



Hors D'oeuvres Menu

HOT

Frank In Puff Pastry	\$ 40.00
Chicken Wing Drumettes	\$ 45.00
Egg Rolls, Shrimp & Pork	\$ 50.00
Empanada Beef Mexican	\$ 60.00
Pizza Mini Chicago Style	\$ 60.00
Quiche Petite Assortment	\$ 60.00
Water Chestnut In Bacon	\$ 60.00
Asparagus in Phyllo w/ Cheese	\$ 70.00
Springroll Chicken Thai	\$ 70.00
Spanakopita	\$ 70.00
Vegetable Quesadilla	\$ 70.00
Chicken Sate	\$ 80.00
Crab Rangoon	\$ 80.00
Hibachi Beef Skewers	\$ 85.00
Phyllo Brie & Pear	\$ 90.00
Brie w/ Rasp & Almonds In Phyllo	\$ 100.00
Chicken & Pineapple Brochettes	\$ 100.00
Shrimp (Breaded)	\$ 100.00
Beef Tenderloin Brochette	\$ 110.00
Deluxe Beef Wellington	\$ 110.00

COLD

Cheese & Cracker Tray	\$ 50.00
Relish Tray, Vegetable Dip	\$ 50.00
Bruschetta Fontina	\$ 50.00
Meat, Cheese & Cracker Tray	\$ 65.00
Fresh Fruit Kabob	\$ 75.00
Crostini Assortment	\$ 85.00
Italian Antipasto Skewer	\$ 100.00
Canape Assortment	\$ 110.00
Shrimp, Cocktail Sauce	\$ 125.00

Prices are based on 50 pieces per item.

MAY WE SUGGEST THE FOLLOWING SCHEDULE OF HORS D'OEUVRES WITH A DINNER TO FOLLOW:

Four To Five Hors D'oeuvres Per Person, Per One Hour Of Cocktails.

WITHOUT DINNER: Ten To Twelve Pieces Per Person.

All meals are subject to an additional 18% service charge plus Illinois state sales tax.