

STATIONARY HORS D'OEUVRES

- ~seasonal fruit display | local & tropical fruits, berries and ripe melon
- ~bake brie with orange marmalade, toasted french bread or
- ~international & domestic cheeses, assorted crackers & french baguette
- ~fresh crudité | asparagus spears, baby carrots, red & yellow bell peppers, english cucumbers, grape tomatoes, fresh tarragon dip & roasted red pepper dip

FINGER TEA SANDWICH STATION (select 4)

- ~whipped goat cheese, fresh chives & watercress on white bread
- ~smoked salmon on dark rye, dill dressing
- ~ cucumber & tiny sprout on wheat bread
- ~egg salad on pumpernickel bread
- ~tuna salad on mini croissant
- ~chicken salad on mini croissant

DESSERTS

- ~assorted scones
butter, devonshire cream
& marmalades
- ~assorted cookies & mini pastries
shortbread, petit fours, palmiers,
florentine lace cookies
- ~pear frangipane tartlets
- ~chocolate dipped strawberries

DRINKS

- ~assorted herbal teas
- ~regular & decaffeinated coffee
- ~spring & sparkling bottled water
- ~citrus champagne punch
(edible orchids)

\$30.00 per person