



# CARNEGIE AT THE MAPLEWOOD

## DISPLAY HORS D' OEUVRES

Per person prices are based on 100 guests, and are subject to change without notice

Price pending menu choice, number of guests and length of event

All food and beverages are to be consumed on premises

Pricing does not include tax and/or 20% Service charge

### Harvest Market Display

**Starting at \$7.00 per Guest**

Assortment of International Cheeses, Crisp Garden Vegetable Crudités,  
Fresh Seasonal Fruits, Nachos, and Salsa  
Served with Crostini and Assorted Crackers

### Grande Hors D' Oeuvres Display

**Starting at \$9.00 per Guest**

Array of International Cheeses, Fresh Garden Vegetable Crudités,  
Seasonal Fruits, Spinach Dip,  
Bruschetta Spread and Assorted Dips  
Served with Crostini and Crackers

### Euro Display

**Starting at \$10.00 per Guest**

Imported Cheeses, Fresh Garden Vegetable Crudités,  
Imported Olive Marinade, Seasonal Fruits, Fire Roasted Peppers,  
Marinated Artichokes, Grilled Eggplant, California Sushi Rolls,  
Cappicola and Salami Trumpets, White Bean Hummus,  
Spinach Dip and Bruschetta Spread  
Served with Crostini and Crackers

**Smoked Norwegian Salmon Display**

**Starting at \$9.00 per Guest**

Smoked Filet of Salmon  
Accompanied by Capers, Cream Cheese, Chopped Egg,  
Red Onion, and Fresh Dill

**Caprese Platter**

**Starting at \$3.00 per Guest**

Fresh Buffalo Mozzarella, Plum Tomatoes and Grilled Asparagus Spears  
Drizzled With Balsamic Vinaigrette

**Baked Brie En Croute**

**Starting at \$3.00 per Guest**

Imported Brie Wrapped in Puff Pastry  
Served with Gourmet Crackers, Sliced Baguettes and Crostini,  
and Assorted Crackers

**Wheels of Brie**

**Starting at \$2.00 per Guest**

Choice of Almonds, Blackberries, Brown Sugar, Pecans, Strawberries,  
Kiwi, Sliced Pears, and Dried Fruits  
Each Served with Crostini and Assorted Crackers

**French Cheese Display**

**Starting at \$7.00 per Guest**

Brie, Deux Du Montagne, Bel Paese, Creamy Saga Bleu Cheese  
Garnished with Red and Green Seedless Grapes

**Crab, Spinach and Artichoke Dip**

**Starting at \$3.00 per Guest**

Combination of Crab, Spinach and Artichokes  
Mixed with Cheddar Cheese, Served Hot with Crostini

**Eight Layer Tex-Mex Dip**

**Starting at \$3.00 per Guest**

Layers of Avocado, Black Olives, Cheddar Cheese, Refried Beans,  
Fire-Roasted Chillies, Tomato, Onion, and Lettuce  
Served with Tortilla Chips

### **Fresh Fruit Platter**

**Starting at \$5.00 per Guest**

Freshly Cut Cantaloupe, Honeydew,  
Hawaiian Pineapple, and Driscoll Strawberries

### **Fresh Fruit Picks**

**\$2.50 per Pick**

Driscoll Strawberries, Hawaiian Pineapple, and  
Cantaloupe on Bamboo Skewers in a Whole Pineapple

## **Additional Feature Ideas**

**Chilled Raw Bar**

**Chocolate Fountain**

**Gourmet Coffee Bar**

**Viennese Dessert Table**