats  
Sliced Swiss and cheddar cheese  
Fresh tomato, lettuce, and pickles  
Assorted breads, deli rolls, and focciacia  
Country potato salad, coleslaw, pasta salad  
Condiments  
Cookies and brownies  
Coffee, tea, decaffeinated coffee  
15.95 per guest

### Mexican Salad Bar

Create a spicy taco salad with mixed greens  
Seasoned ground beef and chicken  
Tri-colored tortilla chips  
Refried beans  
Tomatoes, diced green onions  
Sliced jalapeños  
Grated cheddar cheese, black olives  
Salsa and sour cream  
Warm tortillas  
Fresh baked cookies  
Coffee, tea, decaffeinated coffee  
14.95 per guest

### The Roma Buffet

Mixed garden green salad  
Parmesan and vinaigrette dressings  
Marinated mushroom salad, antipasto salad  
Fettuccini Alfredo, chicken Piccatta  
Baked meat and cheese lasagna  
Seasoned Italian vegetables  
Toasted garlic bread  
Fresh Parmesan cheese  
Chef's assorted dessert display  
Coffee, tea, decaffeinated coffee  
17.95 per guest

### South of the Border

Mixed garden green salad  
Creamy cracked-peppercorn  
and cumin vinaigrette dressings  
Fiesta corn salad  
Seven-layer dip platter and tortilla chips  
Chicken and beef fajitas, warm tortillas,  
Cheese enchiladas  
Refried beans and Spanish rice  
Traditional accompaniments and toppings  
Pecan pie and flan  
Coffee, tea, decaffeinated coffee  
16.95 per guest

### Soup and Salad Bar

Soup du jour, tossed garden greens  
Cauliflower, broccoli, carrot, and fresh sprouts  
Olives, bacon bits, sunflower seeds, and croutons  
Grated domestic cheeses, fruit display  
Pasta salad, potato salad, rolls and butter  
Assorted cookies and brownies  
Coffee, tea, decaffeinated coffee  
14.95 per guest

### Baked Potato and Salad Bar

Baked potato, Texas chili, sour cream, rolls and butter  
Grated cheese, diced onions, bacon bits  
Mixed garden salad, assorted dressings  
Fresh sliced fruit display, assorted cookies  
Coffee, tea, decaffeinated coffee  
14.95 per guest

# Afternoon Breaks and Refreshments

## Olé Break

Seven-layer bean dip platter  
Chile con queso  
Tri-colored tortilla chips and salsa  
Choice of beverage:  
Coffee, decaffeinated coffee, or soda  
5.95 per guest

## Afternoon Delight

Assorted bakery fresh cookies  
Assorted dessert bars  
Choice of beverage:  
Coffee, decaffeinated coffee or soda  
4.95 per guest



## A la Carte

Coffee, decaffeinated coffee, tea	25.00 per gallon
Hot tea and iced tea	25.00 per gallon
Fruit punch	25.00 per gallon
Lemonade	25.00 per gallon
Gatorade	2.50 per each
Arizona Tea	2.50 per each
Bottled water	2.00 per each
Assorted soft drinks	1.50 per each
Fresh dips with chips	12.95 per quart
Pretzels	7.95 per pound
Sliced fresh fruit	3.50 per guest
Assorted dessert bars	2.25 per each
Chocolate brownies	1.95 per each
Whole fruit	1.50 per piece
Cookies	1.50 per each

Prices subject to applicable sales tax and 20% service charge. Service charge is subject to tax.

# Dinner Buffets

Minimum of 40 guests

## Jazz Buffet

Tossed garden green salad with choice of dressings  
Seafood pasta salad, marinated mushrooms  
Sliced fresh fruit display  
Gourmet cheese display with assorted crackers  
Carved roast beef with au jus and horseradish,  
Roast pork loin with sundried tomato demi,  
Chicken Rosemary  
Wild rice blend, herb-roasted potatoes  
Vegetable medley  
Assorted dinner rolls, sweet creamy butter  
Chef's assorted dessert display  
Coffee, tea, decaffeinated coffee  
25.95 per guest

