



Tall Ship Appledore
Shipboard Meal Service
2010



BaySail Presents...

Sandwich Board

Assorted Cold Cuts

Carved Roast Beef

Smoked Ham

Tender Turkey

Spicy Salami

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### ***Assorted Cheeses***

*(Brie, Havarti, Swiss, Cheddar etc.)*

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***Served on a Crusty Kaiser Bun
with an array of Condiments***

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### ***Accompanied by:***

*Fresh Garden Salad*

*Summer Potato Salad*

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Assorted Fruit Platter

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# BaySail Presents...

## Boxed Lunch Menus

### *Choice of Sandwiches Below:*

*Tuna Salad Croissant*

**OR**

*Rolled Turkey in Lawaash Flatbread with Cheese, Avocado, Cucumber and Tomato*

**OR**

*Chicken Salad Croissant*

**OR**

*Mediterranean Sandwich (Spinach Flatbread, Lemon Grilled Chicken, Feta Cheese, Shredded Lettuce, Calamata Olives, Artichokes & Dressed with Extra Virgin Olive Oil and Lemon Juice)*

**OR**

*Stacked Ham on Pumpernickel*

### ***Includes***

*Redskin Potato Salad*

*Small Bag of Chips*

*Piece of Fresh Fruit (Apple or Banana)*

*Freshly Baked Chocolate Chip Cookie*

*Can of Pepsi or Diet Pepsi*

*Plastic Utensils and Napkins*

# BaySail Presents...

## Light Lunch Menus

### **Menu 1**

*Edamame (Boiled Soy Beans)*

*or*

*Seaweed Salad*

*California Roll*

*or*

*Saginaw Street Roll (Tuna, Avocado & Masago)*

*includes*

*Fresh Fruit Cup*

### **Menu 2**

*Sliced Marinated Grilled Chicken Breast*

*Greek Salad*

*Pasta Salad and Assorted Cookies*

### **Menu 3**

*Israeli Salad (Marinated Cucumber, Peppers and Onions)*

*Bagel & Lox Sandwich (Large Bagel Topped with Cream Cheese,  
Fresh House Made Lox, Thinly Sliced Red Onion, Tomatoes and Capers)*

*Fennel & Redskin Potato Salad*

*NY Style Cheesecake*

### **Menu 4**

*Cold Poached Salmon Filet with Cucumber Dill Sauce on*

*Baby Lettuce with Cucumber Dill Sauce*

*Marinated Grilled Vegetable*

*Fresh Fruit Cup*

*All Menus Include Pop or Juice*

# BaySail Presents...

## Breakfast Menu

### ***Assorted Fresh-Baked Items (two per person)***

*Apricot Sunflower Seed Muffins*

*Double Chocolate Muffins*

*Rhubarb, Ginger and Cranberry*

*Muffins*

*Danish with Apricot Puree, Apple Crumble Filling, and Cheese Raisin Filling*

*Scones with Dates, Raisins and Cheese*

*Cinnamon Sticky Buns*

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Fresh Sliced Seasonal Fruits and Berries

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### ***Grilled Farmers Breakfast Sausage***

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Silver Dollar Buttermilk Pancakes with Butter, Syrup and Poached Apples

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### ***Assorted Sliced Cheeses, including Cheddar, Brie and Havarti***

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A Variety of Tea and Fresh Brewed Coffee

BaySail Presents...

Simply Chicken

Are you looking for an easy light option that is sure to please everyone? Choose one from the two menus below

A) Chicken on a Bun

Marinated Hand-Pounded Herbed Boneless Chicken Breast Served on a Crusty Kaiser with the following condiments:

Shredded Lettuce, Sliced Tomato, Pickles, Mustard and Hot Peppers

or

B) Chicken Platter

Chicken Roasted to Perfection with Fine Herbs Rice Pilaf

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### **Salads**

**(choose one)**

*Summer Greens Salad*

*Crunchy Coleslaw*

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Home Baked Gourmet Cookies or Fresh Fruit Cup

