



PROVIDING OFF-SITE CATERING

Contact Sarah Malyerck
(803) 728-5386





MENU SELECTIONS

HOT BREAKFAST BUFFET

- ◆ TRADITIONAL SOUTHERN BREAKFAST BUFFET.....\$19 per person
 - + Fresh Scrambled Eggs
 - + Crispy Bacon
 - + Pork Sausage Links
 - + Southern Style Creamy Grits or Homestyle Hash-brown Potatoes
 - + Biscuits & Sausage Gravy
 - + Regular & Decaffeinated Coffee
 - + Chilled Orange Juice

*Buffet is served for a maximum of 1 hour
Buffet service requires a minimum of 50 people
Pricing does not include 10% tax, 20% service charge or facility fee*

BREAKFAST BUFFET COMPLEMENTS

- ◆ WAFFLE STATION.....ADD \$6 per person
Chef-Attended Belgian Waffle Station with Assorted Toppings Including Whipped Butter, Warm Maple Syrup, Fresh Strawberries & Whipped Cream
- ◆ OMELET STATION.....ADD \$5 per person
Chef-Attended, Made-to-Order Omelets with Assorted Omelet Ingredients Including Peppers, Onions, Spinach, Tomatoes, Mushrooms & Shredded Cheddar Cheese
- ◆ SOUTHERN SAMPLER.....ADD \$4 per person
Cheddar Cheese Grits & Homemade Cinnamon Rolls
- ◆ SHRIMP & GRITS.....ADD \$8 per person
Our Famous Low Country Shrimp Étouffée with Shrimp, Andouille Sausage, Peppers & Onions Served over Southern Style Creamy Grits

*Buffet complements are served for a maximum of 1 hour
Buffet service requires a minimum of 50 people
Pricing does not include 10% tax, 20% service charge or facility fee*

HOT PLATED BREAKFAST OPTIONS

- ◆ **STEAK & EGGS**.....\$19 per person
4oz. Petite Filet with Scrambled Eggs and Homestyle Hash-brown Potatoes
- ◆ **SUMTER SUNRISE BREAKFAST**.....\$12 per person
Scrambled Eggs with Crispy Bacon & Homestyle Hash-brown Potatoes
- ◆ **PANCAKE BREAKFAST**.....\$14 per person
Three Fluffy, Golden Pancakes Served with Butter & Syrup, Scrambled Eggs and Crispy Bacon
- ◆ **EGGS BENEDICT**.....\$15 per person
Toasted English Muffin Topped with Canadian Bacon, a Poached Egg and Hollandaise Sauce
- ◆ **BREAKFAST QUICHE**.....\$12 per person
Vegetarian Quiche with Sautéed Spinach, Onions & Mushrooms in a Flaky Pastry Shell; Served with a Side of Fruit Salad

Plated breakfasts include regular & decaffeinated coffee, chilled orange juice and water

Plated breakfasts require a minimum of 20 people

Pricing does not include 10% tax, 20% service charge or facility fee

MORNING BREAK OPTIONS

- ◆ **CLASSIC CONTINENTAL BREAK**.....\$11 per person
Assorted Breakfast Pastries, Assorted Individual Yogurts, Fresh Seasonal Fruit
- ◆ **THE SWEET START**.....\$11 per person
Homemade Cinnamon Rolls & Fresh Fruit Salad
- ◆ **THE HEALTHY CHOICE**.....\$11 per person
Fruit & Yogurt Parfaits with Granola & Energy Bars

Morning breaks are served for a maximum of 1.5 hours

Morning breaks include regular & decaffeinated coffee, chilled orange juice and water

Morning breaks require a minimum of 20 people

Pricing does not include 10% tax, 20% service charge or facility fee

A LA CARTE BREAKFAST & BREAK OPTIONS

- ◆ **HOMEMADE CINNAMON ROLLS**.....\$25 PER DOZEN
- ◆ **BAGELS WITH CREAM CHEESE & JELLIES**.....\$20 PER DOZEN
- ◆ **ASSORTED INDIVIDUAL CEREALS WITH 2% MILK**.....\$20 PER DOZEN
- ◆ **ASSORTED INDIVIDUAL YOGURTS**.....\$20 PER DOZEN
- ◆ **ASSORTED BISCUITS (Ham, Sausage, Chicken)**.....\$30 PER DOZEN
- ◆ **HAM & CHEESE CROISSANTS**.....\$30 PER DOZEN

