



Strook Enterprises, Inc.

Appetizer Menu

Listed per person pricing is for Food Prep Only —
See “Additional Considerations” for Full Service Pricing (bottom left)



Please Note: Prices do not include 6% tax. All Pricing is subject to change based on the market.

<i>Meat</i>	<i>Finger Food</i>	<i>Dips</i>	<i>Dessert</i>								
<p>\$3.40/person</p> <ul style="list-style-type: none"> • Grandma’s Sweet Italian Meatballs • Honey Buffalo Meatballs 	<p>\$2.65/person</p> <ul style="list-style-type: none"> • Bacon Roll Ups • Pretzel Bites & Dip (<i>Mustard, Cheese</i>) • Veggie Cups with Ranch Dip • Veggie Tray with Ranch Dip 	<p>\$2.90/person</p> <ul style="list-style-type: none"> • Beer Dip (<i>with or without Bacon</i>) • Spinach Dip with Assorted Bread • Farmers Salsa with Tortilla Chips • Buffalo Chicken Dip (<i>mild or medium</i>) with Tortilla Chips 	<p>\$2.90/person</p> <ul style="list-style-type: none"> • Assorted 4 inch cookies • Brownies 								
<p>\$4.95/person</p> <ul style="list-style-type: none"> • Chicken Salad Sliders • Cheese & Crackers • Ham and Cheese Sliders • Hamburger Sliders (<i>with Fixings</i>) • Marinated Chicken on a Stick • Pork BBQ Sliders • Soup - Chili, Potato, or Corn • Turkey and Cheese Sliders 	<ul style="list-style-type: none"> • Fresh Fruit Tray with Dip (<i>June-Sept.</i>) <i>Prices can vary based on seasonal costs.</i> 	<p>\$3.70/person</p> <ul style="list-style-type: none"> • Crab Dip with Baguette Bread 	<p>\$4.15/person</p> <ul style="list-style-type: none"> • Assorted Bars • Fruit Cobbler 								
<h2><i>Additional Considerations</i></h2> <ul style="list-style-type: none"> • Minimum of 30 people at our facility, or 50 people off-site/at your location. • ADD Full Service to Your Event: Includes all paper products, serving utensils, serving equipment, set-up, staff to facilitate serving, clean up, and leftovers packaged for you to take. • Full Service prices: Add \$200 up to 75 guests; \$295 over 75 guests; \$350 over 125 guests, and your choice between 18 - 22% gratuity on catering costs. <p>Portions & pricing are not intended for a meal, at lunch/dinner. If you’re serving at expected meal times, we suggest adding sliders, extra dishes, or padding your final number by 10-15%, e.g., order for 50-55 if you have 45 people.</p>			<h2><i>Specialty</i></h2> <p>\$8/person</p> <ul style="list-style-type: none"> • Charcuterie Tray <p>\$4.15/person</p> <ul style="list-style-type: none"> • Shrimp Cocktail • Stuffed Mushrooms (<i>with Crab or Sausage</i>) • Mini-Crab Cakes 								
<h2><i>Drinks</i></h2> <p>\$2 person (2 drinks)</p> <ul style="list-style-type: none"> • Iced Tea, Lemonade, Sunshine Punch, Non-alcoholic Sangria • Soda (<i>cans only, Coke or Pepsi products</i>) • Coffee—order & serve separately, regular and/or decaf. <table border="0"> <tr> <td>30-50 guests</td> <td>\$45</td> </tr> <tr> <td>51-100</td> <td>\$90</td> </tr> <tr> <td>101-150</td> <td>\$135</td> </tr> <tr> <td>150+</td> <td>\$170</td> </tr> </table>			30-50 guests	\$45	51-100	\$90	101-150	\$135	150+	\$170	
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