DELIGHTFUL CATERING Any Occasion! Any Time!

Hors d'oeuvre

Cold Hors D'oeuvre	Prices per 75 pieces
Tomato, Basil, & Feta Cheese Bruschetta	90.00
Roasted Mushroom and Goat Cheese Crostini	117.00
Smoked Salmon and herbed Cream Cheese Crostini	135.00
Chili Lime Shrimp Cups	120.00
Grits Rounds topped with marinated Shrimps	120.00
Spicy Tuna Tartar on Wonton Squares	150.00
Seafood Ceviche Shooters	150.00
Smoked Trout Mousse on Cucumber Slices	135.00
Smoked Salmon and Horseradish Cream Cheese Cucumber Bites	135.00
Shrimp Cocktail Shooters	150.00
Spicy Thai marinated Shrimp Skewers	135.00
Blackened Shrimp, Guacamole, Cucumber Bites	135.00
Assorted Gourmet Canapés	150.00
Savannah Tomato Sandwiches	78.00
Vidalia Onion Tartlets	90.00
Feta Cheese and Tomato Puff Pastry Bites	90.00
Roasted Red Potatoes filled with Boursin Cheese	108.00
Asparagus wrapped in Prosciutto and baked in Puff Pastry	108.00
Cranberry Blue Cheese Pinwheels	78.00
Bacon and Cheddar Cheese Pinwheels	78.00
Feta Cheese and roasted Red Pepper Pinwheels	90.00
Goat Cheese Pops	120.00
Polenta Cakes with Tomato Jam and Goat Cheese	120.00
Gazpacho Soup Shooters	117.00
Antipasto Skewers (Salami, Feta Cheese, Tomato, Artichoke)	135.00
Chicken and Fig Jam Cups	120.00
Roast Beef Horseradish Spirals	90.00
Hot Hors D'oeuvre	
Mushroom Caps stuffed with Bacon, Spinach, and Goat Cheese	120.00
Mushroom Caps stuffed with Smoked Salmon and Goat Cheese	135.00
She Crab Soup Shooter	135.00
Mini Crabby Crab Cakes served with mild Chili Lime Aioli	159.00
Lobster Bon Bons with Citrus Vodka Dipping Sauce	225.00
Creole Salmon Cakes with Hot Mayonnaise	135.00
Scallops wrapped in Bacon Picks	150.00
Hot Crab Crostini	117.00
Spicy Tuna Rangoon	111.00
Shrimp Hushpuppies with Dip	111.00
Chicken and Peach Wontons with Peach Vodka Dipping Sauce	120.00
Chicken Marsala Puffs	111.00
Buffalo Chicken Wontons with Blue Cheese Dip	90.00
Crispy Southwestern Chicken Wontons with Salsa	117.00

9727 LEHIGH AVENUE SAVANNAH, GEORGIA 31406 - Phone 912-355-3930 - Facsimile 912-355-3120

Honey Buffalo Meatballs Baked Brie with Raspberries en croute Spanakopitas Jalapeno Popper Pies Hoppin' John Fritters with Dip Tomato Soup Shooter with grilled Cheese Sticks			111.00 135.00 90.00 117.00 90.00 192.00
	sm. 25-35	med. 40-50	lg. 55-65
Vegetable Tray with Ranch Dip	65.00	90.00	115.00
Seasonal sliced fresh Fruit	70.00	100.00	130.00
Assorted Cheese Tray with Crackers	75.00	115.00	140.00
Artisan Cheese Board with Berries & Artisan bread	122.00	175.00	225.00
Hot Cheese Fondue with Vegetables & Bread Cubes	125.00	150.00	175.00
Garlic Parmesan Beer Cheese Dip & French Baguette	75.00	100.00	125.00

Hot Spinach and Artichoke Dip & Tortilla Chips

Assorted Pimento Cheeses, Hummus served with fresh Vegetables and Pita Triangles Whole poached Salmon served with sliced French Baguette and Condiments	5.00 per person 5.50 per person
Sliced Beef Tenderloin served with Rolls and Condiments	7.50 per person
Charcuterie Board served with Artisan Breads and Condiments	8.00 per person

75.00

125.00

100.00

Desserts:	Prices per 75 pieces
Assorted Mini Pies	90.00
Assorted Mini Desserts	111.00
Assorted Dessert Shooters	111.00
Petit Fours	159.00
Assorted Cheese Cake Pops	159.00

Hors D'oeuvre can be increased in increments of 25 pieces. For parties choosing only from this HorsD'oeuvre menu, there is a minimum order of \$ 500.00.Table Setting Options:Clear plastic plates, silver plastic fork, cocktail napkinsn/aClear plastic plates, stainless steel fork, cocktail napkins1.00 per personClear glass plates, stainless steel fork, cloth napkins2.50 per personFor more table setting options please see our Options Page.

Please see our Food Bars and Stations Menu. Vegan Items available upon request.