Hors D’oeuvres
Hors D’oeuvres Packages

Classic Cocktail Party $15.95
 five appetizers

Silver Cocktail Party $18.95
 six appetizers

Gold Cocktail Party $21.95
 two stations & four appetizers

Platinum Cocktail Party $29.95
 three stations & five appetizers

additional appetizers; priced per person
 appetizers $3 / appetizer station $4
Beef

- mini beef wellington bites +$1
- meatballs marinara
- swedish meatballs (turkey option available)
- flank steak quesadilla
- mini reubens
- smoked beef & bleu puffs +$1
- grilled lamb lollipops +$2
- empanadas (vegetarian available)
- pot stickers (vegetarian available)

Pork

- chorizo stuffed mushrooms w/ creole sauce
- italian sausage stuffed mushrooms
- pork Pad Thai satay
- pork szechuan fritter w/ sweet soy demi
- mac & cheese bites
  served w/ spicy cheddar bacon queso (vegetarian option available)
- prosciutto arancini
- mini cuban cristo sammies
- italian sausage skewers w/ peppers & onions
- creole kabob; shrimp, sausage, okra

Poultry

- chicken satay w/ peanut sauce
- turkey meatball marinara
- applewood bacon wrapped chicken
- bone-in or boneless chicken wings
- deviled eggs
- chicken quesadilla (buffalo available)
- chicken lettuce wraps
- chicken cordon bleu mini sammies

Vegetarian

- roasted veggie pinwheels w/ hummus spread
- caprese skewers
- eggplant parmesan fritters
- vegetable quesadilla
- blood orange & goat cheese crostini
- vegetable spring rolls w/ Hoisin & chili garlic sauce
- potato pierogi
- mini italian pesto, mushroom, or three cheese arancini
- black bean & corn fritters
  served w/ lime crème fresh
- spinach, artichoke & asiago cheese stuffed mushrooms
- crispy potato wedges w/ garlic parmesan rub
- salted edamame
- wonton crisp; spicy curry/garlic parm/wasabi sweet soy

Seafood

- shrimp bruschetta on crostini +$1
- scallops w/ pecan wood smoked bacon +$2
- mini crab cakes +$2
- rustic coconut shrimp +$1
- jumbo lemon poached shrimp cocktail w/ tangy horse radish sauce +$1
- salmon fritters w/ roasted red pepper aioli +$1
Hors D’oeuvres Stations & Platters

**Grilled Mediterranean Vegetables**
assorted of portobello mushrooms,
roasted red peppers, zucchini & squash
served w/ garlic hummus & flatbread

**Crudité Platter**
assorted of fresh vegetables
served w/ chipotle ranch and hummus dips

**Fresh Fruit Platter**
assorted seasonal fruits

**Domestic & Imported Cheese**
variety of cheeses
finished w/ fruit & nut compote
served w/ an assortment of crackers

**Mediterranean Spreads**
served w/ toast points
  - olive tapenade
  - roasted garlic hummus
  - baba ghanoush

**Smoked Salmon Lox +$2**
  - mini bagels
  - cream cheese
  - pickled red onion mustard & cornichons

**Charcuterie Platter**
served w/ flatbread
assorted of fine cured meats
pickled giardiniera & olives

**Gourmet Dip Station**
served w/ baguette, crackers & tortillas
  - artichoke & asiago dip
  - spinach, crab & cheese dip
  - buffalo chicken dip

**Tex Mex Station**
served w/ tortilla chips
  - pico de gallo
  - corn & black bean salsa
  - hot salsa
  - salsa verde
  - salsa con queso

**Baked Brie Platter**
served w/ baguette
w/ fig balsamic compote & candied pecans

**Nacho Station**
served w/ tortilla chips
  - diced tomato
  - seasoned ground beef
  - cheese sauce
  - jalapenos
  - white onion
  - scallion
  - sour cream
  - black olives