

Display Fondue, Dips & Platters



Warm Spinach & Artichoke Dip

Artichokes, Spinach, Onions, Roasted Red Peppers in Cream w/Three Cheeses baked & served w/Pita Wedges & Tortilla Chips.

Serves 25-35\$50.00

Guacamole Dip *seasonal availability*

Our Guacamole Dip w/Toasted Pita or Tortilla Chips. Served w/Pico de Gallo.

Serves 20-25\$37.50

Conqueso Dip & Lime Pico de Gallo

Served w/Tortilla Chips.

Serves 20-25\$42.00

w/Chorizo Sausage\$58.00

Savory Spinach Dip in Bread Bowl

Hollowed Pumpnickel Round generously filled w/Spinach Dip & served with Bread.

Serves 25\$42.00

Apple Berry or Cranberry Orange Chutney & Neufchatel Spread

seasonal availability

Fresh Peach or Cranberry served over Neufchatel Cheese w/Gourmet Crackers.

Serves 25\$42.00

Alfredo Fondue †

Served w/Bread Sticks, Bread Crudités & Cheese Stuffed Tortellini.

(we recommend adding a Vegetable Platter)

Serves 25\$52.00

Crab serves 25-30.....\$62.00

Marinara Fondue †

Served w/Mozzarella Bread Sticks, Bread Crudités, & Farfalle Pasta.

Serves 25\$52.00

Hot Broccoli & Crudités Dip & Platter

Served w/Bread Crudités & Vegetables (such as Carrots, Celery Trees & Tomatoes).

Serves 20-25.....\$64.00

Warm Cheddar Bacon or Crab Dip

Can be prepared Cajun Style.

Creamy Cheddar Cheese & choice of Bacon or Crab Dip baked in a Bread Bowl & served w/Crudités.

Bacon serves 25-30.....\$54.00

Crab serves 25-30.....\$64.00

Four Cheese or Beer Fondue

Cheddar, Monterrey Jack, Blue & Neufchatel Cheeses served hot w/Pretzels, Baguette, & Tortilla Chips.

(we recommend adding a Vegetable Platter)

Serves 20-25\$52.00

Milk Chocolate or Caramel Fondue †

Served w/your choice of four:

Marshmallows, Pretzels, Graham Crackers, Cookies, Carved Apples, Maraschino Cherries, Dried Fruit & Apricots. *(we recommend adding a Fruit Platter)*

Small serves 20-25.....\$52.00

Large serves 40.....\$84.00

† For Fondues requiring microwave / pizza oven, add \$20

Upscale Short Plates *add Elegance to any Event!*

Individually displayed in glass or plastic ware approximately \$3.95-\$5.95)

Savory

- ❖ Ham, Gouda & Pesto Cordials
- ❖ Fruited Curried Chicken Salad Parfaits
- ❖ Black Bean Hummus, Guacamole, Cilantro Cream & Salsa Margarita w/Tortilla Chips
- ❖ "Go Bleu" Cheese Dip w/Bacon & Celery Trees
- ❖ Soup Shooters w/Crostini *see pg. 13*
- ❖ Gazpacho w/Shrimp

Desserts

- ❖ Strawberries Romanoff Parfait w/Whipped Cream & Mint
- ❖ Poached Pears w/Grand Mariner Cream
- ❖ Rum Mousse w/Glazed Pecans & Praline Vanilla Mousse
- ❖ Chocolate Mousse, Cream & Raspberry Parfait
- ❖ Fresh Fruit Marscapone Moussé Martini