## Western Ranch House Buffet

Tossed garden green salad with choice of dressings  
Coleslaw, Potato salad, Cilantro herbed tomatoes  
Barbecued baby back pork ribs, fried chicken  
Corn on the cob, Western baked beans  
Home-fried potatoes  
Corn bread, buttermilk biscuits,  
Sweet creamy butter  
Seasonal fresh fruit display  
Deep-dish apple pie, peach cobbler  
Coffee, tea, decaffeinated coffee  
23.95 per guest

## Classical Buffet

Tossed garden green salad with choice of dressings  
Pasta salad, marinated vegetable salad  
Waldorf salad  
Entrée selections:  
Herbed baked chicken, beef Bourguignon,  
Chicken Chaussar, Sole Florentine,  
Roast top sirloin of beef with a mushroom demi,  
Roast pork loin with sundried tomato demi,  
Gourmet pasta primavera  
Rice pilaf and steamed red potatoes  
Chef's choice of vegetable  
Assorted dinner rolls, sweet creamy butter  
Chef's assorted dessert display  
Coffee, tea, decaffeinated coffee  
choice of two entrees - 23.95 per guest  
choice of three entrees - 25.95 per guest

## Italian Buffet

Caesar salad  
Mozzarella and Roma tomato platter  
Sliced fresh fruit display  
Pasta salad primavera  
Chicken Piccata, Fettuccini Alfredo  
Tri-colored tortellini with marinara  
Spinach and cheese stuffed shells al Forno  
Italian vegetable medley  
Assorted dinner rolls, sweet creamy butter  
Chef's assorted dessert display  
Coffee, tea, decaffeinated coffee  
22.95 per guest

## Southwestern Buffet

Tossed garden green salad  
Ranch and cumin vinaigrette dressings  
Fiesta salad of corn, tomato, and peppers  
Seven-layer bean dip platter  
Tri-colored tortilla chips  
Sliced sirloin steak Santa Fe, Pollo al Carbon  
Spanish rice, squash medley  
Corn muffins, sweet creamy butter  
Dessert display of assorted pies  
Coffee, tea, decaffeinated coffee  
22.95 per guest

# Dinner Selections

All dinners are accompanied by a tossed garden green salad with choice of two dressings, fresh seasonable vegetables, potato or rice, assorted rolls and butter, and a selection from our dessert list.

Beverages offered include coffee, decaffeinated coffee, hot tea, and iced tea.

## Fresh Vegetable Selections

Bouquetierré of Broccoli, Carrot, and Cauliflower  
Fresh Green Beans and Yellow Squash Rings  
Asparagus and Baby Carrots  
Cornucopia of Grilled Marinated Vegetables  
add 1.50 per guest

Carrots Vichy  
Green Beans Amandine  
Italian Vegetable Medley

## Potato or Rice Selections

Baked Potato with Sour Cream and Butter  
Herb Roasted New Potatoes  
Wild Rice Blend  
Whipped Red Potatoes with Caramelized Onions and Horseradish

Twice Baked Potatoes  
Rice Pilaf

## Dessert Selections

Carrot Cake  
Caramel Apple Pie with Cinnamon Sauce  
White Chocolate Raspberry Swirl Cheesecake

Triple Chocolate Torte  
Cheesecake with Fruit Sauce

## Beef

- Tournedos Rochelle** 27.95 per guest  
Twin medallions of tenderloin accompanied by Béarnaise and Bordelaise sauces on a garlic crouton
- Roast Prime Rib of Beef** 26.95 per guest  
Aged to perfection, served with au jus and horseradish
- Herb Crusted Sliced Tenderloin** 26.95 per guest  
Served with Gorgonzola demi-glaze and French onion confetti
- New York Steak** 22.95 per guest  
A delicious charbroiled New York-cut steak with roasted garlic and bourbon demi-glaze
- Roast Strip Loin** 21.95 per guest  
Slow-roasted sliced loin of beef with traditional Bordelaise sauce

Prices subject to applicable sales tax and 20% service charge. Service charge is subject to tax.

