

# BREAKS

Food is portioned and prepared for a 1.5 hour service per break.  
Pricing is per person with a minimum of 25 people.

## Sweet | \$16

- Rice Crispy Bars
- Candy Bar Minis
- Assorted Cookies and Dessert Bars

## Snacks | \$17

- Lattice Chips
- Warm Soft Pretzels with Cheese Sauce and Whole Grain Mustard
- Party Mix, Mixed Nuts, Popcorn and Caramel Corn

## Healthy Choice | \$14

- Whole Fruit
- Assorted Yogurt
- Granola Bars
- Fresh Cut Vegetables with Ranch Dip

## Candy Shoppe | \$18

- Mini Chocolate Candy Bars
- Chocolate Dipped Pretzel Rods and Strawberries
- Skittles, Twizzlers and Sour Gummy Worms
- Caramel Corn, Granola Bars and Whole Fruit

## Hydrate & Energize | \$15

- Gatorade™
- Red Bull™
- Protein Bars
- Bananas & Orange Wedges

## A La Carte Selections

- Hard Boiled Eggs | \$22 per dozen
- Gatorade | \$5.50 Each
- Red Bull | \$5.50 Each
- Whole Fruit | \$3.00 Each
- Beef Jerky | \$4.50 Each
- Muffin Tops | \$4.00 Each
- Party Mix | \$4.00 Per Person
- Popcorn | \$4.00 Per Person
- Mixed Nuts | \$8.00 Per Person
- Protein Bars | \$4.50 Each
- Soft Pretzels and Whole Grain Mustard | \$26 per dozen

# HORS D'OEUVRES

Each selection is priced per piece. Minimum of 25 pieces each.

## **COLD HORS D'OEUVRES**

- Beef Tenderloin with Caramelized Onion Relish and Horseradish on Focaccia Bread | \$4.50
- Goat Cheese and Bruschetta on Focaccia Croutons | 3.00
- Caprese Salad Skewers | \$3.00
- Antipasto Skewers | \$3.50
- Shrimp Cocktail | \$4.75
- Deviled Eggs | \$3.25
- Salmon Canapes | \$4.00
- Italian Sub Tortilla Pinwheels | \$3.50

## **HOT HORS D'OEUVRES**

- Johnny's Italian Meatballs with Marinara | \$3.50
- Vegetable Spring Rolls | \$3.25
- Chicken de Burgo Skewers | \$3.25
- Spanakopitas | \$4.00
- Coconut Shrimp | \$4.75
- Thai Chicken Skewers with Peanut Sauce | \$3.25
- Italian Stuffed Mushrooms | \$4.00
- Mini Beef Wellingtons | \$4.50
- Shrimp Scampi Skewers | \$5.25
- Filet de Burgo Skewers | \$5.00
- Crispy Asiago Asparagus with Garlic Aioli | \$4.00

# RECEPTION DISPLAYS

All packages are priced per person with a minimum of 25 guests.

## Crudités | \$9

Fresh garden vegetables with pita quarters and our house-made vegetable dip

## Artisanal Cheeses | \$14

Chef selection of artisanal cheeses, fruits and crackers

## Antipasto | \$15

Salami, prosciutto, cappocollo, pastrami, provolone, smoked gouda, Gorgonzola, balsamic grilled vegetables and specialty olives with rustic Italian bread