

# Cocktail Party Hors d'oeuvres

prices include 2 pieces per guest.

- Tiger Shrimp with house made cocktail sauce. \$6
- Crab Cakes finished with a creamy remoulade sauce. \$6
- Grilled Brie on Baguette with a red raspberry preserve. \$5
- Mini Breaded Four Cheese Fried Ravioli served with marinara \$5
- Arancini's served with marinara \$5
- Fresh Mini Mozzarella Stuffed Meatballs with tomato basil sauce \$6
- Caprese Skewers mini fresh mozzarella balls and plum tomatoes with fresh basil & balsamic drizzle \$5
- Bacon Wrapped Scallops \$6
- Smoked Salmon with cream cheese, dill and capers \$6
- Mini Quiches assorted fillings \$5
- Assorted Gourmet Wood Fired Pizzas large thin crusted- cut into small squares \$7

## platters

- Antipasto italian meats, cheeses, and olives served with baguette \$7
- Fruit & Cheese imported and domestic cheeses, seasonal fruit & crackers \$7
- Vegetable seasonal vegetables & homemade dipping sauces \$5

## desserts

- Chocolate Covered Strawberries house made \$6
- Italian Pastries assortment of mini éclairs, mini cannoli, cream puffs and Italian cookies \$7
- Fresh Fruit Skewers assortment of fresh seasonal fruit \$5

## bar options

- Cash Bar guests pay for their own drinks - \$50 per bartender
- Tab Consumption drinks are added to your final bill as ordered.
- Beer & Wine \$24 per guest - 2 hours, \$28 per guest - 3 hours  
bar stocked with house red & white wines, bottled beer & draft beer, fountain soda
- Full Bar \$30 per guest - 2 hours, \$35 per guest - 3 hours  
bar stocked with cabernet, merlot, pinot noir, chardonnay, sauvignon blanc,  
bottled beer & draft beer, fountain soda  
liquor included, but not limited to brands like seagrams 7, jim beam, beefeaters. bacardi,  
titos vodka, absolut, jose cuervo

Room Rental for Blade's Hall \$500 Huther Brother \$250  
\*Pricing does not include Tax and 10% facility charge and 10% gratuity for serving staff,  
Prices subject to change without notice.