

THE HAVERSHAM HOUSE

Menu Enhancements



STATIONARY DISPLAYS

Gourmet Cheese Platter

assorted cheeses garnished with seasonal fruit, gourmet breads & crackers

\$3.50 per guest

Haversham Corn Chips

housemade corn chips served with mango lime salsa

\$3.00 per guest

Antipasto

traditional antipasto with your choice of artichoke hearts, roasted garlic, salami, soupy, asiago, fresh mozzarella, olives, and grilled seasonal vegetables; drizzled with balsamic reduction

\$6.00 per guest

Crab Dip

warm crab dip with crostini & gourmet crackers

\$3.50 per guest

Bruschetta

seasonal bruschetta on crostini

\$2.50 per guest

Assorted Gourmet Pizza

your choice of.....

BBQ Chicken, BLT, Pulled Pork Spinach & Artichoke, Margarita, Buffalo Chicken and/or Cheeseburger

\$14.00 each

Pecan Crusted Baked Brie

pecan crusted baked brie served with fresh fruit & crostini

\$4.25 per guest

Vegetable Crudite

an assortment of seasonal vegetables

\$3.00 per guest

PASSED HORS

D'OEUVRES

* pricing per 100 pieces

Antipasto Skewers \$225

Chicken Satay \$225

Beef Satay \$250

Thai Curry Samosa \$200

Spanakopita \$200

Seasonal Bruschetta \$175

Veggie Spring Rolls \$185

Coconut Shrimp \$225

Quiche in Phyllo \$200

Asparagus & Asagio in Phyllo \$200

Scallops wrapped in Bacon \$275

Seafood Stuffed Mushrooms \$150

Sausage Stuffed Mushrooms \$125

Philly Cheesesteak Egg Rolls \$175

Southwest Chicken Egg Rolls \$175

Chicken Teriyaki Potstickers \$200

Crab Cakes with Remoulade \$225

Chicken Wing Trio \$175
buffalo, bbq and sweet chili

Cheese Quesadilla \$175
with fire roasted salsa

DESSERT SELECTIONS

Apple Crisp Ala Mode

warm apple crisp served with vanilla ice cream & whipped cream

\$4.50 per guest

New York Cheesecake

new york style cheesecake topped with your choice of strawberry, caramel, chocolate, or raspberry sauce

\$4.50 per guest

Chocolate Fudge Cake

layers of chocolate cake topped with chocolate fudge frosting

\$4.50 per guest

Assorted Pastries Platter

assorted gourmet pastries served with chocolate chip cookies

\$4.50 per guest

Peach Cobbler

warm seasonal peaches covered with a granola and brown sugar cobbler topping

\$4.50 per guest

To book your function contact Tara Anne
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