 **The Barn1906**

**Hors D’oeuvres Service**

**May-October**

**Based at 125 Guest Attendance**

***A selection of stationed and hand passed Hors d’ oeuvres***

-Option One-

***Stationed***

Fresh Crudités with Assorted Herbed Dips

Domestic and Imported Cheeses

***Hand Passed***

Broiled Meatballs with Honey Garlic Sauce

Grilled Chicken Brochette with Sweet Chili Sauce

$8.95/guest

(Plus applicable taxes and 15% gratuity)

-Option Two-

***Hand Passed***

Individual Crudités Goblet with Herbed Sour Cream Dip

Assorted Flat Breads and Savory Dip Cup

Caramelized Onion and Roasted Garlic Bruschetta on Crustini

Anti-Pasto Brochette with Pesto Aioli

Watermelon and Feta Pick with Honey-Balsamic Glaze

$9.95/guest

(Plus applicable taxes and 15% gratuity)

-Option Three-

***Stationed***

Stationed Charcuterie with Marinated Olives

***Hand Passed***

Hand passed Mini Grilled Cheese,

Coconut Breaded Shrimp with Sweet Chili Sauce

Mini Vegetable Spring Rolls with Asian Dipping Sauce

$12.95/guest

(Plus applicable taxes and 15% gratuity)

**Compliment any above package with an addition from the list below**

Vegetable Samosas

Mini Spring Rolls with Asian Dipping Sauce

Cheddar and Bacon Quiche

Mini Roasted Garlic and Tomato Bruschetta

Tomato and Parmesan Potato Skins

Chipotle Sautéed Sausage Medallions

Breaded Chicken Filet with Plum Sauce

Marinated Olives Station

Roasted Pepper with Asparagus and Cream Cheese Pinwheel

$1.00 per Guest

Flat Bread, Pitas and Corn Chips with Savory Dips

Chilled Canapés

Bocconcini with Grape Tomato and Balsamic Glaze

Marinated Beef Brochette

Seared Pork Kabob with Cider Reduction

Breaded Chicken Spear with Chipotle-Ranch Dip

Pesto Marinated Tortellini Skewer

$1.25 per Guest

Sweet Onion, Havarti & Sun dried Tomato Tart

Coconut Fried Shrimp with Sweet Chili Sauce

Prosciutto Wrapped Asparagus

Shaved Sirloin with Horseradish Aioli on Crustini

Seared Lamb Brochette with Honey-Yogurt and Curry Sauce

Balsamic Grilled Vegetable with Feta Flat Bread Pizza

$1.50 per Guest

Black Tiger Shrimp with Seafood Sauce

Seared Bay Scallop with Mango-Jalapeño Salsa on Crustini

Grilled Lamb Chop with Mint Aioli

Seared Shrimp Brochette with Garlic Butter Glaze

Chilled Sushi with Pickled Ginger and Wasabi

Charcuterie with Marinated Olives

$3.75 per Guest

**Sweet Compliments**

Assorted Dessert Squares and Cream Filled Pasties

Fruit Brochettes with Carved Watermelon Basket

Mini Apple and Pear Crisp Tarts

Mini White Chocolate Laced Brownie Bites

White and Milk Chocolate Dipped Strawberries

Fresh Fruit Display with Vanilla Bean Yogurt Dip

Cream Filled Profiteroles with Caramel Sauce

$1.95 per Guest

**Beverage Compliments**

Brewed Coffee and Herbal Tea

Sparkling Fruit Punch (add mini fruit brochette for .95)

Hot Chocolate Bar-whipped cream, chocolate shavings and mini marshmallow

Spiced Apple Cider-served warm

$1.95 per Guest