THEMED BUFFETS

- ◆ DELI BUFFET.....\$20 per person
 - * Assorted Sandwich Meats Including Turkey, Roast Beef & Homemade Chicken Salad
 - * A Selection of Breads & Sliced Cheeses
 - * A Variety of Toppings and Condiments Including Lettuce, Tomatoes, Onions, Pickles, Mayonnaise & Mustard
 - * Salad Bar with Mixed Greens, Tomatoes, Cucumbers, Chopped Eggs, Shredded Cheddar and Bacon Crumbles; Served with Homemade Spicy Ranch Dressing and Balsamic Vinaigrette
 - * Homemade Potato Salad
 - * Individual Banana Puddings

- ◆ ITALIAN BUFFET.....\$24 per person
 - * Classic Caesar Salad
 - * Tri-Color Rotini with Classic Marinara & Alfredo Sauces
 - * Grilled Chicken Breast Strips
 - * Italian Sausage Bites
 - * Roasted Italian Vegetables
 - * Garlic Breadsticks
 - * Tiramisu

- ◆ SOUTHERN BBQ BUFFET.....\$25 per person
 - * Mixed Green Salad with Ranch & Balsamic Vinaigrette Dressings
 - * Coleslaw
 - * Pulled Pork
 - * BBQ Chicken
 - * Macaroni & Cheese
 - * Classic Baked Beans
 - * Yeast Rolls
 - * Mixed Berry Cobbler

- ◆ PALMETTO PICNIC BUFFET.....\$25 per person
 - * Mixed Green Salad with Ranch & Balsamic Vinaigrette Dressings
 - * Fresh Broccoli Salad
 - * Southern Fried Chicken
 - * Baked Ham with Honey & Brown Sugar Glaze
 - * Mashed Potatoes with Gravy
 - * Southern Style Green Beans
 - * Sweet Cornbread Muffins
 - * Banana Pudding

- ◆ SOUP, SALAD & POTATO BAR.....\$22 per person
 - * Baked Idaho Potatoes with Assorted Toppings Including Whipped Butter, Shredded Cheddar, Sour Cream Bacon Crumbles & Chives
 - * Salad Bar with Mixed Greens, Tomatoes, Cucumbers, Chopped Eggs, Shredded Cheddar and Bacon Crumbles; Served with Homemade Spicy Ranch Dressing and Balsamic Vinaigrette
 - * Broccoli Cheese Soup
 - * Individual Strawberry Shortcakes

- ◆ MEXICAN BUFFET.....\$24 per person
 - * Tortilla Chips with Fresh Salsa, Guacamole & Pico de Gallo
 - * Fajita Station with Sliced Grilled Chicken, Sautéed Peppers & Onions, Shredded Lettuce, Pico de Gallo, Shredded Cheese & Sour Cream
 - * Pulled Pork Enchiladas
 - * Spanish Rice
 - * Black Beans
 - * Tres Leches Cake

All buffets include sweetened & unsweetened iced tea and water
All buffets are served for a maximum of 1 hour
Minimum of 40 people required for all themed buffets
Themed buffets may be served for lunch or dinner
Pricing does not include 10% tax, 20% service charge or facility fee

◆ **CREATE YOUR OWN BUFFET.....\$35 per person**

STARTERS (pre-select two)

- * Tortilla Chips with Fresh Salsa, Guacamole & Pico de Gallo
- * Mixed Green Salad with Ranch & Balsamic Vinaigrette Dressings
- * Classic Caesar Salad
- * Southern Style Potato Salad
- * Fresh Broccoli Salad
- * Greek Orzo Salad
- * Roasted Red Pepper Soup
- * Creamy Potato Soup
- * Southwestern Vegetable Soup

