

# The Stables

## Hors D'Oeuvres

### *Cold*

- Tomato, mozzarella, basil bruschetta \$1.75 pc
- Deviled eggs \$1.50 pc
- Brie and grapes on crostini drizzled w/ balsamic glaze \$1.50 pc
- Mushroom and goat cheese bruschetta \$1.75 pc
- Smoked salmon & dill w/ caper cream cheese on toasted pointe \$3 pc
- Cheeseballs \$45ea (serves 30-40 people)
- Salsa w/ chips \$2.50 per person
- Shrimp cocktail \$24 lb (approx. 21-25 pcs)
- Assorted finger Sandwiches \$125, \$240, \$380

**(Small serves 20-35, Med serves 40-70, Large serves 70-100)**

### *Hot*

- Mini beef meat balls w/ sweet chili sauce \$80, \$150, \$225
- Wings (by the dozen) \$11 per dz
- Chicken satay w/ pineapple glaze \$2.50 pc
- Mini crab cake \$3 pc
- Vegetable egg rolls \$1.25 pc
- Sausage stuffed mushrooms \$2 pc
- Crab stuffed mushrooms \$5pc
- Spinach artichoke dip w/ chips \$120, \$250, \$375
- Crab Dip w/chips \$175, \$350, \$500

**(Small serves 20-35, Med serves 40-70, Large serves 70-100)**

*Please note, all catering includes a 20% service fee and 10% tax and are subject to change. Pricing for plated option is available.*

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## Displays

Imported and domestic cheese, dried fruits, candied nuts and crackers

Sm (20-35) \$300

Med (40-70) \$500

Lg (70-100) \$700

### Seasonal Fresh Fruit and Seasonal Berries

Sm (20-35) \$150

Med (40-70) \$300

Lg (70-100) \$400

### Crudités

(carrots, celery, grape tomatoes, broccoli, cauliflower, red and green bell peppers, sliced cucumbers, blue cheese herb dressing & chipotle dip)

Sm (20-35) \$100

Med (40-70) \$175

Lg (70-100) \$250

### Fire Roasted Vegetables

(Roasted in garlic and extra virgin olive oil and balsamic)

Sm (20-35) \$180

Med (40-70) \$400

Lg (70-100) \$550

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