



Serving the Greater Polk County Area

A photograph of a grazing package. In the foreground, a wooden board holds several appetizers, including salmon and cucumber. To the left, a clear glass vase contains a bouquet of white hydrangeas. In the background, a wooden stand holds more appetizers. The scene is decorated with greenery and flowers, set on a light-colored tablecloth.

Grazing Packages



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Staffing/Delivery is not included in Package Pricing.

All prices are subject to sales tax, service charge and staffing/delivery fees.

For most accurate pricing, please reach out to our sales team for a personalized quote.



TRADITIONAL HORS D'OEUVRES PACKAGE

—  —
\$19.00 per Guest

MENU ITEMS (Choose 7)

- Caprese Skewers
- Fresh Fruit Display
- Jalapeño Popper Dip
with Tortilla Chips
- Spinach Dip in a Pumpnickel Bread Bowl
- Vegetable Tray
with Housemade Ranch
- Buffalo Chicken Bites
with Bleu Cheese Dip
- Chicken Rumaki
with Teriyaki Glaze
- Souvlaki Chicken Bites
with Tzatziki Sauce
- Assorted Mini Croissants
Ham, Turkey & Chicken Salad
- Bacon-wrapped Sweet Potatoes
with Maple Brown Sugar
- Beef Empanadas
- Cocktail Meatballs
- Everything Bagel Pastry-Wrapped Cocktail Smokies
- Honey Dijon Glazed Ham & Swiss Roulades
- Hot Bacon & Swiss Dip
with Assorted Crackers
- Mini Cuban Sandwiches

ADDITIONAL SELECTIONS

- | | |
|--------------------------|-------------------|
| Assorted Mini Desserts | \$3.00 per Person |
| Sweet & Unsweet Iced Tea | \$1.50 per Person |
| Bottled Water | \$1.00 per Person |

DISPOSABLE PLATEWARE

- Disposable Clear Plate
- Disposable Clear Fork
- Disposable Cocktail Napkins



SUPREME HORS D'OEUVRES PACKAGE



\$30.00 per Guest

TIER 1 (Choose 3)

- Souvlaki Chicken Bites
with Tzatziki Sauce
- Chicken & Waffle Bites
with Maple Glaze
- Buffalo Chicken Roulades
with Bleu Cheese or Ranch Dip
- Seared Chimichurri Beef Skewers
with Chili-Lime Dipping Sauce
- Sliced Tender Beef
with Silver Dollar Rolls
- Bacon-wrapped Chicken
with Maple Cherry Glaze
- Applewood Smoked Bacon Burger Slider
with Crispy Fried Onions & Honey Mayo
- Pulled Pork Sliders
with Sweet Jalapeño Slaw
- Sliced Grilled Pork Tenderloin
with Silver Dollar Rolls & Sauces
- Classic Shrimp Cocktail
with Cocktail Sauce
- Grilled Shrimp Skewers
with Herbed Garlic Butter
- Spicy Salmon Sushi Bite

DESSERT

- Assorted Mini Desserts

TIER 2 (Choose 4)

- Grilled Vegetable Skewers
- Raspberry Brie Bites
- Spicy Strawberry Goat Cheese Crostini
- Spinach & Artichoke Dip
with Tortilla Chips
- Spinach & Feta Stuffed Mushrooms
- Strawberry & Pineapple Skewer Shots
with Kahlua Dip
- Wild Mushroom, Goat Cheese, Herb & Truffle Flatbread
- Caribbean Jerk Chicken Flatbread
- Bacon-wrapped Sweet Potatoes
with Maple Brown Sugar
- Bacon-wrapped Red Potatoes
with Queso Blanco Dip
- Cheese & Charcuterie Board
with Olives, Nuts, Dips, Crackers & Crostini
- Hot Louisiana Shrimp Dip

DISPOSABLE PLATEWARE

- Disposable Clear Plate
- Disposable Clear, Silver or Gold Fork
- Disposable Cocktail Napkins



PREMIER HORS D'OEUVRES PACKAGE



\$35.00 per Guest

TIER 1 (Choose 3)