## Dinner Selections

All dinners are accompanied by a tossed garden green salad with choice of two dressings, fresh seasonal vegetables, potato or rice, assorted rolls and butter, and a selection from our dessert list.

Beverages offered include coffee, decaffeinated coffee, hot tea, and iced tea.

### Poultry

<b>Chicken Wellington</b>	22.95 per guest
Tender chicken breast wrapped in puffed pastry	
<b>Chicken Chardonnay</b>	21.95 per guest
Fresh boneless breast of chicken stuffed with shrimp and scallions, baked with a Chardonnay wine glaze	
<b>Chicken Cordon Bleu</b>	20.95 per guest
Lightly breaded breast of chicken with Canadian bacon and Monterey Jack cheese, topped with a Bordelaise sauce	
<b>Princess Chicken</b>	20.95 per guest
A lightly breaded chicken breast with a stuffing of asparagus, topped with a white wine Bechamel sauce	
<b>Florentine Chicken</b>	20.95 per guest
A lightly breaded chicken breast filled with fresh mozzarella cheese and spinach, served over a basil cream sauce	
<b>Pollo al Carbon</b>	18.95 per guest
Marinated and grilled chicken breast with tomatillo sauce topped with Monterey Jack cheese, served with lime cilantro rice	
<b>Chicken Chasseur</b>	18.95 per guest
Fresh boneless breast of chicken served with a mushroom and tomato demi-glace sauce	
<b>Napa Valley Chicken</b>	18.95 per guest
Fresh boneless breast of chicken, marinated in white wine and fresh herbs, deliciously char-broiled with a rosemary white wine demi-glace sauce	

### Vegetarian

<b>Vegetable Wellington</b>	19.95 per guest
Chef's selection of fresh vegetables and Swiss cheese, baked in puffed pastry, and served over marinara sauce	
<b>Shells Florentine</b>	18.95 per guest
Delicious ricotta cheese and spinach in jumbo pasta shells, served with a light garlic cream sauce and topped with a ribbon of marinara	
<b>Vegetarian Lasagna</b>	18.95 per guest
Layers of fresh vegetables baked with ricotta, mozzarella, and Parmesan cheese	

## Dinner Selections

All dinners are accompanied by a tossed garden green salad with choice of two dressings, fresh seasonable vegetables, potato or rice, assorted rolls and butter, and a selection from our dessert list.

Beverages offered include coffee, decaffeinated coffee, hot tea and iced tea.

### Specialty Meats

<b>Rack of Lamb</b> Marinated with Dijon mustard and herbs	27.95 per guest
<b>Buffalo Ribeye</b> An 8-ounce steak served with Burgundy-sautéed mushrooms	25.95 per guest
<b>Herb Crusted Roast Pork Loin</b> Slow-roasted pork loin with a Portabella demi-glace	20.95 per guest

### Seafood

<b>Sole Florentine</b> Spinach stuffed sole with lemon dill cream sauce	22.95 per guest
<b>Atlantic Salmon Fillet</b> Grilled salmon served with a mustard dill cream sauce	22.95 per guest



### Mixed Grill

<b>Shrimp Scampi and Beef Tenderloin</b> Succulent shrimp scampi accompanied by a tenderloin medallion of beef with a Bordelaise sauce	28.95 per guest
<b>Salmon Fillet and Beef Tenderloin</b> A tenderloin medallion of beef with a Chanterelle mushroom sauce accompanied by an Atlantic salmon fillet with mustard dill cream sauce	28.95 per guest
<b>Chicken Marsala and Beef Tenderloin</b> Sautéed chicken breast with a Marsala wine sauce accompanied by a tenderloin medallion of beef with a roasted garlic demi-glacé	28.95 per guest

## Specialty Stations

<b>Steamship Round of Beef</b> with petite rolls and condiments	525.00
Serves approximately 220	
<b>Whole Poached Decorated Salmon</b> with traditional accompaniments	275.00
Serves approximately 75	
<b>Honey Baked Ham</b> with petite rolls and honey mustard	175.00
Serves approximately 50	
<b>Roast Turkey Breast</b> with petite rolls and Dijonnaise sauce	150.00
Serves approximately 35	
<b>Herb Crusted Tenderloin of Beef</b> with petite rolls and traditional accompaniments	145.00
Serves approximately 20	
<b>Roasted Leg of Lamb</b> served with petite rolls and mint jelly	135.00
Serves approximately 25	
<b>Potlatch Salmon</b> with Béarnaise sauce, lemon, capers, Bermuda onions and crackers	125.00
Serves approximately 20	

