



Melanie Rowe

CATERING

Buffets tables have floor length linens and appropriate heating and serving devices. Each buffet is fully setup and staffed appropriately. Guest table linens are available as well as floral arrangements. Our food is handmade, fresh and beautifully presented. Menus can be customized at the discretion of the client. We specialize in preparing food that meets allergy and food sensitivity requirements.

Heavy Hors d'oeuvres menu 2

Hummus Trencher

Crisp, hand cut vegetables surrounding our homemade Hummus with just the right touch of Lemon!

Homemade Ranch is included in this display along with Pita, Radishes, Sugar Snap Peas, Asparagus, Celery, Carrots, colorful Cherry Tomatoes

Caribbean Chicken Skewer or Teriyaki Chicken Skewers
Or
Buffalo Chicken Nuggets

Grilled Beef Display with Horseradish sauce and Split Yeast Rolls

Tomato Tart
Or
Spinach and Feta Stuffed Mushrooms

Tiered Dip Display

....please select Three dips

Served with homemade Taco Chips and Crostini:

Spicy Cheddar and Artichoke Dip Our delicious homemade Guacamole
Tomato Basil Red Pepper Hummus White Bean Dip
Hot Spinach and Artichoke Olive Tapenade

Choose three for your guests

Banana Pudding Shots Caramel Cheesecake Bites
Limoncello Shots with Blueberries Chocolate Decadence Bites
Chocolate Truffle Tartlets Chocolate Mousse Shots with Strawberries

Southern Iced Tea

Pricing includes disposable plates, cups, cutlery, napkins

\$24.00pp + tax
(35 person minimum at this price)
Service fees apply.