

**2026 Last Run Inn Hors D'oeuvres &
A la Carte Menu suggestions for informal gatherings**

Assorted cheese platter

A deluxe variety of cheeses with crackers Serves 30
\$128.00

Artichokes and Mushrooms

Artichoke hearts and mushrooms sautéed in butter and sweet vermouth,
topped with herbs, Monterey jack cheese and baked; Serves 30
\$92.00

Mostly Greek Pasta Salad

Pasta salad with feta cheese, olives and pepperocinos, serves 45
\$78.00

Black Beans and Rice

Caribbean style black beans and rice with coconut milk and cilantro, serves 45
\$78.00

Olive Tapenade Spread

Goat cheese spread with olive tapenade with crackers Serves 45
\$92.00

Fresh Fruit Tray

Carved Watermelon basked filled with seasonal fresh fruits Serves 45
\$110.00

Italian Meat balls

Homemade meatballs with toasted pine nuts, peppers and
caramelized onions; Approximately 90 meatballs, serves 45
\$192.00

Baron of Beef

Carved for you guests, served with dinner rolls and appropriate
condiments, Serves 100 persons
\$598.00

Brie with raspberry chipolte

Warm brie cheese topped with a roasted raspberry chipolte sauce and
served with crostini, Serves 25
\$76.00

Tuscan White Bean Salad

White beans with olives, fresh tarragon, olive oil and vinegar serves 45
\$78.00

Mediterranean Hummus

Baked in our wood fired oven with roasted garlic and red bells
Served with Bombe (crusty thin bread); Serves 30
\$82.00

Angel Hair Pasta Salad

Pasta salad with an Asian influence, angel hair pasta tossed with cucumber slices,
bean sprouts with a ginger-sesame dressing Serves 45
\$78.00

Smoked Turkey Breast

Sliced smoked breast of turkey served with rolls and
appropriate condiments, Serves 45
\$266.00

Mixed Meat Platter

Featuring Mesquite Smoked Brisket of Beef, Smoked Turkey and Ham
Thin sliced and served with rolls and condiments, serves 100
\$542.00

Snowbowl Baby Back Ribs

40 sections of 2-3 Baby back ribs, seasoned to perfection
Serves 45
\$329.00

Fresh Vegetable Salad

Fresh corn, squash, zucchini and other seasonal vegetables
Tossed with a balsamic dressing and fresh basil; Serves 30
\$88.00

Focaccia

Baked in our wood-fired oven and topped with Olive/Romano topping
or sundried tomato pesto Serves 30
\$110.00

Crostini and dip

Toasted baguette slices served with a crab and spinach dip Serves 30
\$88.00

Wings

Spicy chicken wings prepared with Texas BBQ sauce or Jamaican Jerk style or Teriyaki
with orange glaze sauce (choose one) approximately 60 pieces-Serves 30
\$150.00

Smoked Salmon Spread

Home made with smoked salmon, cheese and capers, served with crackers Serves 45
\$92.00

Crudités (vegetables) and dip

Assorted fresh sliced vegetables with a creamy dip Serves 45
\$92.00

Tossed Green Salad

Mixed Green Salad with balsamic vinaigrette Serves 45
\$90.00

Hosted Soft Drinks

Selection of soft drinks-Iced tea, pop, coffee etc.
Per invited guest—added to all Hors D'oeuvres themed meals
\$0.89

Prices listed for platters of each item and approximate serving size. We will help you with quantities based on your guest numbers. Please add \$.89 per invited guest for soft drink service and 18% gratuity to your total.

** The portion sizes are averages and if your guests are heavy consumers we recommend ordering more, particularly the meat dishes. **

Please note-prices are subject to change without notice due to changes in wholesale costs