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***A Variety of Tea and Fresh Brewed Coffee***

## Cherry Stuffed Chicken

### **Salad Table**

*Asian Noodle Salad–Angel Hair Pasta Tossed with Bean Sprouts, Savoy Cabbage, Cucumbers, Scallions, Pea Pods with a Toasted Sesame Vinaigrette*

*Crisp Greens with Fresh Apple, Grapes, Blue Cheese, Pine Nuts and Balsamic Dressing*

*Traditional Style Caesar Salad*

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Entree

Tender Breast of Chicken Stuffed with Wild Rice and Apricots with a Cherry Sauce

(entree served with chef's selection of fresh vegetable and starch)

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### **Assorted Fresh Baked Rolls**

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Dessert Table

Assorted Pastries

NY Style Cheesecake with Berries

Carrot Cake

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***A Variety of Tea and Fresh Brewed Coffee***

# BaySail Presents...

## Summer Sensation Chicken or Pork

### *Nacho Chips & Salsa*

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A) Boneless 6 oz. Chicken Breast

(choose one from selection of three sauces)

Creamy Hunter's Gravy

Summer Chow Chow with Balsamic

Fresh Herb and Roast Pepper

Lemon Mustard Jus

or

B) Roast Pork Loin

(choose one from selection of three sauces)

Country Apple Glaze

Natural Jus Seasoned with Rosemary

and Garlic

Finished with a Zesty Hawaiian Sauce

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*Comes With*

*Small Baby Steamed Herb Potatoes*

or

*Steamed Long Grain Rice*

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Salads

(choose two)

*Caesar Salad with Parmesan, Croutons and
Fresh Bacon Bits*

*Tossed Leaf Greens and Garden Vegetables
(with Herb Vinaigrette and Poppy seed
Dressing)*

Crunchy Summer Coleslaw

Creamy Penne Pasta and Summer

Vegetables

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**Fresh Baked Assorted Rolls and Butter**

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Seasoned Fresh Summer Fruit Cup

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**A Variety of Tea and Fresh  
Brewed Coffee**

*\*Vegetarian Dishes or the Catch of the Day are  
Available for Substitutions*

## Summer Sensation Steak or Roast Beef

### *Nacho Chips & Salsa*

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A) Rib Eye Steak 7 oz.

(choose one from selection of three sauces)

Red Wine and Thyme Jus

Creole Tomato and Herb Coulis

Light Mushroom and Peppercorn Cream

or

B) Oven Roasted Beef

(choose one from selection of three sauces)

With its Natural Jus

Creamy Peppercorn Gravy

Red Wine and Thyme Jus

~~~~

*Comes With*

*Small Baby Steamed Herb Potatoes*

or

*Steamed Long Grain Rice*

~~~~

Salads

(choose two)

*Caesar Salad with Parmesan, Croutons and
Fresh Bacon Bits*

*Tossed Leaf Greens & Garden Vegetables
(with Herb Vinaigrette and Poppy seed Dressing)*

Crunchy Summer Coleslaw

*Creamy Penne Pasta and Summer
Vegetables*

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**Fresh Baked Assorted Rolls and Butter**

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Seasoned Fresh Summer Fruit Cup

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**A Variety of Tea and Fresh  
Brewed Coffee**

*\*Vegetarian Dishes or the Catch of the Day are  
Available for Substitutions*

# BaySail Presents...

## TROPICAL

### ***Salads (choice of two)***

*Garden Salad with Choice of Dressing*

*Sweet Potato Salad*

*Asian Noodle Salad*

*Tropical Pasta Salad*

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Chef's Selection of Vegetable and Starch

Assorted Breads & Rolls

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### ***Entrée Choices***

*Tropical Roast Pork Loin with Mango & Sweet Pepper Salsa*

*Pineapple Chicken with Sesame Clove Glaze*

*Brown Sugar & Maraschino Cherry Glazed Ham with Papaya*

*Tropical Chicken Kabobs with Sweet BBQ Sauce*

*Island Spice Pork Loin with Pineapple Citrus Glaze*

*Chicken Medallions with Maui Onions & Shitake Mushrooms*

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Dessert Table

Fresh Fruit

Coffee & Tea

With choice of Assorted Cakes

Or

Bite Sized Desserts & Cookies

BaySail Presents...

