Gensational Foods

Memorial Packages

All packages have a minimum of 30 guests

Silver Package \$15.00 pp

Finger Sandwiches (two per person)- A selection of deli meat & vegetarian sandwiches. All with lettuce & tomato on braided challah rolls.

Deep Dish Quiche (serves 6-8) -Lorraine, spinach & mushroom, tomato asparagus, vegetable medley, or three cheeses

Fruit & Cheese Platter with Distinctive Crackers

Norwegian Smoked Salmon Platter -Thinly sliced smoked salmon served with sliced tomatoes, red onions, English cucumbers, assorted cream cheese & bagels.

Harvest Roasted Crudités - Assorted roasted root vegetables with a butternut squash dip

Assorted mini muffins, cinnamon rolls, croissants, danishes, & scones

Additional Items can be added to any packages including Coffee, Tea and Beverages as well as Disposable Chaffing Dishes

Gold Package \$20.00 pp

Finger Sandwiches (two per person)- A selection of deli meat & vegetarian sandwiches. All with lettuce & tomato on braided challah

Deep Dish Quiche (serves 6-8) -Lorraine, spinach & mushroom, tomato asparagus, vegetable medley, or three cheeses

Fruit & Cheese Platter with Distinctive Crackers

Norwegian Smoked Salmon Platter -Thinly sliced smoked salmon served with sliced tomatoes, red onions, English cucumbers, assorted cream cheese & bagels

Harvest Roasted Crudités - Assorted roasted root vegetables with a butternut squash dip

Assorted mini muffins, cinnamon rolls, croissants, danishes, & scones
Lemon Dill Chicken Salad - Served with a champagne vinaigrette over mesclun greens

Satay Display - a stylish arrangement of Skewered chicken, beef, & shrimp with dipping sauce

Platinum Package \$30 pp

Finger Sandwiches (two per person)- A selection of deli meat & vegetarian sandwiches. All with lettuce & tomato on braided challah rolls

Deep Dish Quiche (serves 6-8) -Lorraine, spinach & mushroom, tomato asparagus, vegetable medley, or three cheeses

Fruit & Cheese Platter with Distinctive Crackers

Norwegian Smoked Salmon Platter -Thinly sliced smoked salmon served with sliced tomatoes, red onions, English cucumbers, assorted cream cheese & bagels.

Harvest Roasted Crudités - Assorted roasted root vegetables with a butternut squash dip

Assorted mini muffins, cinnamon rolls, croissants, danishes, & scones

Lemon Dill Chicken Salad - Served with a champagne vinaigrette over mesclun greens

Satay Display - a stylish arrangement of skewered chicken, beef, & shrimp with dipping sauces

Super Shrimp Platter - Jumbo Shrimp Cocktail, lemon pepper shrimp, & spicy tandoori shrimp served with assorted sauces

Assorted Mini French Pastries