ENTREES (pre-select two)

- * Chicken Marsala
- * Chicken Picatta
- * Southern Style Fried Chicken
- * Round of Beef with Mushroom Sauce
- * Sliced Strip Loin with Peppercorn Sauce
- * Boneless Pork Chops with Sweet Onions
- * Shrimp & Grits (*chef attendant fee of \$50 required*)
- * Grilled Salmon with Lemon, Butter & Parsley
(You may add a third entree for an additional \$7 per person)

SIDES (pre-select two)

- * Garlic Mashed Potatoes
- * Macaroni & Cheese
- * Herb Roasted Potatoes
- * Brown or White Rice
- * Candied Sweet Potato Rounds
- * Corn on the Cob
- * Fried Okra
- * Roasted Vegetable Trio
(broccoli, cauliflower & carrots)
- * Sautéed Green Beans
- * Steamed Broccoli
- * Honey-Glazed Baby Carrots

DESSERTS (pre-select two)

- * New York Style Cheesecake
- * Chocolate Layer Cake
- * Mixed Berry or Peach Cobbler
- * Bread Pudding with Whiskey Cream Sauce
- * Warm Apple Crumble with Whipped Cream
- * Ghirardelli Chocolate Mousse with Whipped Cream
- * Banana Pudding

*All buffets include sweetened & unsweetened iced tea and water
All buffets are served for a maximum of 1 hour
Minimum of 40 people required for all buffets
Create your own buffet may be served for lunch or dinner
Pricing does not include 10% tax, 20% service charge or facility fee*

PLATED MENU OPTIONS

SALAD (pre-select one)

- ◆ CHRISTI'S HOUSE SALAD: Mixed Greens with Mandarin Oranges, Craisins, Glazed Pecans and Feta Cheese Crumbles with a Honey Lemon Vinaigrette
- ◆ TRADITIONAL CHEF SALAD: Mixed Greens with Cherry Tomatoes, Cucumbers, Grated Cheddar Cheese, Boiled Eggs, Bacon Crumbles and Croutons with Spicy Ranch Dressing
- ◆ CLASSIC CAESAR SALAD: Hearts of Romaine, Cherry Tomatoes, Garlic Croutons and Parmesan Cheese Tossed in Classic Caesar Dressing

ENTRÉE (pre-select one)

- ◆ CLASSIC CHICKEN MARSALA.....\$27 per person
Boneless, Skinless Chicken Breast with Baby Bella Mushrooms and Prosciutto in a Marsala Wine Sauce
- ◆ TUSCAN LEMON CHICKEN.....\$27 per person
Chicken Cutlets Roasted with Lemon and Topped with a White Wine Sauce
- ◆ PECAN & PRETZEL CRUSTED CHICKEN.....\$27 per person
Boneless, Skinless Chicken Breast Coated with Crushed Pecans and Pretzels; Drizzled with a Sweet Honey Mustard Sauce
- ◆ CHICKEN FLORENTINE.....\$27 per person
Chicken Cutlets Roasted in a Cream Sauce with Spinach and Garlic
- ◆ ROASTED PORK CHOP.....\$28 per person
Bone-In, Roasted Center Cut Pork Chop Topped with Fried Onion Straws
- ◆ PORK CHOP WITH ONION, BACON, FIG JAM.....\$28 per person
Pork Chop Topped with Sweet Onion, Bacon, & Fig Jam
- ◆ PORK TENDERLOIN MEDALLIONS.....\$28 per person
Pork Tenderloin Medallions Wrapped in Prosciutto and Topped with a Port Wine Reduction
- ◆ SHRIMP & GRITS.....\$28 per person
Creamy Grits Topped with a Shrimp & Andouille Sausage Étouffée
- ◆ BOURBON MARINATED SALMON.....\$32 per person
Six Ounce Salmon Fillet Marinated in a Sweet Bourbon Sauce and Topped with a Mango-Pineapple Salsa
- ◆ LEMON-BUTTER SALMON.....\$32 per person
Six Ounce Salmon Fillet Marinated with Lemon Juice and Garlic; Topped with Lemon-Butter and Parsley
- ◆ BEEF LOIN MEDALLIONS.....\$36 per person
Five Ounces of Angus Beef Medallions Topped with a Bleu Cheese Cream Sauce
- ◆ FILET MIGNON.....\$40 per person
Eight Ounce Filet Mignon Drizzled with Butter and Served with a Side of Horseradish Cream Sauce
- ◆ STEAK & CHICKEN DUO.....\$48 per person
Six Ounce Filet Mignon with Red Wine Reduction & a Demi-Portion of Classic Chicken Marsala with Baby Bella Mushrooms and Prosciutto
- ◆ SURF & TURF DUO.....\$52 per person
Six Ounce Filet Mignon with Red Wine Reduction & Jumbo Lump Crab Cake with Remoulade Sauce

