



# 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 3**

#### **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

#### ***Charcuterie Display***

Cured Meats and Artisan Cheeses, Wisconsin Cheddar  
Fresh and Dried Fruit Olives Nuts French Bread Crostini  
Salami and Olive Skewers Honey Jam Raw Nuts

Petite Beef Sliders with Arugula  
Or  
Pork Tenderloin Sliders with Basil Aioli

#### **Choose four 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**

**\$29.00pp + tax**  
**(35 person minimum at this price)**  
**Service fees apply.**