



# FRENCH TWIST

## PASSED HORS D'OEUVRES

Fresh Fruit Skewers | Fresh seasonal fruit served with honey yogurt dip

Quiche diamonds | Choice of spinach and mushroom, bacon and cheddar, or poblano, cheddar & shrimp

Traditional Crab Cakes | Served with creole mayonnaise or Ell sauce

Mini Croissants with Tarragon Chicken Salad

## STATIONED HORS D'OEUVRES

Cheese platter of Brie, Boursin and Goat Cheese Wheels | Assorted cheese wheels served with a variety of crackers, Red Flame seedless grapes and whole strawberries

Provençal Platter | Unique market fresh vegetables with parmesan crostini, hummus, tomatoes Provençal and olive tapenade

Lemon Diamonds | Handmade lemon bars on shortbread crust

Handmade chocolate brownie bites



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Price Per Guest:

100 Guests or More - \$78.00

40 Guests or More - \$91.00

20 Guests or More - \$122.00

Includes Labor and Standard paper goods.  
Does not include tax or 20% service charge.

Mix of stationed and passed items.

\*Pricing is subject to change based on  
availability.