We at THE COBBLESTONE use our menus for special events asking you to select 3 to 4 entrees to which may be added Horsd'oeuvres, bar and dessert requirements.

Sales Tax of 71/2% and 20% gratuity will be added to your package. A \$300 deposit is required at contract signing. A \$200 will be deducted from your final bill. A \$100 is the room charge. Your final count must be given 7 business days before your event. You will be charged for your minimum guaranteed number.

Buffets are available and our kitchen will work with you to develop a buffet or choose the one suggested herein

Thank you for thinking of THE **COBBLESTONE!**



www.cobblestonegeneva.com

HORS D'OEUVRE

35 Pieces

Fresh fruit platter \$55 Artichoke fritters \$50 Bruschetta with tomato and fresh basil \$45

Chorizo stuffed mushrooms \$65 Petite crab cake \$85 Bacon wrapped scallops \$100 Brie en Crouete \$65 Assorted cold canapés \$50 Assorted hot canapés \$50 Tenderloin Satay \$75

Aimported cheese platter \$75

Grilled fresh vegetable platter \$65

HORS D'OEUVRES ENCORE

Gulf shrimp on ice Smoked salmon Poached salmon Smoked fish Caviar

Market price

DESSERTS

Our pastry chef is always available to discuss your sweet side

ADDITIONAL SELECTIONS

Crab Rangoon served with sweet & sour Spinakopita (spinach & feta in phyllo) Italian, Swedish Meatballs

Mini Quiche

Turkey Meatballs

Sesame Chicken

Coconut Chicken

Chicken Wings - Teriyaki, Honey Garlic, Buffalo Hot

Rumaki with Liver, Chicken or ScallopChopped

Chicken Liver Pate

Brie with Spiced Apples served with crackers Domestic Cheese Platter garnished with fruit

& Assorted crackers

Hummus and Tahini with Pita Chips

Babaganoush with Pita or Pita Chips

Spicy Eggplant Caponata served with crusty

bread

Spinach Dip served in and with pumpernickel

Waldorf Chicken Salad in Phyllo Tarts

Seafood Salad in Phyllo Tarts

Crudite with assorted dips

Stuffed Grape Leaves

Antipasto Platter

Smoked Salmon Display

Fiesta Dip with Tortilla Chips

Mozzarella Caprese on Baguettes with Basil

and Tomato

Deviled Eggs

Assorted Cold Canapes

Mousse Pate in Pastry Cups

Prosciutto Wrapped Melon, Asparagus or Mozzarella