

# GRADUATION PARTY B

{ \$21.95 PER GUEST }

## PASSED WARM HORS D'OEUVRES

{ CHOICE 4 FROM LIST }

**“Far East” Spring Rolls**  
**Ginger Soy Marinated Chicken Satay**  
**All Beef Mini Hot Dogs in Pastry**  
**Gorgonzola and Basil in Tartlets**  
**Spanikopita**  
**Scallops Wrapped in Bacon**  
**Stuffed Mushrooms**  
**Crabmeat Rangoons**

## HORS D'OEUVRE DISPLAYS

**Homemade Guacamole, Sour Cream and Salsa with Assorted Corn Chips**  
**Mediterranean Platter with humus, tabouli and marinated olives; served with garlic pita triangles.**

## ENTRÉE

### Chicken Marquis

Bite-size pieces of boneless breast of chicken cooked in a wine sauce with mushrooms and spices; cut-up tomatoes and scallions are added prior to being served over rice or rice pilaf.

### Pasta Palermo

Penne, sun-dried tomatoes, artichoke hearts, olives, capers, toasted pignolia nuts and shaved Parmesan cheese.

### Summer Waldorf Salad

Oranges, Apples, Grapes, Raisins, Toasted Walnuts and Greens with a White Balsamic Vinaigrette Dressing.

### Tossed Garden Salad

## DESSERT

**Decorated Chocolate or Gold Sheet Cake**  
**French Roast Decaffeinated Coffee Served with Dessert**

## PRICE INCLUDES

**Food Listed Above**

**All Necessary Plastic Products for the Food**

**Paper Tablecloths on the Food Tables**

*(tablecloths are available for the seating tables at \$3/table)*

## SET UP

**Chafers to Keep the Food Warm**

**One Staff Person**

## ADDITIONAL COSTS

**\$20 Delivery**

**5% Mass Meals Tax**

**Currier & Chives**  
A CATERING COMPANY