



ST. JACOBS CATERING

Benjamin's • Stone Crock • Vidalia's

All prices are subject to
applicable taxes and gratuity

International Cheese & Fruit Display
Large (serves 50-60ppl) ~ \$129

Seasonal Vegetable Tray & Dip
(serves 20ppl)
\$45

Fresh Fruit Display
(Serves 20ppl)
\$60

Cream Cheese & Salsa Antijetos
(Serves 20ppl)
\$30

Mini Burger Sliders
\$7.49/person

Jumbo Shrimp with a Zesty Cocktail Sauce
(Variety of Sizes)
Market price \$

Sandwich Tray
Assorted Sandwiches on a Variety of Breads
(56 quarters/tray)
\$60

Mediterranean Platter
Artichoke and Asiago Dip,
Roasted Red Pepper and Feta Dip, Hummus,
Served with Pita Points & Flatbreads
\$40/platter
(serves 15ppl)

Antipasto Platter
Assorted Grilled and Marinated Vegetables,
Cheese and Meat
\$7.95/person

Assorted Cold
Canapes &
Hot Hors d'Oeuvres

Standard Tray
(choose 4)
Smoked Salmon on
Marble Rye with Lemon Dill Cream Cheese
Chevre & Bell Pepper Preserve in a
Phyllo Cup
Asian Spring Rolls
Sundried Tomato & Feta in Phyllo
Moroccan Chicken
Sweet & Sour Meatballs
Blue Cheese, Red Onion Marmalade With
Spiced pecans on Cranberry Focaccia
Vegetarian Samosa with Mango Chutney
Crab & Brie in Phyllo
\$95/tray
(70 pieces)

Premium Tray
(choose 4)
Chicken Quesadillas
Raspberry & Brie Encroute
Forest Mushroom & Goat Cheese Tart
Chili Glazed Drumettes
Sesame Crusted Beef Satay's
Rice Paper Rolls
Asiago Crusted Artichokes
Crab & Mango in a cucumber cup
\$110/tray
(70 pieces)

Ask about Our Dessert Selection