DESSERT (pre-select one)

- ◆ NEW YORK STYLE CHEESECAKE
- ◆ CLASSIC BREAD PUDDING with Whiskey Cream Sauce
- ◆ WARM BLACKBERRY COBBLER with Vanilla Ice Cream
- ◆ WARM APPLE CRUMBLE with Vanilla Ice Cream
- ◆ CLASSIC TIRAMISU
- ◆ GHIRARDELLI CHOCOLATE MOUSSE with Freshly Whipped Cream
- ◆ PINEAPPLE UPSIDE DOWN CAKE
- ◆ LEMON MERINGUE PIE
- ◆ WALNUT BROWNIES with Vanilla Ice Cream
- ◆ CLASSIC CARROT CAKE
- ◆ PAN-FRIED POUND CAKE with Strawberries and Freshly Whipped Cream
- ◆ CLASSIC SOUR CREAM COCONUT CAKE
- ◆ CHOCOLATE LAYER CAKE
- ◆ KEY LIME PIE

*Meal to be Fixed Plate and Includes Chef's Selection of Seasonal Vegetable & Starch, Fresh Baked Rolls
with Butter, Sweetened and Unsweetened Tea, Citrus Water and Coffee
Minimum of 50 people required for all plated meals
Pricing does not include 10% sales tax, 20% service charge or facility fee*

RECEPTION PACKAGES

PALMETTO PACKAGE

DISPLAYS (pre-select two)

- ◆ Imported & Domestic Gourmet Cheeses with Assorted Crackers
- ◆ Fresh Seasonal Fruit with Chocolate Ganache & Cinnamon Cream Cheese Dip
- ◆ Crisp Vegetable Crudités with Spicy Ranch Dip
- ◆ Charcuterie - An Assortment of Smoked Meats, Cheeses, Olives & Breads

DIPS & SPREADS (pre-select two)

- ◆ Three Cheese Spinach Artichoke Dip with Pita Chips
- ◆ Red Pepper Cheese Dip with Toasted Crostini
- ◆ Spicy Corn Dip with Tortilla Chips
- ◆ Vidalia Onion Bacon Dip with Pita Chips
- ◆ Classic Hummus with Herbed Flatbread
- ◆ Fresh Salsa with Tortilla Chips

HORS D'OEUVRES (pre-select three)

- ◆ Classic Southern Fried Chicken Tenders with Smokey Honey Mustard
- ◆ Slow Smoked Pulled Pork Barbecue with Soft Slider Rolls
- ◆ Sweet & Sour Cocktail Meatballs (all beef)
- ◆ Herb Roasted New Potatoes
- ◆ Petite Quiche Assortment
- ◆ Tea Sandwich Trio Including Pimento Cheese on Whole Grain Bread, Pineapple Pecan on Cinnamon Bread, Open Face Cucumber Dill on Soft White
- ◆ Classic Chicken Salad on Petite Croissants
- ◆ Asian Vegetable Beef Spring Rolls with Sweet & Spicy Dipping Sauce
- ◆ Southwest Spring Rolls with Chipotle Ranch Dip
- ◆ Blanched Asparagus with Curry Dip
- ◆ Fresh Mozzarella Balls and Cherry Tomato Skewers Drizzled with Olive Oil and Balsamic Vinegar
- ◆ Sweet & Spicy Sesame Fried Chicken (boneless white meat)

