Hotel & Conference Center

HORS D'OEUVRES (A LA CARTE)

COLD

	25 Pieces	/ 50 Pieces
Shrimp Cocktail (GF)	\$95	\$180
Crab Cocktail with Crackers & Creamy Dijon Sauce	\$95	\$180
Marinated Chilled Baby Shrimp (GF)	\$80	\$150
Smoked Salmon Mousse Canapés	\$75	\$140
Shrimp Canapés	\$75	\$140
Homemade Bruschetta with Garlic Crustini	\$55	\$100
Assorted Deviled Eggs (GF)	\$70	\$130
Brie Cheese with Apricot Glaze & Fruit Garnish (GF)	\$75	\$140
Fresh Mozzarella Balls, Olive & Grape Tomato Skewers (GF)	\$75	\$140
Fruit Skewers with Honey Poppyseed Yogurt Dressing (GF)	\$75	\$140
Proscuitto wrapped Melon (GF)	\$80	\$150
Prime Rib Canapés on Garlic Toast Points	.	.
with Blue Cheese Mayo, Arugula & Carmelized Red Onion	\$75	\$140
Fresh Fried Nachos with Homemade Salsa	\$70	\$130
Fresh Fried Chips with Dips (GF)	\$70	\$130

Hors D'Oeuvres Rules & Requirements:

Ordering Hors D'Oeuvres a la carte **DOES NOT include a private banquet room rental**. A guaranteed number of guests is due (3) business days prior to your event. Any number increase of 5% or more made inside of the (3) business days with incur a \$75 labor fee. Your group will be charged for this guarantee or the actual guests served, whichever is greater. **Applicable Vermont Local Tax, Rooms & Meals Tax, and 18% Service Charge will be added.**