



# HORS D'OEUVRES

## PLATTERS

Beautifully Displayed Assortments of Small Bites. All Crackers & Breads Served in Baskets on the Side.  
Large Platters Serve 50 Guests & Small Platters Serve 25 Guests (Unless Marked).

### Crudit  Platter **GF/Vegan**

Variety of Seasonal Garden Vegetables. May Include: Cauliflower, Broccoli, Cucumbers, Radishes, Peppers, Carrots & Celery

**Choice of:** Savory Vegetable Dip **V**, French Onion Dip **V** or Hummus **Vegan**

**Large \$170      Small \$98**

### Vegetable & Relish Platter **GF/Vegan**

Dill & Sweet Pickles, Olive Medley, Baby Carrots, Banana Peppers, Grape Tomatoes, Cucumbers & Celery.

**Choice of:** Savory Vegetable Dip **V**, French Onion Dip **V** or Hummus **Vegan**

**Large \$105      Small \$54**

### Bruschetta Bar **GF/V**

**\*Pesto Contains: Dairy & Soy**

Fresh Salsa, Sun-Dried Tomato Pesto, Basil Pesto, Roasted Garlic Spread, & Seasoned Goat Cheese accompanied by Vegetable Crudit ,

**Served w/ Crostini Slices**

**Large \$175      Small \$99**

### Hummus Trio Platter **GF/Vegan**

**\*Contains Tahini/Sesame Seeds & Soy**

Hummus, Red Pepper Hummus, Basil Pesto Hummus & Vegetable Crudit 

**Served w/ Mini Naan**

**Large \$170      Small \$99**

### Domestic Cheese Platter **GF/V**

Assorted Cubed & Sliced Cheeses

**Served w/ Assorted Crackers**

**Large \$182      Small \$100**

### Imported Cheeses w/ Brie Platter **GF/V**

Assortment of Imported Cheese Including: Goat, Brie & Blue Cheeses, Apple/Pear Shaped Goat Cheese.

Garnished w/ Grapes & Berries.

**Served w/ Artisan Bread Slices.**

**Large \$230**

### Baked Brie en Cro te **V \*Serves 20-25**

**\$76**

Imported Brie Cheese Baked in a Puff Pastry.

**Served w/ French Bread Slices**

**Stuffed w/ Dried Fruit & Nuts \$82**

### Seasonal Orchard Fruit Platter **GF/Vegan**

Assorted Seasonal Fruit. May include Melons, Pineapple, Grapes, Berries, Kiwi & More Fruit as Available

**Large \$170      Small \$98**

**Add Berry Yogurt Dip \$8**

### Antipasto Platter **GF**

Italian Meats & Cheeses, w/ Giardiniera, Artichokes, Olives, Roasted Red Peppers & Banana Peppers

**Served w/ Assorted Crackers**

**Large \$200      Small \$115**

### Artisan Antipasto Platter **GF**

Prosciutto, Capicola, Sopressata, Fontina, Caprese Salad w/ Fresh Mozzarella, Marinated Olives, Artichokes, Giardiniera & Goat Cheese Spread.

**Served w/ Artisan Bread Slices.**

**Large \$230**

### Tapas Platter **GF**

Spanish Chorizo, Lomo (Cured Pork Loin), Serrano Ham, Manchego & Herbed Goat Cheese Spread, Assorted Olives & Pickled Vegetables.

**Served w/ Herbed Flatbread.**

**Large \$182**

### Shrimp Cocktail Platter **GF**

Baby Shrimp Garnished w/ Lemons. Served w/ Traditional Cocktail Sauce

**\$1 per Shrimp**

**Large \$100 (100 Shrimp)**

### Smoked Salmon Platter **GF**

Smoked Filet of Salmon w/ Eggs, Capers, Red Onions, Lemons, Tomatoes, Cucumbers & Whipped Cream Cheese **Served w/ Assorted Crackers**

**Large \$175**

### Layered Crab Dip

**\*Subject to market pricing**

Layers of Crab, Cream Cheese & Red Chili Horseradish Sauce.

**Served w/ Assorted Crackers**

**Large \$180      Small \$110**

### Seven-Layer Dip Platter **GF/V**

Layers of Refried Beans, Sour Cream, Salsa, Shredded Cheese, Diced Tomato, Black Olives, & Scallions.

