



SAVOR . . .
OSCEOLA *CATERING BY SMG*
Osceola Heritage Park

DISPLAYS

FRESH VEGETABLE CRUDITE

An Array of Fresh Garden Vegetables
Served with Assorted Dips

\$145.00

ROAST SEASONAL VEGETABLE CRUDITE

An Array of Roast Seasonal Vegetables
Served with a Balsamic Glaze

\$165.00

DOMESTIC CHEESE TRAY

Garnished with Grapes and Seasoned Berries
Served with Premium Crackers & French Baguettes

\$175.00

FRESH SEASONAL FRUIT

A Selection of the Freshest in-Season Fruits & Berries
Served with a Minted Chantilly Cream & Brown Sugar

\$175.00

IMPORTED CHEESE

An Assortment of Imported Cheeses
Selection of Carved Fresh Fruit Centerpiece
Served with Grapes and
Assorted Premium Crackers & French Baguettes

\$250.00

A service charge of 20% and 7% sales tax will be added to all Food & Beverage orders

COLD HORS D' OEUVRES

(50 Pieces per Selection)

Silver Dollar Rolls
Served with Deli Meats & Cheese

\$125.00

Jumbo Shrimp Display
Served with Cocktail Sauce
& Lemon Wedges

\$175.00

Portabello Mushrooms
Served with Sun dried Tomatoes

\$150.00

Fresh Fruit Kabobs
Served with a Almond Mint Chantilly Cream

\$160.00

Cantaloupe and Honeydew
wrapped in Proscuitto

\$150.00

Cucumbers & Cream Cheese
Served on Spiced Lavoche

\$150.00

Cold Roma Tomato Brushetta

\$150.00

Assorted Mini Pastries

\$160.00

Pecan Chicken Salad in Petit Pastry Shell

\$165.00

California Sushi Rolls
Served with Ginger, Soy and Wasabi

\$185.00

Plantain Crisps
with Cream Cheese and Fruit Salsa

\$150.00

Smoked Duck Breast on Spicy Polenta Round

\$185.00

Chocolate Fountain
White or Dark Chocolate
Served with Seasonal Fruits, Rich Pound Cake
& Fluffy Marshmallows

\$225.00

HOT HORS D' OEUVRES

(50 Pieces per Selection)

Hickory Smoked BBQ or Swedish Meatballs

\$100.00

Chicken & Pineapple Kabobs

\$125.00

Spinach and Artichoke Dip
Served with Toasted Focaccia Bread

\$125.00

Petite Quiche Lorraine
Mini Quiche with Bacon and Cheese

\$125.00

Oriental Pot Stickers
Served with Szechwan Sauce
(Fried or Steamed)

\$150.00

Buffalo Chicken Wings
Served with Celery and Bleu Cheese

\$125.00

Mini Chicken or Beef Empanadas
Served with Fresh Salsa

\$135.00

Chicken Tenders
Served with BBQ Sauce

\$135.00

Fried Mozzarella
Served with Marinara Sauce

\$125.00

Coconut Shrimp
Served with Tangy Duck Sauce

\$175.00

Buffalo Shrimp

\$150.00

Crab Rangoon

\$135.00

Mini Vegetable Spring Rolls

\$100.00

Beef Wellington
Beef in Puff Pastry, served with Bordelaise Sauce

\$175.00

Mini Crab Cakes
Served with Cajun Remoulade Sauce

\$150.00

**We Recommend 7 pieces per person per hour for receptions that precede dinner and 30 pieces per person per hour for receptions without dinner
Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness**