

Boards & Platters.....

VEGETABLE CRUDITÉ w/ Roasted Red Pepper Hummus

GRILLED VEGETABLE BOARD Marinated Seasonal Vegetables

CHARCUTERIE PLATTER Assorted Local & Imported Meats & Cheeses Roasted Nuts, Dried Fruits, Sliced Baguette, Crackers

ARTISAN CHEESE BOARD Assorted Local & Imported Cheeses, Roasted Nuts, Dried Fruits, Assorted Crackers

MEDITERRANEAN PLATTER

Feta Cheese, Artichoke Hearts, Pepperoncini, Olives, Roasted Red Pepper Hummus and Fresh Pita

DEVEILED EGG PLATTER

~Traditional with a Dill & Caper Garnish
~ Jalapeno & Bacon

Cold Hors D' Oeuvres

MAN CANDY (Thick Slices of Bacon Slow Cooked in Brown Sugar & Cayenne)

HONEY SRIRACHA CHICKEN SKEWERS

POKE APPETIZER BITES (Large cucumbers slices, Fresh Poke with Seaweed Salad, Furikake, and Chives)

HOISIN BEEF TENDERLOIN WRAPS

THAI PEANUT & CHICKEN SALAD CUPS

CUCUMBER CUPS W/ SMOKED SALMON

TERIYAKI BEEF W/ WASABI MAYO ON CUCUMBER

MINI BLT ON SOURDOUGH

BUFFALO CHICKEN SKEWERS

RASPBERRY CHIPOTLE CHEESE PHYLLO TARTS

ANTIPASTO SKEWERS

PROSCIUTTO, MELON & MOZZARELLA

MEXICAN BRUSCHETTA (the perfect blend of avocados, tomatoes, onions, and feta cheese atop a crispy slice of sourdough bread)

SHRIMP COCKTAIL

(Traditional, Orange Spice, Bloody Mary)

ASSORTED RICOTTA CROSTINI BITES

(Choose 3) Pear & Ricotta, Gorgonzola, Bacon & Honey, Raspberry Jam & Sliced Almonds, Strawberries & Aged Balsamic Vinegar, Extra-Virgin Olive Oil, Lemon Zest & Sea Salt

APPETIZERS IDEAS

Dips & Spreads

DIP TRIO

Assorted Crackers, Pita Chips, & Sliced Baguettes

Choice of Three: Spinach & Artichoke Dip, French Onion Dip, Broiled Feta with Garlicky Cherry Tomatoes & Capers, Caramelized Onion & Bacon Dip, Aji Verde (a Peruvian dip made with a little mayonnaise, nutty cheese, cilantro, spicy peppers, garlic, and lime), Olive Tapenade

SOFT PRETZEL BITES WITH CHEDDAR & BEER FONDUE

SAVORY CHEESECAKES

Choice of: Sun-Dried Tomato with Basil, Pine Nuts or Blue Cheese Walnut with Caramelized Onions
10-15 Servings - \$30.00
25-30 Servings - \$60.00

Hot Hors D' Oeuvres

COCKTAIL MEATBALLS (Saucy Asian, Spicy Cilantro & Pineapple, Or Apricot Bourbon BBQ)

PHYLLO SPINACH & CHEESE TRIANGLES

FILET MIGNON EMPANADA Filet Mignon, Portobello, Feta, & Scallions

SPICY PORK CARNITAS STREET TACOS

GARLIC PESTO CHICKEN FLATBREAD

MEDITERRANEAN FLATBREAD (Hummus, Tomato, Cucumber, Feta, Oregano, and Olive Oil)

FARMERS MARKET FLATBREAD (Fresh Pesto, Mozzarella, Italian Sausage, Sliced Cherry Tomatoes, Red Onion, and Grilled Sweet Corn Kernels)

JALAPENO POPPER STUFFED MUSHROOMS with Artichoke

BACON BROWN SUGAR SMOKIES

MISSISSIPPI BRISKET SLIDERS (Slow Cooked Brisket, Pepperoncini, Garlic Aioli, Hawaiian Rolls)

CIDER BRAISED KIELBASA BITES

MINI CRAB CAKES W/ Dill Aioli