



HORS D'OEUVRES

Hot Hors D'oeuvres (50 pieces per order)



Meatballs- \$100

(pick one sauce)

with Teriyaki, Sweet Chili, Marinara, or BBQ sauce

Crispy Won Tons- \$85

Stuffed with Chicken, or Pork & Shrimp

Arancini- \$125

Arborio rice risotto shaped into a ball served with savory tomato sauce & fried basil

Quiche Bites- \$110

Vegetarian or Ham

Chicken Satay Skewers- \$135

(pick one sauce)

with BBQ, Sweet Chili, or Teriyaki sauce

Stuffed Mushrooms- \$145

with Spinach & Cheese or Sausage

Spanakopita- \$105

savory pie filled with sauteed spinach & onions mixed with feta cheese & eggs

Moroccan Cigars- \$125

light pastry stuffed with potato & chives served with cucumber yogurt dipping sauce

Crab Cakes- \$175

topped with lemon aioli

Sliders- \$175

with chicken, pulled pork, or hamburger

Pancetta Wrapped Prawns- \$175

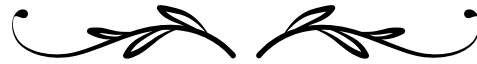
drizzled with basil infused olive oil



COLD

HORS D'OEUVRES

Cold Hors D'oeuvres (50 pieces per order)



Deviled eggs- \$75

Chips & Dip

with Salsa (\$75), Spinach Dip (\$100), or Guacamole (\$125)

Pinwheels- \$100

Turkey, Bacon, Lettuce, Tomato, & Cream Cheese wrapped in a flour tortilla

Caprese Kabobs- \$105

Cherry Tomatoes, Mozzarella, & fried Basil drizzled with Balsamic Reduction

Seasonal Crostini- \$90

Shaved Steak with Blue Cheese Mousse

Butternut Squash with Applewood Bacon & toasted Almonds

Herb Goat Cheese & dried Cherry with Balsamic Port Reduction

Tomato Bruschetta with Garlic, Olive Oil & Basil

Roasted Corn with shaved Red Onion & Goat Cheese

Potato Canape- \$100

blanched Red Potatoes filled with Cream Cheese, Parsley, Green Onion, & Bacon (serves 25 guests)

Garden Vegetable Crudites Display- \$90

with Ranch Dressing on the side (serves 25 guests)

Fresh Seasonal Fruit Display- \$125

(serves 25 guests)

Domestic Cheese & Fruit Display- \$135

an arrangement of Jack, Cheddar, Pepper Jack, & Swiss Cheese paired with seasonal fresh fruit (serves 25 guests)

Cold Smoked Salmon Display- \$200

cold smoked Atlantic Salmon, Crostini, Herbed Cream Cheese, Capers, Red Onion, Chopped Eggs, Chives, Lemons (serves 25 guests)

Cured Meats & Antipasti Display- \$250

an arrangement of Prosciutto, Salami, Coppa, Mortadella, Mozzarella, Grilled Sweet Peppers, & specialty Olives (serves 25 guests)

Artisan Cheese Experience Display- \$225

a Chef's choice of fresh fruit, dried fruit, toasted nuts & artisan cheeses (serves 25 guests)