Spanish Fiesta

Hors d'oeuvres

Mini Calzone with Chorizo and Provolone

Rare Roast Beef with Leek Frites on Garlic Toast

Summer Crudités with Zesty Dip

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### **Main Entrée**

*Traditional Paella  
(Bursting with Fresh Seafood, Chicken,  
Rice and Saffron)*

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Salads

*Garden Salad
(tossed leafy greens and summer vegetables with
herb vinaigrette)*

*Array of Root Vegetables, Chickpeas and
Summer Squash
(in cilantro vinaigrette marinade)*

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### **Assorted Crusty Breads and Rolls**

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Dessert Table

*Buñuelos Pastries - Crisped Flour
Tortilla Pieces (sprinkled with cinnamon and
icing sugar drizzled with chocolate)
Churros-Spanish Cruller*

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***A Variety of Tea and Fresh  
Brewed Coffee***

## Deutschland Feast

### **Hors d'oeuvres**

*Pretzels, Crudités with Sour Cream and Dill Dip  
Rollups, Sliced Bratwurst & Salami with Pickles*

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(choose one from each station)

1. Main Dishes

Roast Suckling Pig

(with mustard and thyme sauce)

Roast Sauerbraten

(marinated in a sweet and sour sauce)

Stuffed Pork Loin

(stuffed with roast apple and sage with pan gravies)

2. Complemented With

*Grilled Mustard Glazed Chicken Breast
Breaded Herbed Chicken Breast*

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#### **choose one**

*Herb Roasted Potatoes  
Spätzle Dumplings  
Crisped Potato Pancakes  
Buttered Egg Noodle with Herbs*

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choose two

*Hot Sauerkraut
Braised Red Cabbage with Apple
Roast Carrot with Dill and Parsnip*

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#### **Salads (choose three)**

*Celery Root and Apple Salad  
Leafy Summer Greens in White Wine and  
Tarragon Vinaigrette  
Marinated Bean Salad with Fresh Summer Green and  
Yellow Beans  
Fresh Cucumber, Dill and Buttermilk Cream  
Marinated Beetroot Pickle  
Sauerkraut and Pineapple Salad  
Potato and Sour Cream Salad with Bacon*

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Freshly Baked Rye Breads with Caraway, Pretzel Breads and Rolls

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#### **Dessert Table**

*Fruit and Berry Tart  
Traditional Black Forest Cake with Kirsch  
Honey Cake*

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A Variety of Tea and Fresh Brewed Coffee

BaySail Presents...

Custom Packed With Action

*As you and your guests leisurely relax and
mingle, your favorite combinations will be
created by our onboard chefs*

Pasta Bar

*A Choice of Fresh Fusilli or Fettuccini
With Creamy Basil and Garlic or
Zesty Tomato and Oregano
(choice of garnishes: parmesan cheese,
mushroom, peppers, sliced onion, sausage, shrimp,
scallop, fresh herbs, chilies)*

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### **Barbecue Station**

*Vegetable Kabobs  
Beef Kabobs with Barbeque Sauce  
Teriyaki Chicken Satays  
Potato and Red Onion Kabobs brushed  
in Garlic*

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Salads

(choose three)

*Vegetable Medley Tossed in a Creamy
Herbed Dressing
Garden Bean Salad Italian Style
Ontario Garden Cucumber and Summer
Tomato Vinaigrette
Fresh Spinach Leaf and Chinese Cabbage in
Sesame Vinaigrette
Caesar Salad with Croutons and Bacon
Leafy Mixed Greens*

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### **Dessert Table**

*Mini Pastries, Squares & Fresh Cut Fruit*

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***A Variety of Tea and Fresh
Brewed Coffee***

BaySail Presents...

