



# 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).

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

Assorted Cubed & Sliced Cheeses

Served w/ Assorted Crackers

**Large \$182      Small \$100**

### **Crudité 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**

### **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**

### **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**

### **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**

### **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

### **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 Crudité,

Served w/ Crostini Slices

**Large \$175      Small \$99**

### **Layered Crab Dip**

**\*Subject to market pricing**

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

Served w/ Assorted Crackers

**Large \$180      Small \$110**

### **German Platter GF**

Sliced Bratwurst, Knockwurst & Weisswurst with Bavarian Style Sauerkraut, Braised Red Cabbage, Beer Marinated Cheese Cubes & Assorted Pickles and Mustards

Served w/ Pumpnickel & Rye Wedges

**Large \$185**

### **Irish Platter GF**

Sliced Corned Beef, Guinness Stout Sausage, Irish Cheddar Cheese,

Irish Tri-Colored Slaw, Yellow Mustard & Horseradish Mustard Sauce.

Served w/ Irish Brown Bread

**Large \$185**

### **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**



Orchard Fruit Platter



Smoked Salmon Platter



Bruschetta Bar

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



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### Hummus Trio Platter GF/Vegan

\*Contains Tahini/Sesame Seeds & Soy

Hummus, Red Pepper Hummus, Basil Pesto Hummus & Vegetable Crudité

Served w/ Mini Naan

Large \$170 Small \$99

### 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)

### Shrimp Cocktail Platter GF

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

\$1 per Shrimp

Large \$100 (100 Shrimp)

### Baked Brie en Croûte V \*Serves 20-25 \$76

Imported Brie Cheese Baked in a Puff Pastry.

Served w/ French Bread Slices

Stuffed w/ Dried Fruit & Nuts \$82

### 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

### 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

## HOT HORS D'OEUVRES

Minimum Order of 2 Dozen Per Selection

### Mini Quiche Lorraine w/ Bacon

\$1.75

### Mini Vegetarian Quiche

V

May Include: Florentine, Broccoli & Cheese or Cheese

\$1.75

### Spanakopita

V

Spinach & Feta Triangles in Phyllo. Served w/ Tzatziki Sauce

\$2.25

### Italian Sausage Puffs

Baked in Flaky Puff Pastry

Served w/ a Honey Dijon Dip

\$1.75

### Bacon Wrapped Dates

GF/DF

\$2.00

### Bacon Wrapped Water Chestnuts

GF/DF

Tossed in a Sweet & Savory Sauce

\$2.50

### Bacon Wrapped Chicken Bites

GF/DF

Bacon Wrapped around Grilled Chicken Breast Glazed w/ BBQ Sauce

\$3.00

### Bacon Wrapped BBQ Shrimp

GF/DF

\$3.50

### Coconut Chicken Strips

Served w/ Plum Sauce

\$2.50

### Jambalaya Skewers

Chicken, Andouille Sausage, Pepper & Onion Served w/ a Remoulade Sauce

\$3.00

### Mini Beef Wellingtons

Beef & Mushroom Duxelles in Pastry Dough

\$2.50

### Feta & Tapenade In Phyllo Cups

V

Baked Phyllo Cup w/ Kalamata Tapenade & Feta Cheese

\$1.75

### Herb & Cheddar Stuffed Mushroom

V

\$2.00

### Spinach & Feta Stuffed Mushroom

V

\$2.00

### Quinoa Stuffed Mushroom

GF/Vegan

\$2.25

### Quinoa & Feta Stuffed Mushroom

GF/V

\$2.00

### Crab Stuffed Mushroom

\*Subject to Market Pricing

\$3.00

### Shrimp Tempura Skewers

Served w/ Sweet & Sour Chili Sauce

\$2.00

### Seasoned Meatballs

All Beef

\$0.85

Choice of: Sweet & Savory, Swedish, BBQ, or Italian Marinara Sauce.

### GF Meatballs

All Beef

Choice of: BBQ Sauce or Marinara

\$2.00



Bacon Wrapped Dates



Italian Sausage Puffs

GF - Gluten Free DF - Dairy Free V - Vegetarian



# HORS D' OEUVRES

## HOT HORS D' OUEVRES

Minimum Order of 2 Dozen Per Selection

<b>Grilled Chicken Satay</b> DF Served w/ Thai Peanut Dipping Sauce or Sweet & Sour Sauce	\$2.25	<b>Mini Vegetarian Spring Rolls</b> V Served w/ Hot Asian Mustard or Sweet & Sour Sauce.	\$1.75
<b>Mini Quesadillas:</b> Quesadilla Triangles w/ Refried Beans. Served w/ Sour Cream & Salsa <b>Choice of:</b>		<b>Mini Spinach &amp; Artichoke Tartlets</b> V Our Spinach & Artichoke Dip in a Phyllo Shell	\$2.00
<b>Vegetable &amp; Cheese</b> V	\$1.75	<b>Crab Cakes</b> *Subject to Market Pricing Served w/ a Lemon Aioli Sauce.	\$4.00
<b>Refried Bean &amp; Cheese</b> V	\$1.75	<b>Southwest Cheese Tarts</b> V Pepper Jack Queso in a Phyllo Shell	\$1.75
<b>Chicken &amp; Cheese</b>	\$2.50		

