

Menus

HUESTON WOODS RESORT

HORS D'OEUVRES

HOT HORS D'OEUVRES

Guarantees Must be Provided 72 Hours Prior to the Function

Sold in 100 Piece Units

| | | |
|---|--|---|
| Swedish Meatballs \$100.00 | Brie with Raspberry in Filo \$275.00 | Baked Stuffed Mushroom Caps \$165.00 |
| Buffalo Wings (Mild or Spicy) \$120.00 | Bacon Wrapped Scallops \$195.00 | Egg Rolls with Sweet and Sour Sauce \$125.00 |
| Mini Pizza \$100.00 | Spanikopeta (Spinach & Cheese in Filo) \$125.00 | Cheese Puffs \$100.00 |

COLD HORS D'OEUVRES

Sold in 100 Piece Units

| | | |
|---------------------------------|-------------------------------|-----------------------------|
| Iced Shrimp (Large) \$250.00 | Deviled Eggs \$90.00 | Salami Coronets \$125.00 |
| | Finger Sandwiches \$100.00 | |

FOOD DISPLAYS

| | | |
|--|--|---|
| Peel & Eat Shrimp – 5lbs. Served with Cocktail Sauce \$125.00 | Cheese Cube Tray/Crackers \$75.00 sm \$100.00 med \$150.00 lg | Fresh Fruit Tray \$75.00 sm \$125.00 med \$175.00 lg |
| Smoked Salmon Display Thinly sliced and Served with Red Onions, Capers and Baguettes \$125.00 | Vegetable Tray with Dip \$75.00 sm \$100.00 med \$150.00 lg | Cheese Ball and Crackers \$40.00 sm \$60.00 med \$85.00 lg |

DRY SNACKS

| | | |
|-----------------------------------|---------------------------------|---|
| Cocktail Snack Mix \$7.50 /lb. | Peanuts \$9.95 /lb. | Tortilla Chips and Salsa \$8.95 /lb. |
| Potato Chips \$6.50 /lb. | Gourmet Nut Mix \$15.95 /lb. | Chips and Dip \$9.50 /lb. |
| | Pretzels \$6.50 /lb. | |

All Prices are Subject to a Service Charge and Sales Tax.

Prices are Subject to Change

SEE REVERSE SIDE FOR SPECIALTY HORS D'OEUVRES

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SPECIALTY HORS D'OEUVRES

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Sold in 100 Piece Units

Sautéed Tenderloin Medallions served with
Assorted Bread, Rolls, and Condiments
Market Price

Peppercorn Crusted Lamb Rib Chops
\$300.00

Caramelized Scallops
\$250.00

Oysters Rockefeller
\$250.00

Red Bliss Potato Shoe
Topped with Caviar and Sour Cream
\$150.00

Zucchini Baton
Wrapped with Prosciutto
Dressed with Basil Aloï
\$150.00

Caviar Tray with French Bread, Eggs, Red Onions & Capers
7 oz. Salmon Caviar \$100.00
1 lb. Tobiko Caviar \$100.00
14 oz. Golden White Fish Caviar \$100.00
(Will serve approximately 30 people)

Allouette Cheese infused with California Chardonnay and Cracked Pepper
Served with assorted Crackers and Baguettes
\$30.00 – 2lbs.

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