



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

assortment of portobello mushrooms,
roasted red peppers, zucchini & squash
served w/ garlic hummus & flatbread

Crudité Platter

assortment 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
assortment 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