Hors D'oeuvres

Cold Appetizers

Served A La Carte

Two pieces per serving

Creamy Artichoke Sun Dried Tomato

filled Phyllo Cups

Mexican Street Corn Dip

Topped with Queso Fresco and Served with Tortilla Chips

GF

Fresh Vegetable Crudités

with Creamy Herb Dip

GF

Cherry Tomato & Basil Wrapped Fresh Mozzarella Skewers

with Balsamic Drizzle

GF

Classic Bruschetta

with Fresh Basil, Balsamic Vinegar and Toasted Crostini

Mini Crispy Tortilla Bowls

filled with Mango Salsa and topped with Citrus Shrimp

House Made Chicken Salad

with Scallion Grapes and Apples in Fresh Cucumber Cups OR on a Mini Croissant

GF

Caramel Walnut Baked Brie En Croute

with Fresh Berries and Grapes

Cucumber Cups

filled with Herbed Boursin Cheese

Domestic and Imported Hand Cut Cheeses

with Fresh Berries, Grapes and Crackers

GF

Prosciutto, Fig and Brie Skewers

with Balsamic Glaze

GF

Antipasto Skewers

with Salami, Olives, Cherry Tomato, Basil, & Mozzarella with Balsamic Drizzle

GF

Crab Salad

filled Phyllo Cups

Vietnamese Spring Rolls

with Vermicelli Noodles, Fresh Herbs, Vegetables and Peanut Dipping Sauce

Add Shrimp or Chicken +2.00

GF

Parmesan Cups

filled with Mini Caesar Salad

GF

Bloody Mary Shrimp Cocktail

with Olive, Celery and Pickle Garnish

Lemon Garlic Shrimp Skewers

with Tangy Aioli

Hummus Platter

with Classic, Roasted Red Pepper and Edamame Hummus, Assorted Olives, Fresh Vegetables, Pita Triangles and Falafel

Tzatiki Shrimp

on Cucumber Rounds

Herbed Boursin Cheese & Smoked Salmon

with Fresh Lemon, Capers atop a Grilled Crostini

Crispy Tortilla Chips with Dip Trio

of Queso, Salsa Roja and Guacamole

Caprese Sliders

with Fresh Mozzarella, Sliced Heirloom Tomato, Basil Leaf and Balsamic Drizzle

Sliced Beef Tenderloin Sliders

with Mixed Greens and Horseradish Cream

Charcuterie Board w/ Hand-Cut Cheeses & Sliced Cured Meats

Served with Assorted Olives & Nuts, Fresh & Dried Fruit, Mustards, Preserves, Crackers and Toasted Crostini

GF

Hors D'oeuvres

Hot Appetizers

Served A La Carte

Two pieces per serving

Sweet Corn Fritters

dusted with Powdered Sugar

Beef Mini Meatballs

Tossed in Sweet BBQ Sauce, House Made Marinara or Tangy Teriyaki Glaze

GF

Potstickers

(Edamame or Chicken & Vegetable) topped with Fresh Scallion and Sesame Dipping Sauce on the Side

Crispy Veggie Spring Rolls

with Sesame Dipping Sauce

Mini Vegetable filled Samosas

with Garlic Lemon Sauce (Vegan)

Mini Veggie Tarts

with Ricotta, Roasted Tear Drop Tomatoes, Asparagus and Swiss

Roasted Artichoke and Spinach Dip

with Toasted Pita Triangles

Spinach and Feta

filled Phyllo Cups

Stuffed Button Mushrooms

Creamy Boursin OR Italian Sausage

Crispy Chicken Wings

with Sweet BBQ, Mild Buffalo, Ranch & Blue Cheese Dressing

GF

Veggie Wontons

with Creamy Artichoke and Sun Dried Tomato Pesto

Bacon Wrapped Dates

Stuffed with Cave-Aged Blue Cheese

GF

Twice Baked Mini Potatoes

with Cheddar, Scallion & Honey Cured Bacon

GF

French Onion Soup Bites

with Caramelized Onion and Gruyere topped with Scallion

Coconut Crusted Shrimp

with Sweet Thai Chili Sauce

Pizza Pinwheels

(Pepperoni or Margherita) with Marinara Dipping Sauce

Mini Chile Rellenos

Macaroni & Cheese Bites

(Bacon or Green Chile) with Ranch Dipping Sauce

Italian Crusted Cheese Ravioli

with Marinara Dipping Sauce

Smoked Keilbasa Sausage and Mini Potato Skewer

with Dijon Dipping Sauce

GF

Zesty Buffalo Chicken Dip

with Tortilla Chips

GF

Crab and Cream Cheese Golden Wontons

with Sweet and Sour Sauce

GF

Petite Crab Cakes

rolled in Panko with Cilantro, Sweet Corn and Red Pepper with Remoulade

Mediterranean Grilled Vegetable Skewers

(Vegan)

GF

Cilantro Lime Chicken Skewers

with Peppers & Onions

GF

Smoked Gouda & Beer Cheese Dip

with Mini Soft Pretzel Bites

Mustard & Bacon Crusted Chicken Bites

with Bacon Aioli

Reuben Puffs

stuffed with Corned Beef, Sauerkraut, Swiss Cheese and Thousand Island on the Side

Chimichurri Steak Skewers

GF

Grilled Cheese Bites

with Roasted Red Pepper Tomato Soup Shots (Passed Item Only)

Sliders

(BBQ Pulled Pork or Ground Beef) with Pickle de Gallo

Mini Beef Wellington

with Mushroom Duxelles and Horseradish Cream

Herb Grilled Lamb Lollipops

with Mint Yogurt Sauce

GF

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