Chicken Rumaki
Chicken Wellington Bites
Mediterranean Chicken Skewer
Beef Wellington Bites
Flambé Beef Bites
with Béarnaise Sauce & Horseradish Sauce
Shaved Beef Tenderloin on Garlic Crostini
with Horseradish Sauce
Korean Short Rib Bao Bun
with Napa Cabbage Salad & Crispy Rice Noodles
Bacon Wrapped Shrimp
with Spicy Mango Remoulade
Cajun Shrimp
with Cheesy Grits in Mini Martini Glass
Honey & Cracked Pepper Smoked Salmon Filet
Mini Fish Tacos
with Apple Jicama Slaw & Sriracha Aioli

TIER 2 (Choose 4)

Artichoke Bottoms Stuffed
with Bleu Cheese Mousse
Asparagus, Roasted Pepper & Goat Cheese
on Garlic Crostini
Grilled Asparagus with Hollandaise
Grilled Vegetable Skewers
Mini Pita Pockets
with Grilled Vegetables & Sprouts
Rustic Brie en Croûte
with Roasted Pears, Walnuts & Assorted Crackers
Spanikopita
with Tzatziki Sauce Wild Mushroom & Chèvre Pastry Purse
Bacon-wrapped Red Potatoes
with Queso Blanco Dip
Cheese & Charcuterie Board
with Olives, Nuts, Dips, Crackers & Crostini
Raspberry Brie Bites

DESSERT

Assorted Mini Desserts

DISPOSABLE PLATEWARE

Disposable Clear Plate
Disposable Clear, Silver or Gold Fork
Disposable Cocktail Napkins



THE GREETING PACKAGE



\$13.50 per Guest

INCLUDES

Fruit & Domestic Cheese Display
Assorted Mini Desserts

SELECTIONS (Choose 3)

Assortment of Pinwheels
Turkey, Ham & Vegetarian

Bacon-Wrapped Chicken with Maple Cherry Glaze

Beef Empanadas with Salsa Verde

Cocktail Meatballs

Honey Dijon Glazed Ham & Swiss Roulades

Fried Chicken Bites with BBQ & Ranch

Mini-Chicken Salad Puffs

Fresh Vegetable Tray with Ranch Dip

Spinach & Artichoke Dip with Tortilla Chips

Raspberry Brie Bites

Roasted Sun-dried Tomato Hummus with Pita Chips

Stuffed Mushrooms with Boursin Cheese

BEVERAGES

Sweet & Unsweet Tea

Coffee with Cream & Sugar

DISPOSABLE PLATEWARE

Disposable Clear Plate

Disposable Clear Fork

Disposable Clear & Coffee Cups

Disposable Cocktail Napkins



THE SOCIAL PACKAGE



\$14.50 per Guest

INCLUDES

Fruit & Domestic Cheese Display with Assorted Crackers

Vegetable Tray with Ranch Dip

Mini Chicken Salad Cups

Assortment of Pinwheels

Turkey, Ham & Vegetarian

Hot Bacon & Swiss Dip with Assorted Crackers

DESSERT

Assorted Mini Sweets

BEVERAGES

Sweet & Unsweet Tea

Coffee with Cream & Sugar

DISPOSABLE PLATEWARE

Disposable Clear Plate


Disposable Clear Fork

Disposable Clear & Coffee Cups

Disposable Cocktail Napkins



THE GATHERING PACKAGE

—  —
\$15.50 per Guest

INCLUDES

Fruit & Domestic Cheese Display with Assorted Crackers
Assorted Mini Desserts

SELECTIONS (Choose 4)

Boursin Cheese Stuffed Mushrooms

Raspberry Brie Bites

Roasted Sun-dried Tomato Hummus with Pita Chips

Spinach & Artichoke Dip with Tortilla Chips

Fried Chicken Bites with BBQ & Ranch

Mini-Chicken Salad Puffs

Assortment of Pinwheels

Turkey, Ham & Vegetarian

Beef Empanadas with Salsa Verde

Bacon-Wrapped Chicken with Maple Cherry Glaze

Cocktail Meatballs

Honey Dijon Glazed Ham & Swiss Roulades

BEVERAGES

Sweet & Unsweet Tea

Coffee with Cream & Sugar

DISPOSABLE PLATEWARE

Disposable Clear Plate

Disposable Clear Fork

Disposable Clear & Coffee Cups

Disposable Cocktail Napkins