Marine Marché

As you and your guests relax and mingle, our chefs will be preparing exciting dishes for you to sample

Hors d'oeuvres

*Canapés with Herbed Cream Cheese and Marinated Vegetable Topping
Array of Bite Size Herbed California Wraps (Seafood, Chicken, Mediterranean Vegetables)
Corn Chips with Fresh Salsa*

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### **Pasta Table**

*(Prepared to order by pasta chef)  
Fusilli and Fettuccine  
Creamy Basil and Garlic Sauce  
Fresh Zesty Tomato Oregano Sauce  
(Garnishes: Parmesan Cheese, Mushrooms, Peppers, Sliced Onions, Garlic, Spicy Sausage, Fresh Herbs and Chiles)*

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Main Entree

*Charcoal Grilled Satay Chicken
(Skewers Finished with Spicy Ginger and Mustard Seed Glaze)
Seafood Seared on the Grill
(Mussels and Shrimp Finished in a White Wine Jus)*

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### **Carving Station**

*Seared Peppered Filet of Beef  
(Carved Tableside with Sun dried Tomato Tapénade and Horseradish)*

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Side Salad and Breadboard

*Leafy Greens Tossed with Summer Garden Vegetables
(with Poppy seed Dressing and Herb Vinaigrette)
Focaccia Flatbreads, Herbed Buns, Crusty Rolls and Bread Sticks*

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### **Dessert Table**

*Sliced Seasonal Fruits  
Carrot Cake  
Chocolate Fudge Cake  
Strawberry Short Cake*

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***A Variety of Tea and Fresh
Brewed Coffee***

Caribbean Jump Up

Entrée

*Roast Mango Marinated Chicken Breast
with Tropical Fruit Salsa and
Jambalaya Rice
Baked with Tomato & Peppers*

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### **Salad**

*Tossed Summer Greens in Tropical  
Citrus Vinaigrette*

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Accompanied by

Fresh baked Garlic & Herb Rolls

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### **Dessert**

*Fresh Seasonal Fruits*

***Coffee and Tea***

# BaySail Presents...

## Land and Sea

### **Hors d'oeuvres**

*Mixed Freshly Cut Vegetable Crudités  
with Zesty Dip*

*Assorted Domestic & Imported Cheeses & Biscuits  
Array of Bite Size Herbed California Wraps  
(Seafood, Chicken, Mediterranean Vegetables)*

### **Choice of One Entrée**

*Shellfish Seafood Paella  
(with Mussels, Shrimp and Crabmeat with Saffron Rice)  
Poached Filet of Salmon  
(in a Mustard Dill Sauce)*

*Lightly Curried Catch of the Day  
(Peppers and Tomatoes in a Cumin and Lemon Seasoned  
Broth)*

### **Choice of One Entrée**

*Beef Bourguignon  
(Braised in a Rich Broth with Red Wine, Herbs and  
Mushroom)*

*Stuffed Loin of Pork  
(with Roast Apricot and Basil)*

*Chicken Spanish Style  
(Golden Crisped Chicken Pieces Simmered with Saffron,  
Tomato, Parsley and Savory Herbs)*

### **Salads**

*Conch Shell Hawaiian Pasta Salad  
(with Snow Peas, Peppers, Sweet Potato and Pineapple)*

*Green Tossed Salad with Summer Greens and Sprouts  
(with Creamy Ranch and Herb Vinaigrette)*

*Garden Medley Stir fry of Cauliflower,  
Young Carrots, Fennel and Peas*

*Steamed New Potatoes in Basil Butter or  
Rice Pilaf Baked with Peppers and Onion*

