

Receptions Platters & Displays

Fresh Fruit Platter \$159.95

Selected seasonal sliced fruits served with a chilled fruit dipping sauce

Vegetable Platter \$129.95

Selection of fresh seasonal vegetables served with buttermilk ranch for dipping

Antipasti Platter \$195.00

Sliced prosciutto, salami, pepperoni and Italian meats, provolone and other imported cheeses, olives, tomato, fresh basil and mozzarella, grilled marinated vegetables and sliced baguette

Domestic & Imported Cheese Tray \$179.95

Served with fancy crackers and accented with grapes

-Combo Display-

5 Ft Round \$625.00/150-175 guest

4 Ft Round \$525.00/100-125 guest

3 Ft Round \$425.00/50-100 guest

Fruit, Vegetable & Cheese with fancy crackers and two dips

-Combo Display & Antipasto-

5 Ft Round \$799.99/150-200 guest

4 Ft Round \$699.99/100-150 guest

Poached or Smoked Salmon Display \$125.00/Side

Cold poached side of salmon with minced red onion, capers, sliced egg, lemon-dill crème fraiche and dark rye toast points

Brie en Croute \$99.95/wheel

Whole wheel of Brie topped with a raspberry marmalade and hand wrapped in puff pastry served with sliced green apples and sliced baguette

The Cape Fear Raw Bar (\$ Market Price)

Selection of chilled seasonal shellfish

Clams, Oysters, Crab, Shrimp & Mussels. Served with all the traditional condiments

-Shrimp Cocktail Display-

Peel & Eat \$18.95/pound

Peeled & De-veined Tails On \$21.95/pound

Served with lemon wheels, old bay & cocktail sauce