

Corporate Employee Recognition Event

The Bar

A Selection of Juices, Sodas, Sparkling and Still Waters, Bar
Fruit, Ice, Plastic Cups

Fresh Fruit Display

With Strawberries, Pineapple, Kiwi, Melon, Red and Green
Grapes with a Fruit Topped Brie Cheese and a Sun Dried
Tomato and Spinach Cheese Torte with Crackers and Toasted
French bread Crisps

Little Beaten Biscuits with Virginia Baked Ham and Mustard
Sauce

Garden Tea Sandwiches with Watercress and Cucumber and
Smoked Salmon

Little Pastry Shells Filled with Shrimp Salad

Country Fried Boneless Buffalo Chicken with
Blue Cheese Dip

An Antipasto Platter

With Fresh, Steamed and Pickled Vegetables, Beef Salami,
Provolone, Peppers, Grape Leaves, Humus, Olives and Italian
Dip with Pita

Platter of French and German Cookies and Hand Painted Iced
Cookies with WW initials on Cookies

Other Items to mix and match...add or subtract

Salmon Cream Cheese Rolls and Mini Bagels

Tray Roast Beef Sandwiches with Swiss cheese

Corned Beef and Swiss cheese Strudel

Smoked Trout in Cucumber Shells

Curried Chicken Salad with Red Grapes and Toasted Almonds
in Puff Shells

Char of B.B.Q. Roast Pork, Chopped Coleslaw, Pickles with
Cornbread Muffins for Sandwiches

Sirloin Cheddar Burgers (Sliders)

Spinach and Feta Cheese Triangles

Club Sandwich Platter

Potato Salad with Sour Cream and Dill

Swedish Meatball Skewers

Warm Mexican Cheese Dip With Taco Chips and Salsa

Italian Sausage and Pepper Skewers

Roast Turkey Rolls with Lettuce and Cranberry Chutney

Beautiful Handmade Petit Four with Éclairs, Cakes in
Chocolate, Coffee, Raspberry, Lemon Rolls, Apricot, Pecan
Rum

All made with the finest butter, cream. Chocolate, whipped
cream

Coconut Pineapple Cake

Black Forest Cake

Strawberry Mousse

(Can be made into cupcakes too)

SACHER Torte

Triple Chocolate Mousse

Fruit Topped Cheesecake or Pumpkin Cheesecake

Feel free to mix and matches...add or subtract to fit your
budget