

## Elegant- \$40.00 per person

*Comes with 2 Hors D' Oeuvres, 2 Entrée, 2 Sides, Salad and Rolls*

### *Hors D' Oeuvres*

Peach and Prosciutto Crostini with Hot Honey and Goat Cheese  
 Pimento Cheese Crostini with Bacon and Green Onion  
 Chicken Salad Tart Cups  
 Brie With Raspberries In Phyllo  
 Beef Wellington Bites- \$3.00pp  
 Buffalo Chicken Blossom  
 Artichoke Antipasto Skewer  
 Mini Chicken Cordon Bleu  
 Cucumber with Deviled Egg Tapenade  
 Scallops Wrapped in Bacon- \$3.00pp  
 Mini Chicken Quesadilla Cones  
 Asparagus & Cheese In Phyllo  
 Apple Ham and Goat Cheese Crostini with Fig Jam  
 Chicken Salad Tartlets with a Dill Crema  
 Smoked Salmon Canapes  
 Mac and Cheese Bites with a Spicy Ranch Aioli  
 Curry Shrimp Tarts  
 Bacon Scallion Pimento Cheese Crostini  
 Shrimp Cocktail Shooters  
 Bruschetta  
 Thai Sweet Chili Meatballs  
 Roasted Red Pepper Parmesan Hummus with Pita  
 Five Cheese Spinach Dip  
 Fruit and Cheese Platter  
 Imported Meats and Cheese Platter  
 Sweet and Savory Meatballs  
 Spanakopita  
 Vegetable Crudit    
 Charcuterie Cups- \$5pp  
 Caprese Skewers  
 Chicken Wonton  
 Stuffed Dates  
 Stuffed Jalapenos  
 Pinwheel's

### *Entrees*

Dill and Lemon Baked Salmon with a Lemon Cream Sauce  
 Bacon Scallion Pimento Cheese Topped Chicken  
 Tuscan Chicken  
 Salmon with Pineapple Glaze and Fruit Salsa  
 Korean Pork Tips  
 Mahi Mahi with Pineapple Glaze and Fruit Salsa- \$3pp  
 Alice Springs Chicken  
 Bacon Maple Chicken  
 Smoked Chicken or Pork BBQ  
 Beef Tips in Mushroom Gravy  
 Spinach and Feta Topped Pork Chops  
 Cinnamon Apple Topped Pork Chops  
 Cajun Tilapia or Chicken Topped with Mango chutney  
 Pineapple and Brown Sugar Glazed Ham  
 Baked Chicken with a Cajun Cream Sauce  
 Lemon and Herb Tilapia  
 Pesto Chicken pasta  
 Baked Ziti and Vegetarian Baked Ziti  
 Lasagna and Vegetarian Lasagna  
 Vegetarian Pasta Prima  
 Pesto Chicken Pasta  
 Stuffed Peppers (Meat or Vegetarian)  
 Cavatappi Alfredo

### *Sides*

Smoked Gouda and Bacon Mashed Potatoes  
 Haricot Verts- (French green beans)  
 Southern Style Green Beans  
 Brussel Sprouts with Bacon and Balsamic  
 Roasted Baby Carrots  
 Roasted Broccoli and Cauliflower  
 Tri-Color Gourmet Roasted Carrots- \$3pp  
 Roasted Garlic Mashed Potatoes  
 Loaded Mashed Potatoes  
 Seasonal Vegetable Medley  
 Asian Crunch Salad  
 Mac and Cheese  
 Sweet Potato Casserole or Sweet Potato Mash  
 Broccoli  
 Fried Rice  
 Chefella's Classic Baked Beans  
 House Salad or Caesar Salad