45.00 carver fee per 100 guests



## Party Planners

Accent your buffet with an elegant display

<b>Fresh Spinach and Artichoke Dip in Shepherder-Bread Bowl</b>	19.95 per quart
With garlic bread baguettes	
<b>Fresh Dip with Chips</b>	12.95 per quart
French onion or sour cream and chive dip with potato chips	
<b>Delicatessen Tray</b>	6.95 per guest
Deli meats and domestic cheeses with petite rolls and condiments	
<b>Gourmet Cheese, Fruit, and Cracker Platter</b>	5.25 per guest
Brie, Gouda, Havarti, and aged Port wine cheese, sliced fresh fruit, and assorted Carr's crackers	
<b>Cheese Platter</b>	4.75 per guest
Domestic cheeses and assorted crackers	
<b>Marinated and Grilled Vegetables with Hoisin Vinaigrette</b>	4.50 per guest
Assorted marinated and grilled vegetables, olives, and peppers	
<b>French Market Crudités and Relish Display</b>	3.50 per guest
Assorted fresh and marinated vegetables, olives, and peppers with Ranch dip	

## Hot Hors d'oeuvres

Prices are per 100 pieces

Cajun Shrimp & Andouille Sausage	260.00
Mini Beef Wellingtons	200.00
Thai Shrimp & Rice Noodle Spring Rolls	200.00
Roasted Duck & Apricot Wontons with Plum Sauce	195.00
Mushroom Caps stuffed with Crab Meat	190.00
Jerked Duck and Mango Spring Rolls	185.00
Mini Teriyaki Beef & Vegetable Brochettes	180.00
Sweet & Sour Pineapple Chicken Brochettes	180.00
Twice Baked Baby Red Potatoes	180.00
Brie Cheese in Petite Puff Pastry Pocket	180.00
Artichoke and Sun Dried Tomato Wontons	175.00
Artichoke Hearts wrapped in Bacon	170.00
Spinach and Phyllo Spanikopita	160.00
Barbecued Smokie Sausages	160.00
Vegetarian Spring Rolls with Sweet & Sour Sauce	160.00
Egg Rolls with Chinese Hot Mustard & Plum Sauce	160.00
Chicken Quesadillas with Salsa	150.00
Mushroom Caps stuffed with Herbed Cream Cheese	150.00
Cheddar and Bacon Potato Skins with Sour Cream	140.00
Fried, Cheese-filled Jalapeno Peppers with Salsa	140.00
Petite Quiche	140.00
Swedish Meatballs	140.00
Chicken Drumettes	135.00
Buffalo Chicken Wings	135.00
Pot Stickers (Vegetable or Pork)	125.00
Black Bean & Cheese Quesadilla	125.00

## Cold Hors d'oeuvres

Prices are per 100 pieces

Fresh Jumbo Shrimp with Lemon & Tangy Cocktail Sauce	market price
Fresh Crab Claws with Lemon & Tangy Cocktail Sauce	market price
Balsamic Grilled Beef with Tomato Basil Relish on Toast Point	195.00
Cocktail Puff Pastry with Salmon Mousse	185.00
Crab-stuffed Artichoke Hearts	180.00
Sweet Cherry Peppers filled with Italian Meats & Cheeses	170.00
Finger Sandwiches	170.00
Salami Cornucopias with Herbed Cream Cheese	160.00
Prosciutto and Melon	160.00
Deluxe Cream Cheese Canapés	160.00
Salami and Assorted Cheese Skewers	155.00
Cream Cheese and Red Pepper Tortilla Pinwheels with Salsa	135.00
Deviled Eggs	120.00

Prices subject to applicable sales tax and 20% service charge. Service charge is subject to tax.