

Panetta's

Elite Events

Displayed Hors D'Oeuvres Selections

Fresh Crudité Display

Bountiful Selection of Crisp Vegetables, Served with 10 Herb Dip

Italian Torte

Layers of Provolone and Swiss Cheese
Stuffed with Fresh Garlic, Pesto Sauce Toasted Pine Nuts and Sun Dried Tomato

Smoked Salmon Mousse

Served with Minced Red Onion and Capers

Chicken Skewers in a Citrus Marinade

Served with Mango Dipping Sauce

Stuffed French Brie En Croute

Finest French Brie Stuffed with Fresh Basil, Spinach and Garlic
Wrapped in puff Pastry and Baked

Mushroom Tartlets

Mushrooms and Parmesan Cheese with Sherry and Sweet Cream
Topped with Grated Swiss Cheese and Baked

Crispy Oriental Won Tons

Stuffed with Shrimp and Vegetables
Served with Ginger Soy Dip

Sliced Sour Dough Baguettes, Toasted Garlic Crostinis and Crackers

\$15.95 Per Person Based on 100+ Guests

(when ordered with full meal)

Plus Tax and Gratuity