

The Galaxy Chef suggests when ordering, you should plan on serving at least two pieces per person. Pricing for the hors d'oeuvre selections is offered by the piece or by 100 pieces.

<i>Hot Selections</i>	<i>Per Piece</i>	<i>Per 100</i>
Assorted Tuscan Flatbread Pizza Caprese, Pepperoni and Meatlovers	\$1.40	\$125
Sautéed Mini Pierogies with onions and sour cream	\$1.15	\$100
Sauerkraut Balls with Bistro dipping sauce	\$1.15	\$100
Sautéed Buffalo Chicken Pierogies with onions and sour cream	\$1.30	\$110
Andouille Sausage En Croute with bistro sauce	\$1.35	\$115
Wings hot or mild	\$1.40	\$125
BBQ, Swedish, or Sweet and Sour Meatballs 200-1/2oz meatballs for 100	\$1.50	\$130
Mini Pork or Shrimp Egg Rolls with sweet and sour sauce	\$1.50	\$130
Vegetarian Spring Egg Rolls with sweet and sour sauce	\$1.50	\$130
Galaxy Artichoke and Spinach Dip served with pita chips & tortilla chips	\$1.50	\$130
Pork or Chicken Pot Stickers tossed in sweet Oriental sauce	\$1.50	\$130
Panko Breaded Shrimp with bistro and cocktail sauce	\$1.85	\$140
Galaxy Sliders Mini sliders of BBQ pulled pork, Buffalo chicken and Circle L burger with assorted dipping sauces	\$1.85	\$140
Chicken Tenders with assorted dipping sauces	\$1.85	\$140
Spanakopita with cucumber dipping sauce	\$1.50	\$130
Italian Sausage Stuffed Mushroom Caps with marinara sauce	\$1.85	\$140
Mesquite Chicken Quesadilla with salsa and sour cream	\$2.50	\$199
Galaxy Mini Crab Cakes with creamy mustard sauce	\$2.95	\$275

<i>Cold Selections</i>	<i>Per Piece</i>	<i>Per 100</i>
<b>Bruschetta</b> with fresh tomato, herbs and garlic oil, drizzled with a balsamic glaze	\$1.10	\$90
<b>Shrimp Cocktail</b> 31/40 count shrimp	\$1.75	\$150
<b>Jumbo Shrimp Cocktail</b> 21/25 count shrimp	\$2.25	\$195
	<i>Per Person</i>	<i>Per 100</i>
<b>Vegetable Tray</b> with dip	\$1.10	\$90
<b>Galaxy Roasted Red Pepper Hummus</b> served with pita chips	\$1.50	\$125
<b>Fresh Fruit Platter</b> fresh cut melons, pineapples and berries	\$1.60	\$130
<b>Domestic Cheese Tray</b> havarti, gouda, cheddar, & muenster with crackers	\$1.65	\$150
<b>Antipasto Platter</b> assorted peppers, fresh mozzarella, provolone cheeses, soppressata and olives with artisan bread	\$2.25	\$199
<b>Chef's Selection of Fine Imported Cheeses</b> aged cheddar, Vella Jack, fresh mozzarella, parmesan reggiano & bleu cheese	\$2.50	\$225
Add salami and soppressata	\$1.50	\$125
<b>Beef Carpaccio</b> lightly seared and thinly sliced tender on a crostini with horseradish cream and parmesan cheese	\$1.75	\$150
<b>Tuna Poke</b> sesame marinated tuna loin in phyllo cup with seaweed salad	\$1.75	\$150