



Hors D'oeuvres



Hors D'oeuvres Packages

Classic Cocktail Party \$15.95 pp
five appetizers

Silver Cocktail Party \$18.95 pp
six appetizers

Gold Cocktail Party \$21.95 pp
two stations & four appetizers

Platinum Cocktail Party \$29.95 pp
three stations & five appetizers

A la Carte \$3 pp, per app
choose as little as one hors d'oeuvre!

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 *GF
- italian sausage stuffed mushrooms*GF
- 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*GF
- creole kabob*GF; shrimp, sausage, okra

Poultry

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

Vegetarian

- roasted veggie pinwheels w/
hummus spread
- caprese skewers +\$1 *GF
- eggplant parmesan fritters
- vegetable quesadilla
- blood orange & goat cheese
crostini *GF
- vegetable spring rolls w/ Hoisin
& chili garlic sauce *GF
- 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 *GF
- crispy potato wedges w/ garlic
parmesan rub *GF
- salted edamame *GF
- wonton crisp; spicy curry/garlic
parm/wasabi sweet soy
- couscous & fig stuffed
mushrooms

Seafood

- shrimp bruschetta on crostini +\$1
- scallops w/ pecan wood smoked
bacon +\$2 *GF
- mini crab cakes +\$2
- rustic coconut shrimp +\$1 *GF
- jumbo lemon poached shrimp
cocktail w/ tangy horse radish
sauce +\$1 *GF
- salmon fritters w/ roasted red
pepper aioli +\$1

Vegan

- quinoa stuffed mushrooms
- zucchini fritters w/ garlic & dill
- tofu dumplings w/ sweet chili sauce
- tempura vegetables
- carrots in a blanket
- black bean vegan 'meatballs'
- buffalo cauliflower



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