

BLOSSOM

Small Event Catering

Hors D'oeuvres Options and Ideas

Hors D'oeuvres for \$5 per person per dish

1. Pastry Covered Baked Brie with Jam
2. Brucchetta
3. Sweet and Savory Meatballs GF
4. Goat Cheese and Fig mini Tarts
5. Fontina, Leek and Mushroom Braid
6. Warm Artichoke Fennel Dip with Pita
7. Fruit Platter GF
8. Crudites (Cut Vegetables) with Beet Hummus GF
9. Caramelized Onion and Apple Tart with Creme Fraiche
10. Chicken Satay with Peanut Sauce GF
11. Caprese (Tomatoes, Basil and Mozzarella) Platter GF
12. Cold Sesame Noodles
13. Beet Relish with Toasted Baguette
14. Savory Gluten Free Sweet Potato Muffins with Quinoa GF

Hors D'oeuvres for \$6 per person per dish

1. Local Cheese Platter with Pickles and Crackers
2. Antipasti Platter GF
3. Tofu Spring Rolls with Sweet and Spicy Peanut Sauce GF
4. Pork Buns
5. Roasted Root Tart
6. Seasonal Individual Quiche

Orders must be over 10 people per option

Delivery \$10

Set up and Clean up \$125

Serving Platter and Bowl Rental \$25