



## Hors D'Oeuvres

*A variety of savory Greek and continental selections.  
Please discuss service options with your caterer.*

- Spanakopita* — the classic Greek spinach and feta phyllo rolls \$175 per 100
- Tyropita* — Kasserri and feta cheese with a hint of mint baked in a phyllo pastry triangle \$175 per 100
- Manitaria* — Crab-stuffed mushroom caps \$175 per 100
- Crab Cakes* — fried, served with honey-mustard dressing \$195 per 100
- Gyros* — the rotisserie favorite, served with homemade yogurt-cucumber-dill sauce \$2.50 each
- Salmon Phyllo Triangles* — poached salmon with aioli sauce, baked in a phyllo wrap \$185 per 100
- Oregano Chicken Satay* — Chicken breast marinated with fresh lemon, olive oil and origano \$2.00 each
- Vegetable Bruschetta* — toasted slice of French baguette with garlic butter, roma tomatoes, feta cheese and fresh basil \$150 per 100
- Beef Tenderloin Bruschetta* — slices of tenderloin on a baguette with an herb rub over a bed of tomatoes, fresh basil and garlic butter \$175 per 100
- Beef Tenderloin/Horseradish Sandwiches* — succulent sliced tenderloin with arugula, red onion and horseradish sauce in a pita pocket \$185 per 100

## DIP SELECTIONS

*Dip trays include warm pita or fresh cut vegetables. Each tray serves 40 guests.*

- Hummus* — classic puree of garbanzo beans, parsley, sesame paste, garlic, lemon and olive oil \$75
- Tzatziki* — homemade yogurt blended with shredded cucumbers, dill and garlic \$75
- Melintzanosalata* — roasted eggplant puréed with olive oil, lemon and garlic \$75

*(continued on reverse side)*

## MORE HORS D'OEUVRES OPTIONS

*(Not available for tasting.)*

- Shrimp Cocktail* \$175 per 100
- Crab and Artichoke Dip* \$145 per tray
- Poached Salmon with Deviled Eggs* \$200 per tray
- Cheese and Cracker (min. 2 trays)* \$90 per tray
- Brie and Pesto Cracker* \$110 per tray
- Fresh Fruit (min. 2 trays)* \$85 per tray

*Above trays serve 40-50 guests, depending on total amount of hors d'oeuvres served.*

"I have planned several conventions and worked with many types of people in sales and catering. Your staff is professional, caring and creative.

"...a perfect evening of superb service and food."

— *Roberta Kravitz, host, Women of Reform Judaism*

"Thank you so much for all of your help and knowledge — and your good sense of humor, too!"

— *Amy and Corey, bride and groom*

"You ROCK!!! Thank you so very, very much for your significant role in making Jess and Chad's day so perfect." — *Jill and Jerry Stanton, parents of the bride*

"We got compliments on everything... You put together an outstanding evening full of awesome memories for Jennifer and Matt!"

— *Karen and Jim Leyde, parents of the bride*

"...we were really sold by the natural beauty of the Union Depot building. The history of the building was a conversation piece for local and out-of-town guest of all ages."

— *Ryan and Jessica Bierwerth, bride and groom*

"...perfect. The food, staff and atmosphere was everything that we hoped for."

— *Preston and Stephanie Dowell, bride and groom*

