

Displays

Artisan Cheese Display \$9

Featuring fine domestic & imported cheese, assorted crackers and grape & strawberry fruit garnish.

Crudité + Dips \$7

A beautiful display of fresh & crisp snap peas, cherry tomatoes, asparagus, bell peppers, broccoli, cauliflower and cucumber served with classic hummus, spinach dip and blue cheese and ranch dressings.

Mediterranean Display \$7

Featuring Hummus, Tabbouleh & Taziki served with Pita wedges, carrots, celery, bell peppers and assorted olives.

Charcuterie Board \$9

Seasonal Grilled Vegetables, Roasted Red Peppers, Marinated Olives, Artichoke Hearts, Slices Prosciutto, Salami, Sopressata, Pecorino and Crumbled Goat Cheese served with sliced French Bread

Fresh Fruit Tree Kabob \$8

Pineapple Tower with fruit skewers on a bed of sliced fruit & Berries, Fruit Yogurt Dipping Sauce

Passed Hors d'Oeuvres

*Price based on guest count and amount selected

Vegetarian

- ◆ Tomato & Basil Bruschetta
- ◆ Caprese Skewers, Basil and Balsamic Glaze
- ◆ Vegetable Spring Rolls, Sweet & Sour
- ◆ Pan Fried Mozzarella Shooters
- ◆ Endive Spears, Blue Cheese Mascarpone, Candied Walnuts & Balsamic Glaze
- ◆ Zucchini & Potato Pancakes, Mascarpone Cheese
- ◆ Butternut Squash Purses
- ◆ Petite Spinach & Swiss Quiche
- ◆ Mini Brie in Puff Pastry, Raspberry Coulis
- ◆ Spinach and Cheese Stuffed Mushrooms
- ◆ Vegetable Dumplings, Ginger Soy Sauce
- ◆ Truffle Deviled Eggs

Beef/Pork

- ◆ Franks en Croûte, Dijon Mustard
- ◆ Andouille Sausage in Puff Pastry, Dijon Mustard
- ◆ Swedish Meatballs
- ◆ Mediterranean Meatballs
- ◆ Melon & Prosciutto Skewers
- ◆ Genoa Salami & Dijon on Baguette
- ◆ Shaved Beef Crostini, Creamed Horseradish & Capers
- ◆ Braised Beef & Polenta Spoon
- ◆ Pork Pot Stickers

Chicken

- ◆ Chicken & Pineapple Skewers
- ◆ Chicken Pot Stickers
- ◆ Chicken and Mango Salsa on Fried Wonton
- ◆ Coconut Sesame Crusted Chicken & Plum Sauce
- ◆ Chicken Wellington
- ◆ Bourbon Chicken Skewers
- ◆ Chicken Tenderloins, Apricot Plum Sauce
- ◆ Chicken Empanadas
- ◆ Mini Chicken Quesadillas

Seafood

- ◆ Ceviche with Fried Plantain Chip
- ◆ Crab Rangoon
- ◆ Mini Maryland Crab Cakes, Rémoulade
- ◆ Smoked Salmon on Bavarian Dark Bread
- ◆ Crabmeat Stuffed Mushrooms
- ◆ Corn & Crab Fritter
- ◆ Coconut Shrimp, Pineapple Marmalade
- ◆ Lobster Fritters, Chipotle Lime Mayo
- ◆ Ahi Tuna & Cucumber
- ◆ Tuna Tataki on Wonton
- ◆ Shrimp Cocktail Shooter