### **Crusty Rolls and Butter**

### **Dessert Table**

*Double Fudge Brownies  
Lemon Coconut Bars  
Seasonal Fruits  
Fruit Cobbler*

***A Variety of Tea and Fresh Brewed Coffee***

## From the Captain's Table

### **Hors d'oeuvres**

*Crudités with a Sour Cream and Herb Dip  
Peppered Liver Pate and Sweet Pickle Relish with Biscuits  
Array of Bite Size Herbed California Wraps  
(Seafood, Chicken, Mediterranean Vegetables)  
Water Chestnuts Wrapped with Bacon*

*Roasted Striploin of Peppercorn Beef Carved Tableside  
with Cabernet Sauvignon and Fresh Thyme Jus*

### **Choice of One Entrée**

*Spinach and Ricotta Stuffed Chicken Breast  
Basil Stuffed Chicken Breast Poached in Chardonnay  
Paella with Mussels, Chicken and Herbed Sausage in a  
Spanish Saffron Rice  
Seared Fillet of Sole Glazed with Ginger Oil on Tropical  
Fruit Salsa  
Fresh Rainbow Trout with Lemon Dill Sauce*

### **Choice of Three Salads**

*Leafy Farm Greens, Endives and Sprouts with  
Citrus Vinaigrette  
Caesar Salad with Parmesan Cheese, Croutons  
and Fresh Bacon Bits  
Thai Noodle Salad with Green Mango, Julienne Pepper,  
Cilantro and Peanut  
Chinese Cabbage and Orange Salad in  
Sesame and Rice Vinaigrette  
Marinated Calamari and Pepper in Lemon,  
Oregano and Olive Oil  
Spinach Leaf and Mushroom with Cheese Curd in  
Sweet Mustard Vinaigrette*

*Steamed New Potato Tossed in Fresh Dill and  
Chive Butter*

*Young Carrots Slow Simmered with Lemongrass  
Braised Fennel Root and Green Bean*

### **Freshly Baked Dinner Rolls with Butter**

### **Dessert Table**

*Freshly Sliced Seasonal Fruits and Berries  
Fresh Strawberry Shortcake  
Chocolate Fudge Cake  
Classic Carrot Cake*

***A Variety of Tea and Fresh Brewed Coffee***

# BaySail Presents...

## King's Feast

### **Hors d'oeuvres**

*Thai Coconut Shrimp*

*Small Open-faced Smoked Salmon Canapés*

*Fresh Cut Crudités*

*Herb Nut and Olive Crusted with Salsas  
and Spreads (Humus, Avocado, Black  
Bean, Tamarind and Antipasto)*

*Asparagus Spear Crepes with  
Cream Cheese*

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Salad Table

Warm Salad with Farm Greens

*(with Basil Vinaigrette Finished with Sauté
of Oyster Mushroom and Yam Chips)*

*Orzo Pasta with Fresh Herbs, Peppers
and Parmigiana*

Plated at the Buffet by Our Chef

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### **Main Entree**

*Grilled Breast of Chicken*

*(Brushed with Lemon Oregano Oil)*

*Rock salt Salmon Fillet*

*(Glazed in Ginger Butter)*

*Beef Tenderloin*

*(Braised in a Rich Broth of Red Wine,  
Herbs and Mushrooms)*

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Mascarpone and Garlic Swirled Potatoes

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### **Vegetable Array**

*Beautiful Bouquet of Seasonal*

*Herbed Garden Vegetables Wrapped and Secured Delicately  
by a Green Onion Tie*

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Assorted Fresh Baked Rolls

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### **Dessert Table**

*Our Onboard Chef will Prepare  
Made-to-Order Crepes for You and  
Your Guests*

*Almond Crepes Stuffed with a Variety of Fresh Fruits and  
Berries Drizzled with Grand Marnier Crème Anglaise*

*or*

*Smooth Dark Chocolate Sauce*

*Then Sprinkled with Cinnamon*

*or Icing Sugar*

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Assorted Wedged Cheeses & Biscuits

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*A Variety of Tea and Fresh  
Brewed Coffee*

## Royal Reception

*This menu allows you and your guests to socialize  
throughout  
the cruise in a festive maritime atmosphere*