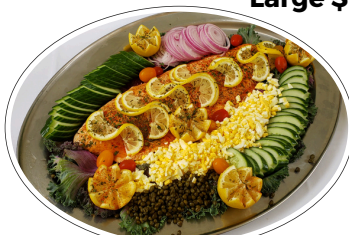
**Served w/ Tortilla Chips**

**Large \$140**

**Small \$89**



Orchard Fruit Platter



Smoked Salmon Platter



Bruschetta Bar

**GF - Gluten Free DF - Dairy Free V - Vegetarian**



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### Munchies & Dip Platter V

Includes 3 of the following:  
Potato Chips, Corn Chips, Tortilla Chips, or Pretzels.  
Served w/ Salsa & French Onion Dip.  
Large \$80 Small \$55

### Caprese Platter GF/V

\*Seasonal Available June-October  
Fresh Mozzarella, Sliced Tomatoes, & Fresh Basil w/  
Balsamic Vinaigrette Drizzle  
Large \$126 (Serves 40) Small \$82 (Serves 25)

## HOT HORS D'OEUVRES

Minimum Order of 2 Dozen Per Selection

<b>Mini Quiche Lorraine w/ Bacon</b>	\$1.75	<b>Mini Vegetarian Quiche</b>	\$1.75
<b>Bacon Wrapped Dates</b>	\$2.00	V	
GF/DF		May Include: Florentine, Broccoli & Cheese	
<b>Bacon Wrapped Brussels Sprouts</b>	\$2.50	or Cheese	
GF		<b>Spanakopita</b>	\$2.25
Tossed in Thai Chili Glaze		V	
<b>Bacon Wrapped Chicken Bites</b>	\$3.00	Spinach & Feta Triangles in Phyllo.	
GF/DF		Served w/ Tzatziki Sauce	
Bacon Wrapped around Grilled		<b>Herb &amp; Cheddar Stuffed Mushroom</b>	\$2.00
Chicken Breast Glazed w/ BBQ Sauce		V	
<b>Beef Empanada</b>	\$2.00	<b>Spinach &amp; Feta Stuffed Mushroom</b>	\$2.00
<b>Mini Beef Wellingtons</b>	\$2.50	V	
Beef & Mushroom Duxelles in Pastry Dough		<b>Quinoa Stuffed Mushroom</b>	\$2.25
<b>Seasoned Meatballs</b>	\$0.85	GF/Vegan	
All Beef		<b>Cream Cheese Jalapeno Popper</b>	\$1.00
Choice of: Sweet & Savory, Swedish, BBQ or		V	
Marinara Sauce.		<b>Raspberry &amp; Brie in Phyllo</b>	\$2.00
<b>GF Meatballs</b>	\$2.00	V	
All Beef		<b>Wild Mushroom in Phyllo</b>	\$1.75
Choice of: BBQ Sauce or Marinara		V	
<b>Blue Corn Chicken Empanada</b>	\$2.00	<b>Plant Based Mushroom Wellington</b>	\$3.00
<b>Coconut Chicken Strips</b>	\$2.50	V	
Served w/ Plum Sauce		<b>Southwest Cheese Tarts</b>	\$1.75
<b>Honey Sriracha Chicken Meatball</b>	\$1.75	V	
<b>Grilled Chicken Satay</b>	\$2.25	Pepper Jack Queso in a Phyllo Shell	
DF		<b>Mini Vegetarian Spring Rolls</b>	\$1.75
Served w/ Thai Peanut Dipping Sauce		V	
or Sweet & Sour Sauce		Served w/ Hot Asian Mustard or	
<b>Italian Sausage Puffs</b>	\$1.75	Sweet & Sour Sauce.	
Baked in Flaky Puff Pastry		<b>Mini Quesadillas:</b>	
Served w/ a Honey Dijon Dip		Quesadilla Triangles w/ Refried Beans.	
<b>Shrimp Tempura Skewers</b>	\$2.00	Served w/ Sour Cream & Salsa	
Served w/ Sweet & Sour Chili Sauce		Choice of:	
<b>Crab Cakes</b>	\$4.00	<b>Vegetable &amp; Cheese</b>	\$1.75
*Subject to Market Pricing		V	
Served w/ a Lemon Aioli Sauce.		<b>Refried Bean &amp; Cheese</b>	\$1.75
		V	
		<b>Chicken &amp; Cheese</b>	\$2.50



Bacon Wrapped Italian Sausage Puffs

GF - Gluten Free DF - Dairy Free V - Vegetarian



# HORS D' OEUVRES

## COLD HORS D'OEUVRES

Minimum Order of 2 Dozen Per Selection

### Asparagus & Prosciutto Wraps

GF \*Seasonal April-Sept

### Melon & Prosciutto Wraps

GF

### Shrimp Cocktail Shooters

GF \*Subject to Market Pricing

Two Shrimp Served w/ **Choice of:** Gazpacho, Orange Marmalade Cocktail Sauce or Traditional Cocktail Sauce

**Shooter w/ 3 Shrimp: Add \$1**

### Salmon Canape

GF \*Minimum Order 50

Smoked Salmon w/ Lemon Cream Cheese, Dill Caper & Red Onion on Sliced Cucumber

### Lavosh Wheels

Pinwheels w/ Herbed Cream Cheese

**Choice of:** Ham, Turkey, Italian, or Vegetarian.

### Focaccia Points

Triangle Points with Basil Pesto & Melted Provolone Cheese

**Choice of:** Italian, Smoked Turkey or Vegetable V

### Tea Sandwiches

All Served on White Bread.