BEVERAGES (pre-select one)

- ◆ Sweet or Unsweetened Iced Tea
- ◆ Lemonade
- ◆ Citrus Fruit Punch

\$15 PER PERSON

100 PERSON MINIMUM REQUIREMENT

*Pricing Includes use of Clear Acrylic Disposable Dinnerware and Cocktail Napkins
Pricing does not include 10% sales tax, 20% service charge or facility fee*

PALMETTO PLUS PACKAGE

ACTION STATION (pre-select one)

- ◆ Roasted Top Round of Beef
- ◆ Smoked Turkey Breast
- ◆ Brown Sugar & Honey Glazed Baked Ham
(All meat carving stations include rolls and assorted sauces)

DISPLAYS (pre-select two)

- ◆ Imported & Domestic Gourmet Cheeses with Assorted Crackers
- ◆ Fresh Seasonal Fruit with Chocolate Ganache & Cinnamon Cream Cheese Dip
- ◆ Crisp Vegetable Crudités with Spicy Ranch Dip
- ◆ Charcuterie - An Assortment of Smoked Meats, Cheeses, Olives & Breads

DIPS & SPREADS (pre-select two)

- ◆ Three Cheese Spinach Artichoke Dip with Pita Chips
- ◆ Red Pepper Cheese Dip with Toasted Crostini
- ◆ Spicy Corn Dip with Tortilla Chips
- ◆ Vidalia Onion Bacon Dip with Pita Chips
- ◆ Classic Hummus with Herbed Flatbread
- ◆ Fresh Salsa with Tortilla Chips
- ◆ Buffalo Chicken Dip with Tortilla Chips

HORS D'OEUVRES (pre-select three)

- ◆ Classic Southern Fried Chicken Tenders with Smokey Honey Mustard
- ◆ Slow Smoked Pulled Pork Barbecue with Soft Slider Rolls
- ◆ Sweet & Sour Cocktail Meatballs (all beef)
- ◆ Herb Roasted New Potatoes
- ◆ Petite Quiche Assortment
- ◆ Tea Sandwich Trio Including Pimento Cheese on Whole Grain Bread, Pineapple Pecan on Cinnamon Bread, Open Face Cucumber Dill on Soft White
- ◆ Classic Chicken Salad on Petite Croissants
- ◆ Asian Vegetable Beef Spring Rolls with Sweet & Spicy Dipping Sauce
- ◆ Southwest Spring Rolls with Chipotle Ranch Dip
- ◆ Blanched Asparagus with Curry Dip
- ◆ Fresh Mozzarella Balls and Cherry Tomato Skewers Drizzled with Olive Oil and Balsamic Vinegar
- ◆ Sweet & Spicy Sesame Fried Chicken (boneless white meat)

BEVERAGES (pre-select one)

- ◆ Sweet or Unsweetened Iced Tea
- ◆ Lemonade
- ◆ Citrus Fruit Punch

\$20 PER PERSON

100 PERSON MINIMUM REQUIREMENT

Pricing Includes use of Clear Acrylic Disposable Dinnerware and Cocktail Napkins

Pricing does not include 10% sales tax, 20% service charge or facility fee

PALMETTO PREMIERE PACKAGE

ACTION STATIONS (pre-select two)

- ◆ Low Country Shrimp & Creamed Grits
 - ◆ Roasted Top Round of Beef
 - ◆ Smoked Turkey Breast
 - ◆ Brown Sugar & Honey Glazed Baked Ham
- (All carving stations include rolls and assorted sauces)*

DISPLAYS (pre-select two)

- ◆ Imported & Domestic Gourmet Cheeses with Assorted Crackers
- ◆ Fresh Seasonal Fruit with Chocolate Ganache & Cinnamon Cream Cheese Dip
- ◆ Crisp Vegetable Crudités with Spicy Ranch Dip
- ◆ Charcuterie - An Assortment of Smoked Meats, Cheeses, Olives & Breads

