



Hors D'oeuvres



Hors D'oeuvres Packages

Drop off/full service

Full service prices based on 50-150 guests*

Classic Cocktail Party \$15.95 pp/\$35.95 pp
five appetizers

Silver Cocktail Party \$18.95 pp/\$38.95 pp
six appetizers

Gold Cocktail Party \$21.95 pp/\$41.95 pp
two stations & four appetizers

Platinum Cocktail Party \$29.95 pp/\$49.95 pp
three stations & five appetizers

A la Carte \$4 pp, per app
choose as little as one hors d'oeuvre!



Beef

- mini beef wellington bites +\$1
- meatballs marinara
- swedish meatballs
- flank steak quesadilla
- mini reubens
- smoked beef & bleu puffs +\$1
- grilled lamb lollipops +\$2
- empanadas (vegetarian available)
- fried beef tortellini w/ marinara

Pork

- chorizo stuffed mushrooms w/ creole sauce *GF
- italian sausage stuffed mushrooms*GF
- Loaded Potato Canopy w/ bacon, sour cream, scallion
- 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
- Bahn Mi Pork Belly w/ Pickled Vegetables

Poultry

- chicken satay w/ peanut sauce
- 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
- Sesame Chicken Bites

Vegetarian

- roasted veggie pinwheels w/ hummus spread
- caprese skewers +\$1 *GF
- eggplant parmesan fritters
- vegetable quesadilla
- 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
- couscous & fig stuffed mushrooms
- Vegetarian Pot Stickers

Seafood

- shrimp bruschetta on crostini +\$1
- scallops w/ pecan wood smoked bacon +\$2 *GF
- mini crab cakes +\$4
- 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
- black bean vegan 'meatballs'
- buffalo cauliflower



Hors D'oeuvres Stations & Platters

Grilled Mediterranean Vegetables \$4pp

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

Crudité Platter \$4pp

assortment of fresh vegetables
served w/ chipotle ranch and hummus dips

Fresh Fruit Platter \$4pp

assorted seasonal fruits

Domestic & Imported Cheese \$4pp

variety of cheeses
finished w/ fruit & nut compote
served w/ an assortment of crackers

Mediterranean Spreads \$4pp

served w/ toast points

- olive tapenade
- roasted garlic hummus
- cold Greek pita dip

Charcuterie Platter \$4pp

served w/ flatbread
assortment of fine cured meats
pickled giardiniera & olives

Gourmet Dip Station \$8pp

- served w/ baguette, crackers & tortillas
- Spinach & artichoke & asiago dip
 - Mexican taco dip
 - buffalo chicken dip

Tex Mex Station \$5pp

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

Baked Brie Platter \$5pp

served w/ baguette
w/ fig balsamic compote & candied
pecans

Nacho Station \$6pp

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