

Cambria Pines Lodge

Hot Hors d'Oeuvres

	<u>2008 Prices*</u>
Stuffed Mushrooms	\$100
With cream cheese, green chiles, onion, garlic (100 pieces)	
With shrimp and crab filling	\$115
Deep Fried Stuffed Jalapenos	\$105
A real treat, not too spicy, served with dipping sauce (75 pieces)	
Baked Brie Cheese	\$75
A pasty-encased wheel of Brie with crushed macadamia nuts and crackers	
With raspberries and crushed macadamia nuts and crackers	\$85
Chicken Wings	\$75
A crowd-pleaser, served with mild buffalo sauce or garlic and herbs (50 pieces)	
Beef or Chicken Satay Sticks	\$105
Tender skewered meat, marinated and served with assorted sauces (40 pieces)	
Asiago Cheese Potatoes	\$85
Baby red potatoes filled with melted Asiago cheese and onion (50 pieces)	
Gourmet Pizzas	\$95
Choose one: Thai chicken with sweet peppers and onions in peanut sauce; barbecued chicken with red onions and cilantro; or pesto, sun-dried tomatoes, feta cheese, and pine nuts (48 pieces)	
Chef's Meatballs	\$105
Choose Swedish, sweet & sour, or barbecue sauce (100 pieces)	
Shrimp Croustades	\$105
Delectable curried shrimp atop a bed of ceviche on crostini (80 pieces)	
Calamari Strips	\$110
Breaded fried calamari with chili-lime aioli (60 pieces)	
Filet Bruschetta	\$145
Toasted bread rubbed with olive oil; topped with filet mignon (100 pieces)	
Salmon Crostini	\$120
Thin-sliced toasted bread brushed with olive oil, topped with salmon (90 pieces)	

All hors d'oeuvres are presented buffet style; for tray service, add \$30 per 100 guests.

Add 20% service charge and 7.25% sales tax to all food and beverage.

***2009 events add \$5 per platter.**

Prices subject to change.