**Sold by the Dozen. 1 Choice per 2 Dozen.**

Choice of:

- Herbed Cream Cheese & Cucumber V
- Egg Salad V
- Ham & Stone Ground Mustard DF
- Turkey w/ Roasted Red Pepper Sauce
- Roast Beef w/ Horsey Sauce **Add \$5.**

### Sushi

Minimum Order 80 Pieces.

Served w/ Soy Sauce, Wasabi & Pickled Ginger

### Vegetarian California

GF/Vegan

Avocado & Cucumber Rolled in Rice & Nori

### California Rolls

GF

Crab, Avocado & Cucumber Rolled in Rice & Nori

### Shrimp Tempura

Tempura Shrimp, Avocado & Cucumber Rolled in Rice & Nori

### Fresh Vegetable Shooters

**Choice of:**

**Original or Roasted Red Pepper Hummus**

GF/Vegan

**Ranch Dip**

GF/V

**Savory Vegetable Dip**

GF/V

**French Onion Dip**

GF/V

\$4.00

\$4.00

\$4.00

\$3.00

\$1.00

\$3.00

\$15

\$1.00

\$1.50

\$1.75

\$2.75



Vegetable Shooters w/ Ranch Dip

### Crostini Pomodoro

V

Crostini w/ Herbed Olive Oil, Sliced Tomato & Provolone Cheese

### Chevre Stuffed Cherry Peppers

GF/V

### Deviled Eggs

GF/V

Traditional Filled Egg Whites w/ Paprika & Dill

### Feta & Tapenade In Phyllo Cups

V

Baked Phyllo Cup w/ Olive Tapenade & Feta Cheese

### Mini Phyllo Cups w/ Olive Tapenade

Vegan

### Mini Phyllo Cups w/ Roasted Red

### Pepper Hummus

Vegan

### Bruschetta

V \*Can Be Made Vegan

Crostini w/ Goat Cheese w/ Topping

**Choice of:**

Tomato Fresca, Gazpacho or Tapenade

### Wild Mushroom Pâté Crostini

Vegan

### Pear & Gorgonzola Phyllo Tartlets

V

### Caramelized Onion & Goat

### Cheese Tartlets

V

Phyllo Tartlets filled w/ Caramelized Onion & Goat Cheese

### Caprese Skewers

GF/V

Mozzarella, Cherry Tomato & Fresh Basil w/ Balsamic Glaze

### Fig & Goat Cheese Flatbread

V

Fig Slices w/ Goat Cheese on a Flat Bread Round

### Fruit Skewers

Vegan/GF

Melons, Grape & Pineapple on a Skewer

### Quinoa Tabbouleh in

### Romaine Spears

GF/Vegan \*Can't Be Passed

### Grape Caprese Skewers

GF/V

Mozzarella, Grapes & Fresh Basil w/ Balsamic Glaze

\$1.50

\$2.50

\$1.75

\$1.75

\$1.50

\$1.50

\$1.75

\$2.00

\$2.00

\$1.75

\$2.50

\$1.75

\$2.25

\$3.00

\$2.50



Caprese Skewers

GF - Gluten Free DF - Dairy Free V - Vegetarian



# HORS D'OEUVRES

## DIPS

### **Warm Spinach & Artichoke Dip**

**GF/V \*25-35 servings**

Artichokes, Spinach, Cheese, Roasted Red Peppers & Cream Cheese Topped w/ Cheddar Jack.

Served w/ Tortilla Chips & Mini Naan

### **Chile con Queso**

**GF/V \*20-35 servings**

Served w/ Tortilla Chips

**Add Chorizo for \$15**

**\$72**

### **Whole Grain Mustard & English Ale**

#### **Fondue**

**V \*25-40 servings**

Whole Grain Mustard Ale & a Blend of Cheeses.

**Served w/ Tortilla Chips, Crostini & Hard Pretzels**

**Add Soft Pretzels for \$1.00 each**

**\$90**

**\$60**

### **Savory Spinach Dip in Bread Bowl**

**GF/V \*15-25 servings**

Hollowed Bread Bowl w/ Cold Spinach Dip

**Served w/ Assorted Bread Pieces**

**\$54**