DIPS & SPREADS (pre-select two)

- ◆ Three Cheese Spinach Artichoke Dip with Pita Chips
- ◆ Red Pepper Cheese Dip with Toasted Crostini
- ◆ Spicy Corn Dip with Tortilla Chips
- ◆ Vidalia Onion Bacon Dip with Pita Chips
- ◆ Classic Hummus with Herbed Flatbread
- ◆ Fresh Salsa with Tortilla Chips
- ◆ Buffalo Chicken Dip with Tortilla Chips

HORS D'OEUVRES (pre-select three)

- ◆ Classic Southern Fried Chicken Tenders with Smokey Honey Mustard
- ◆ Slow Smoked Pulled Pork Barbecue with Soft Slider Rolls
- ◆ Sweet & Sour Cocktail Meatballs (all beef)
- ◆ Herb Roasted New Potatoes
- ◆ Petite Quiche Assortment
- ◆ Tea Sandwich Trio Including Pimento Cheese on Whole Grain Bread, Pineapple Pecan on Cinnamon Bread, Open Face Cucumber Dill on Soft White
- ◆ Classic Chicken Salad on Petite Croissants
- ◆ Asian Vegetable Beef Spring Rolls with Sweet & Spicy Dipping Sauce
- ◆ Southwest Spring Rolls with Chipotle Ranch Dip
- ◆ Blanched Asparagus with Curry Dip
- ◆ Fresh Mozzarella Balls and Cherry Tomato Skewers Drizzled with Olive Oil and Balsamic Vinegar
- ◆ Sweet & Spicy Sesame Fried Chicken (boneless white meat)

BEVERAGES (pre-select one)

- ◆ Sweet or Unsweetened Iced Tea
- ◆ Lemonade
- ◆ Citrus Fruit Punch

\$25 PER PERSON

100 PERSON MINIMUM REQUIREMENT

Pricing Includes use of Clear Acrylic Disposable Dinnerware and Cocktail Napkins

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OTHER STATIONS *(please contact us for pricing)*

◆ CHEF-ATTENDED STATIONS

- Beef Tenderloin Carving Station with Rolls & Sauces
- Strip Loin Carving Station with Rolls & Sauces
- Marinated Pork Tenderloin Carving Station with Rolls & Sauces
- Crab Cake Sauté Station with Remoulade Sauce
- Marinated Salmon Grilling Station

◆ OTHER STATIONS

- Mashed Potatoes with Butter, Sour Cream, Shredded Cheddar, Cheese, Chives, Bacon Crumbles
- Sweet Mashed Potatoes with Cinnamon Butter, Marshmallows, Toasted Pecans
- Macaroni & Cheese Station with Bacon Crumbles, Tomatoes, Jalapeños, Green Onions, Bread Crumbs
- Pasta Station with Grilled Chicken Marinara, & Alfredo Sauces
- Quesadilla Station with Grilled Chicken & a Variety of Toppings
- Chicken & Waffles with Warm Maple Syrup
- Nacho Station with a Variety of Toppings
- Sliders & Fries Station with a Variety of Toppings
- Asian Station with Sweet & Spicy Sesame Fried Chicken
- Caesar Salad Station with Romaine, Shredded Parmesan, Fried Okra, Garlic Croutons, & Homemade Caesar Dressing

◆ A FEW EXAMPLES OF MEAL STATIONS

- Pulled Pork with Macaroni & Cheese, Coleslaw, & Cornbread
- Pasta Station with Grilled Chicken, Marinara & Alfredo Sauces, Roasted Vegetables, & Garlic Breadsticks
- Seafood Station with Grilled Salmon, Creamy Risotto, & Blanched Asparagus
- Beef Tenderloin with Mashed Potatoes & Sautéed Green Beans

◆ DESSERT STATIONS

- Ice Cream Sundae Station with Ghirardelli Brownies, Vanilla & Chocolate Ice Creams, Chocolate & Caramel Sauces, Whipped Cream
- Petite Dessert Display Including Tiramisu Trifles, Strawberry Shortcake, Limoncello Pound Cake
- Bananas Foster Action Station

