



HIGH TEA

-SANDWICHES-

BENEDICTINE BITES

Open Face Rolls topped with Benedictine Spread and Alfalfa Sprouts

BRIE BITES

Open Face Brioche Bread topped with Brie Cheese and Fig Spread

DRIED TOMATO BASIL

Bite Sized Sandwiches filled with Cream Cheese, Parmesan Cheese, Dried Tomatoes, Basil and Chopped Walnuts

RADISH

Pumpnickel Bread filled with Cream Cheese, Shaved Red Radish and Bib Lettuce

PIMENTO CHEESE

Rolls filled with Cream Cheese, Cheddar Cheese, Pimentos and Pepper

SWEET POTATO BISCUITS

Tender Sweet Potato Biscuits with Country Ham. Served with Dijon Mustard Dipping Sauce

PRICE
DINNER CLUB

2016 Price Dinner Club

-BITES-

FRESH FRUIT DISPLAY

Seasonal Fresh Fruit beautifully displayed and garnished with Fresh Mint and Edible Orchids

SHRIMP CUPS

Mini Wonton Cups Baked and filled with Sour Cream, Shrimp, Chili Powder, Lime Zest and Cilantro

MINI HOT BROWNS

A Classic Hot Brown of Béchamel Sauce, Roasted Turkey and Bacon stuffed inside of a bite sized Fillo Shell

SCONES

Your choice of Regular, Berry or Apple Cinnamon served with Lemon Curd or Vanilla Bean Cream

-DRINKS-

CUCUMBER WATER

Iced Water infused with Cucumbers, Lemons, Lime and Mint Leaves

STRAWBERRY BASIL TEA

Iced Tea infused with Strawberries and Sugar, garnished with Basil

GREEN TEA MOJITO

Iced Green Tea infused with Limes, Mint Leaves and Sugar

-SWEETS-

PETITS FOURS

An assortment of tiny, colorful, Layer Cakes coated in rich Milk Chocolate or Buttercream hand-decorated for a festive presentation. Flavors include Orange, Mocha, Almond, Strawberry, and Pineapple.

CHOCOLATE COVERED FRUIT

An assortment of Seasonal Fresh Fruit dipped in Milk Chocolate, Dark Chocolate and White Chocolate and hand-decorated in contrasting drizzle.

LEMON BARS

Lemon Curd served on Buttery Shortbread and dusted with Powdered Sugar