

# Hors d'oeuvres

Cold Hors d'oeuvres	Per 75 pieces
Tomato, Basil & Feta Cheese Bruschetta	\$100
Roasted Mushroom & Parmesan Cheese Crostini	\$125
Smoked Salmon & herbed Cream Cheese Crostini	\$145
Smoked Salmon & Horseradish Cream Cheese Cucumber	Bites \$140
Shrimp Cocktail Shooters	\$165
Spicy Thai marinated Shrimp Skewers	\$155
Savannah Tomato Sandwiches	\$85
Vidalia Onion Tartlets	\$95
Feta Cheese & Tomato Puff Pastry Bites	\$95
Asparagus wrapped in Prosciutto & baked in Puff Pastry	\$130
Melon & Prosciutto Skewers	\$155
Bacon & Cheddar Cheese Puff Pastry Pinwheels	\$85
Spinach Artichoke Dip Puff Pastry Pinwheels	\$95
Feta Cheese & roasted Red Pepper Puff Pastry Pinwheels	\$95
Antipasto Skewers (salami, mozzarella cheese, tomato, art	•
Southern Chicken Salad Phyllo Cups	\$130
Roast Beef Horseradish Spirals	\$105
Buffalo Chicken Roll-Up	\$105
Deviled Eggs	\$90
Hot Hors d'oeuvres	
Bacon, Spinach & Feta Cheese stuffed Mushrooms	\$140
Creole Salmon Cakes with Hot Mayonnaise	\$140
Bacon wrapped Scallops	\$200
Shrimp Hushpuppies with Dip	\$130
Mini Shrimp & Grits Cups	\$165
Chicken & Peach Wontons with Peach Vodka Dipping Sau	•

Buffalo Chicken Wontons with Bleu Chees Teriyaki glazed Chicken Skewers Coffee marinated Beef Satay with mild Ch Bacon wrapped Sirloin & Bleu Cheese Pic Honey Buffalo Meatballs	ili Lime Aioli		\$105 \$150 \$160 \$165 \$130
	Sm 25-35	Med 40-50	Lg 55-65
Vegetable Tray with Ranch Dip	\$80	\$100	\$140
Seasonal sliced Fresh Fruit	\$100	\$125	\$160
Assorted Cheese Tray with Crackers	\$110	\$145	\$170
Artisan Cheese Board w/ Apples, Grapes,			
Bread & Crackers	\$150	\$190	\$245
Garlic Parmesan Beer Cheese Dip and			
French Baguette	\$95	\$120	\$145
Hot Spinach & Artichoke Dip and			
Tortilla Chips	\$95	\$120	\$145

<u>Desserts</u>	Per 75 Pieces
Assorted Brownie Bites	\$130
Banana Pudding Shooters	\$160
Petit Fours	\$250
Cheese Cake Pops	\$210

Hors d'oeuvres can be increased in increments of 25 pieces. For parties choosing only from this menu, there is a minimum order of \$800. Table Setting Options:

Cocktail plastic plates, silver plastic forks, cocktail napkins. Included Clear glass plates, stainless steel forks, cloth napkins. Add \$4 p/p

\*Please see our Food Bars and Stations Menu. Vegan items available upon request. All prices are subject to 7% sales tax and 25% Service Support Fee. Venue Fee may apply.



#### Antipasto Bar

\$14 per person

Chef selection of cured Meats and Cheeses, marinated Artichokes, Pepperoncini and Olives. Tuscan grilled Vegetables, deviled Eggs, Grapes, sliced Apples with Honey and Condiments. Served with fresh baked Artisan Bread.

#### Ice Cream Sundae Bar

\$8 per person

Chocolate and Vanilla Ice Cream offered with Chocolate and Caramel Sauce, chopped Nuts, Sprinkles, Cherries, Oreos and Whipped Cream.

**Dessert Bar** 

\$10 per person

Assorted Pies and Whipped Cream, assorted Brownies, Lemon Bars, Petit Fours and Mini Eclairs.

### **Keurig Coffee Bar**

\$7 per person

To enjoy a fresh brewed cup of coffee, tea or hot chocolate. We provide assorted Keurig Pods served with Half & Half, Whipped Cream, Sugar, Truvia, and Sugar Cane. As well as assorted Torani Syrups, Cinnamon Sticks and Sugar Crusted Stir Sticks.

### Non-Alcoholic Beverage Station

\$4.50 per person

Sweetened & Unsweetened Iced Tea, Lemonade, Summer Fruit Punch and Iced Water – clear plastic cups.

All prices are subject to 7% Sales Tax and 25% Service Support Fee

## Table Setting Options:

High end disposable cocktail plates, silver plastic flatware, paper napkins - \$2 per person High end disposable cocktail plates, stainless steel flatware, cloth napkins - \$3 per person Clear glass cocktail plates, stainless steel flatware, cloth napkins - \$5 per person

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