A LA CARTE HORS D'OEUVRES SELECTIONS

DISPLAYS (each serves approximately 40 people)

- ◆ FRESH SEASONAL FRUIT DISPLAY with Chocolate Ganache & Cinnamon Cream Cheese Dip.....\$75
- ◆ VEGETABLE CRUDITÉS with Spicy Ranch Dipping Sauce.....\$50
- ◆ CHEESE DISPLAY with Crackers.....\$75
- ◆ CHARCUTERIE DISPLAY with Assorted Smoked Meats, Cheeses, Olives & Breads.....\$90

DIPS (each serves approximately 40 people)

- ◆ ROASTED RED PEPPER CHEESE DIP with Toasted Crostini.....\$70
- ◆ PECAN, BACON, PEPPER JELLY CHEESE DIP with Toasted Crostini..\$70
- ◆ HOT THREE CHEESE SPINACH ARTICHOKE DIP with Pita Chip.....\$60
- ◆ COLD SPINACH DIP with Crackers.....\$50
- ◆ SPICY CORN DIP with Tortilla Chips.....\$50
- ◆ WARM CRAB DIP with Pita Chips.....\$90
- ◆ BUFFALO CHICKEN DIP with Tortilla Chips.....\$75
- ◆ VIDALIA ONION BACON DIP with Pita Chips.....\$50
- ◆ CLASSIC HUMMUS with Herbed Flatbread.....\$40
- ◆ FRESH SALSA with Tortilla Chips.....\$40

COLD HORS D'OEUVRES (servings based on 25 pieces)

- ◆ SKEWERED FRESH MOZZARELLA BALLS & CHERRY TOMATOES with Basil, Olive Oil and Balsamic Vinegar.....\$45
- ◆ TOMATO, BASIL & ROASTED GARLIC BRUSCHETTA.....\$25
- ◆ SHRIMP COCKTAIL with Classic Cocktail Sauce.....\$50
- ◆ BLANCHED ASPARAGUS SPEARS WRAPPED IN PROSCIUTTO with Boursin Cheese.....\$60
- ◆ ASSORTED TEA SANDWICHES.....\$40
- ◆ CLASSIC CHICKEN SALAD ON PETITE CROISSANTS.....\$35

HOT HORS D'OEUVRES (servings based on 25 pieces)

- ◆ PETITE TOMATO PIES.....\$25
- ◆ ROASTED RED PEPPER & GOAT CHEESE CROSTINI.....\$35
- ◆ BLEU CHEESE CROSTINI WITH PECANS & HONEY.....\$35
- ◆ ASIAN BEEF SPRING ROLLS.....\$35
- ◆ SOUTHWESTERN SPRING ROLLS.....\$35
- ◆ BACON WRAPPED SCALLOPS.....\$75
- ◆ BACON WRAPPED POTATOES.....\$40
- ◆ BACON WRAPPED JALAPEÑOS.....\$50
- ◆ PETITE HAM BISCUITS.....\$50
- ◆ BURGUNDY MUSHROOMS.....\$30
- ◆ SAUSAGE STUFFED MUSHROOMS.....\$40
- ◆ SPINACH STUFFED MUSHROOMS.....\$35

SWEETS (servings based on 25 pieces)

◆ PISTACHIO COOKIES.....	\$30
◆ CLASSIC CHOCOLATE CHIP COOKIES.....	\$25
◆ POUND CAKE COOKIES.....	\$25
◆ GHIRARDELLI BROWNIE BITES.....	\$25
◆ LEMON SQUARES.....	\$25
◆ PETITE CHEESECAKES.....	\$40
◆ CHOCOLATE MOUSSE TARTLETS.....	\$40
◆ LEMON CURD TARTLETS.....	\$40

Pricing does not include 10% sales tax, 20% service charge or facility fee

Thank you for considering Christi & Co. Catering!
Please keep in mind that this menu is not a comprehensive list of everything we are able to provide. Please contact us directly for a more customized menu specifically for your event.