### **Hors d'oeuvres**

*Array of Bite Size Open-faced Canapés*

*Array of Summer Vegetables*

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*Fresh Bakery Crusty Breads
and Rolls with Butter*

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### **The Center Attraction**

*The presentation at this station is spectacular with  
shells, netting, seaweed, flowers and crushed ice  
and brimming with fresh*

*Chesapeake Bay Oysters. Also  
served at this station are Little  
Neck Clams, Marinated Mussels,  
and Smoked Atlantic Salmon. All  
this combined is sure to be a  
Seafood Lover's Dream*

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Fresh Pasta Bar

*(You and your guests can have your
favorite combinations created by our onboard
chefs)*

Fettuccini and Fusilli

Creamy Basil and Garlic Sauce

Fresh Zesty Tomato Oregano Sauce

*(Garnishes: Parmesan Cheese,
Mushroom, Peppers, Sliced Onion, Chicken,
Sausage, Baby Shrimp,
Fresh Herbs, Chilies)*

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*Assorted Wedge Cheeses and Biscuits*

*Fresh Seasonal Fruit Platters*

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*A Variety of Tea and Fresh Brewed
Coffee*

BaySail Presents...

Hors d'oeuvres Platters

All our platters are garnished beautifully and serve 20 guests

Fresh Cut Crudités of Summer Vegetables

with Sour Cream and Fresh Herb Dip

Imported and Domestic Cheeses

with Biscuits and Toasts

Stuffed Pumpernickel

Dark Pumpernickel Stuffed with Spinach and Garlic Dip

Cali-Mex Dip

Layers of Refried Beans, Guacamole, Sour Cream, Shredded Cheese, Black Olives, Tomato and Chopped Fresh Cilantro served in a glass bowl with Wheat Corn Chips.

A Variety of Paté

Roasted Red Pepper Pate, Homestyle with Cracked Peppers Paté, Seafood and Cream Cheese Pate served with Gourmet Dark and Light Breads and Crackers.

Marinated Mussels

Served with Crusty Italian Loaf

Smoked Salmon Canapés

With Cream Cheese, Capers, Lemon & Dill

Poached Tigre Shrimp Plate

*with Seafood Sauce or Thai Dipping Sauce
60 pieces / 100 pieces*

Seafood Platter

Jumbo Shrimp, Smoked Salmon, Crab Claws, Mussels on the Half Shell and Marinated, Bay Scallops served with Seafood Sauce and Lemon Wedges

Middle Eastern Platter

with Humus, Tahini and Tzakiki served with Pita

English PubHouse Platter

*Savory Sausage Rolls, Mini Smoked Bacon and Onion Scones
and Pickled Eggs*

French Platter

Variety of Gourmet Mini Quiches, Chou Puff with Shrimp & Red Pepper Mousse

BaySail Presents...

Hors d'oeuvres Platters

All our platters are garnished beautifully and serve 20 guests

Asian Express

*Asian Vegetable Spring Rolls with a Thai Dip
Traditional Crispy Coated Chicken Spring Rolls with a Sweet & Hot Sauce*

Night in Italy

*Mini Gourmet Pizza (topped with pepperoni, mozzarella, fresh tomato oregano sauce)
and an Antipasto Selection (Marinated Yellow & Green Zucchini, Roasted Red & Green
Peppers, Button Mushrooms, Black & Green Jumbo Olives)*

Chicken Satay

Skewers finished with Honey & Mustard Seed Glaze

Savory Beef Satay

Skewers served with a Cajun Dipping Sauce

Sesame Beef

Shaved Marinated Strips Wrapped around an Asparagus Spear

Traditional Bite Size Meatballs

*(choose from 3 flavors), Italian Style with Zesty Sauce,
Sweet and Sour with Pineapple, or Roquefort Dipping Sauce*

Angels on Horseback

Scallops Wrapped in Bacon

Stuffed Mushroom Caps

Grilled Mushroom Caps with Light Cream Cheese, Bacon and Fresh Chives

Stuffed Cherry Tomatoes

Garnished Beautifully and Stuffed with Pesto, Chevre or Guacamole

Pumpernickel Rounds

Topped with Brie and Sun Dried Tomatoes

Bite Size Bruschetta

Crispy Italian Bread with Pesto Tomato Topping

Fresh Summer Fruits & Berries,

Freshly Sliced Seasonal Fruits

BaySail Presents...