## COLD HORS D' OUEVRES

Minimum Order of 2 Dozen Per Selection

<b>Crostini Pomodoro</b> V Crostini w/ Herbed Olive Oil, Sliced Tomato & Provolone Cheese	\$1.50	<b>Bruschetta</b> V *Can Be Made Vegan <b>Crostini w/ Goat Cheese w/ Topping</b> <b>Choice of:</b> Tomato Fresca, Gazpacho or Tapenade	\$1.75
<b>Wild Mushroom Pâté Crostini</b> Vegan	\$2.00	<b>Lavosh Wheels</b> Pinwheels w/ Herbed Cream Cheese <b>Choice of:</b> Ham, Turkey, Italian, or Vegetarian.	\$1.00
<b>Chevre Stuffed Cherry Peppers</b> GF/V	\$2.50	<b>Pear &amp; Gorgonzola Phyllo Tartlets</b> V	\$2.00
<b>Deviled Eggs</b> GF/V Traditional Filled Egg Whites w/ Paprika & Dill	\$1.75	<b>Caramelized Onion &amp; Goat Cheese Tartlets</b> V Phyllo Tartlets filled w/ Caramelized Onion & Goat Cheese	\$1.75
<b>Red Curry Chicken Salad on Sliced Cucumber</b> GF	\$2.50	<b>Caprese Skewers</b> GF/V Mozzarella, Cherry Tomato & Fresh Basil w/ Balsamic Glaze	\$2.50
<b>Mini Phyllo Cups w/ Olive Tapenade</b> Vegan	\$1.50	<b>Fig &amp; Goat Cheese Flatbread</b> V Fig Slices w/ Goat Cheese on a Flat Bread Round	\$1.75
<b>Mini Phyllo Cups w/ Roasted Red Pepper Hummus</b> Vegan	\$1.50	<b>Focaccia Points</b> Triangle Points with Basil Pesto & Melted Provolone Cheese <b>Choice of:</b> Italian, Smoked Turkey or Vegetable V	\$3.00
<b>Piped Crab Spread on Sliced Cucumber</b> GF *Subject to Market Pricing	\$3.00		
<b>Fruit Skewers</b> Vegan/GF Melons, Grape & Pineapple on a Skewer	\$2.25		



Caprese Skewers



Tomato Fresca  
Bruschetta w/  
Goat Cheese



# HORS D'OEUVRES

## COLD HORS D'OEUVRES

Minimum Order of 2 Dozen Per Selection

### Blackened Chicken Salad in Romaine Spears

GF \*Can't Be Passed

### Quinoa Tabbouleh in Romaine Spears

GF/Vegan \*Can't Be Passed

### Grape & Cheddar Skewers

V/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**

### Fresh Vegetable Shooters

Choice of:

**Original or Roasted Red Pepper Hummus**

GF/Vegan

**Ranch Dip**

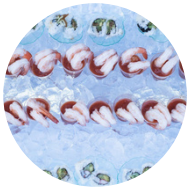
GF/V

**Savory Vegetable Dip**

GF/V

**French Onion Dip**

GF/V



Shrimp Cocktail Shooters



Vegetable  
Shooters w/  
Ranch Dip

\$3.00

\$3.00

\$2.00

\$4.00

\$2.75

### Tea Sandwiches

\$15

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.**

### Asparagus & Prosciutto Wraps

\$4.00

GF \*Seasonal April-Sept

### Melon & Prosciutto Wraps

\$4.00

GF

### Sushi

Minimum Order 80 Pieces.

Served w/ Soy Sauce, Wasabi & Pickled Ginger

### Vegetarian California

\$1.00

GF/Vegan

Avocado & Cucumber Rolled in Rice & Nori

### California Rolls

\$1.50

GF

Crab, Avocado & Cucumber Rolled in Rice & Nori

### Shrimp Tempura

\$1.75

Tempura Shrimp, Avocado & Cucumber Rolled in  
Rice & Nori

## DIPS

### Warm Spinach & Artichoke Dip

\$72

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

\$60

GF/V \*20-35 servings

Served w/ Tortilla Chips

**Add Chorizo for \$15**

### Whole Grain Mustard & English Ale

\$90

### 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**

### Savory Spinach Dip in Bread Bowl

\$54

GF/V \*15-25 servings

Hollowed Bread Bowl w/ Cold Spinach Dip

**Served w/ Assorted Bread Pieces**