BaySail Menu Pricing

<i>Menu Name</i>	<i>Cost Per Person</i>
<i>Sandwich Board</i>	<i>\$10.50</i>
<i>Boxed Lunch</i>	<i>\$12.00</i>
<i>Light Lunch</i>	
<i>Menu 1</i>	<i>\$14.00</i>
<i>Menu 2</i>	<i>\$13.50</i>
<i>Menu 3</i>	<i>\$14.50</i>
<i>Menu 4</i>	<i>\$15.00</i>
<i>Breakfast Menu</i>	<i>\$14.95</i>
<i>Simply Chicken</i>	<i>\$15.95</i>
<i>Cherry Stuffed Chicken</i>	<i>\$20.95</i>
<i>Sbarra di Pasta</i>	<i>\$22.95</i>
<i>Summer Sensation Chicken or Pork</i>	<i>\$23.95</i>
<i>Summer Sensation Steak or Roast Beef</i>	<i>\$29.95</i>
<i>Tropical</i>	<i>\$23.00-\$27.00</i>
<i>Spanish Fiesta</i>	<i>\$24.95</i>
<i>Deutschland Feast</i>	<i>\$22.95</i>
<i>Custom Packed with Action</i>	<i>\$30.95</i>
<i>Marine Marche</i>	<i>\$36.95</i>
<i>Caribbean Jump-Up</i>	<i>\$24.95</i>
<i>Land and Sea</i>	<i>\$30.95</i>
<i>From the Captains Table</i>	<i>\$41.95</i>
<i>King's Feast</i>	<i>\$45.95</i>
<i>Royal Reception</i>	<i>\$45.95</i>

BaySail Presents...

BaySail Menu Pricing

<i>Hors d'oeuvres (to serve 20)</i>	<i>Cost Per Tray</i>
<i>Fresh Cut Crudités of Summer Vegetables</i>	<i>\$45.95</i>
<i>Imported and Domestic Cheeses</i>	<i>\$54.95</i>
<i>Stuffed Pumpernickel</i>	<i>\$39.95</i>
<i>Cali-Mex Dip</i>	<i>\$39.95</i>
<i>A Variety of Pate</i>	<i>\$65.95</i>
<i>Marinated Mussels</i>	<i>\$54.95</i>
<i>Smoked Salmon Canapés</i>	<i>\$57.95</i>
<i>Poached Tigre Shrimp Plate</i>	<i>60-\$120.00 100-\$187.95</i>
<i>Seafood Platter</i>	<i>\$140.95</i>
<i>Middle Eastern Platter</i>	<i>\$60.95</i>
<i>English PubHouse Platter</i>	<i>\$49.95</i>
<i>French Platter</i>	<i>\$54.95</i>
<i>Asian Express</i>	<i>\$59.95</i>
<i>Night In Italy</i>	<i>\$59.95</i>
<i>Chicken Satay</i>	<i>\$55.95</i>
<i>Savory Beef Satay</i>	<i>\$59.95</i>
<i>Sesame Beef</i>	<i>\$59.95</i>
<i>Traditional Bite Sized Meatballs</i>	<i>\$39.95</i>
<i>Angels on Horseback</i>	<i>\$69.95</i>
<i>Stuffed Mushroom Caps</i>	<i>\$49.95</i>
<i>Stuffed Cherry Tomatoes</i>	<i>\$35.95</i>
<i>Pumpernickel Rounds</i>	<i>\$49.95</i>
<i>Bite Sized Bruschetta</i>	<i>\$35.95</i>
<i>Fresh Summer Fruits and Berries</i>	<i>\$55.95</i>