



Hors d'oeuvres menu

COLD BITES (Priced per Piece)

Mozzarella Caprese Skewers \$1.25

Fresh Mozzarella, Basil, and Cherry Tomatoes skewered and served with a Balsamic Glaze

Cranberry Chicken Cups \$1.35

Diced Chicken Breasts with Cranberry Sauce, Creme Fraiche, Lemon, & Scallions served in a Phyllo Pastry Shell

Artichoke Truffles \$1.50

Marinated Artichokes, Goat Cheese, Parmesan, & Fresh Herbs rolled together

Endive Boats w/ Smoked Salmon \$1.75

Belgian Endive with Smoked Salmon Mousse & Alfalfa Sprouts

Asparagus Rollups \$2.50

Asparagus Spears wrapped in Provolone and Prosciutto with our homemade Pesto

Sinful Potatoes \$1.35

Chilled Baby Potatoes filled with Feta, Currants, Green Olives, & Fresh Herbs

Chilled Pea Shooters w/ Shrimp \$1.75

Chilled Sweet Pea Soup served in a shot glass and garnished with a Jumbo Shrimp and Snow Pea Pods

HOT BITES (Priced per Person)

Prosciutto Shrimp \$5.25

Jumbo Shrimp wrapped in Prosciutto served with our homemade Bourbon BBQ Sauce

Salmon Cakes \$2.75

Fresh Salmon, Bell Peppers & Green Onions baked in mini cakes served with our homemade Sriracha Aioli

Satay Chicken Skewers \$2.75

Skewered Chicken Breasts marinated in our homemade Teriyaki sauce served with a spicy Peanut Sauce

Water Chestnut Rumaki \$1.25

Marinated Water Chestnuts wrapped in Bacon

Stuffed Mushrooms \$1.25

Portabella Mushrooms stuffed with Goat's Cheese & Fresh Herbs with a Breadcrumb Topping

Sweet & Tangy Meatballs \$2.75

Mini Meatballs doused in our sweet and tangy BBQ Sauce

Spicy Swedish Meatballs \$2.75

Mini Meatballs doused in our Jalapeño Mushroom Cream Sauce

Mini Crab Cakes \$2.50

Crab Cakes served with our homemade Sriracha Aioli



HOT BITES (Cont.)

Satay Beef Skewers **\$3.00**

Skewered Sirloin marinated in our homemade Teriyaki sauce served with a spicy Peanut Sauce

Veggie Eggrolls **\$1.35**

Veggie Egg Rolls served with Sweet & Sour Sauce and Hot Mustard

PARTY BITES

Shrimp Cocktail **\$3.95**

Jumbo Shrimp with our homemade Cocktail Sauce
Priced per Person

Crudités w/ Dip **\$2.75**

Assorted Fresh Vegetables with your choice of Ranch or Dill Dips
Priced per Person

Spinach Artichoke Dip **\$2.75**

Spinach and Artichokes baked in a Parmesan Cream Cheese served with French Baguette
Priced per Person

Fresh Fruit Bowl **\$2.00**

Assorted Fresh Fruit
Priced per Person

Cheese Tray **\$3.00**

Assorted Cheeses with Grapes served with Crackers
Priced per Person

Meat & Cheese Tray **\$3.50**

Assorted Cheeses & Cured Meats served with Crackers
Priced per Person

Smoked Salmon Cheese Ball **\$40.00**

Smoked Salmon and Cream Cheese rolled into a large Ball
Priced per Ball (serves 30-40)

Pesto Cheese Ball **\$40.00**

Pesto, Parmesan, Cream Cheese & toasted Pine Nuts rolled into a large Ball
Priced per Ball (serves 30-40)

Baked Brie **\$2.50**

Brie topped with your choice of Fig, Apricot, or Raspberry preserves baked in Phyllo dough served with French Baguette
Priced per Person

French Baguette & Italian Oil **\$2.25**

French Baguette served with Extra Virgin Olive Oil, Balsamic Vinegar, Garlic, Herbs & Parmesan Cheese
Priced per Person

Marinated Mushrooms & Olives **\$8.50**

Mushrooms and Pitted Queen Olives marinated in our own mixture of herbs and vinegar
Priced per Pint

Bruschetta **\$3.00**

Tomatoes, Garlic, & Fresh Herbs served atop toasted Garlic French Baguette
Priced per Person



PARTY BITES (Cont.)

Stuffed Olives **\$8.50**

Pitted Queen Olives stuffed with your choice of Blue Cheese, Fresh Garlic & Sun-dried Tomatoes, or Pepperjack Cheese
Priced per Pint (30-33 olives per pint)

Chips and Salsa **\$2.75**

Blue Corn Tortillas served with your choice of traditional Tomato-Cilantro Salsa, Black Bean and Corn Salsa, or Mango Salsa
Priced per Person

CROSTINI'S & CANAPES (Priced per Piece)

Mushroom & Thyme Crostini **\$1.75**

Thyme Marinated Mushrooms, Goat Cheese, Lemon Zest atop French Baguette

Sirloin Crostini **\$1.75**

Thinly sliced Sirloin, Blue Cheese spread, & Red Onion atop French Baguette

Italian Crostini **\$1.50**

Italian Sausage, Bell Peppers, & Pesto atop French Baguette

Goat Cheese Crostini **\$1.75**

Goat Cheese & Caramelized Onions atop French Baguette

Pesto Chicken Crostini **\$1.75**

Pesto, Chicken, & Sun-dried Tomato atop French Baguette

Smoked Salmon Canape **\$1.75**

Cucumber Cups filled with a Smoked Salmon Mousse

Shrimp Canape **\$1.75**

Jumbo Shrimp, Cucumber, Shallot-Parsley Butter, & Fresh Dill atop Rye

Beef Canape **\$1.75**

Rare Roast Beef, Garlic Aioli, Arugula, & Asiago Cheese atop Rye

SWEET BITES (Priced per Piece)

Mousse Cups **\$2.25**

Chocolate and/or Raspberry Mousse served in mini cups

Raspberry-Lemon Goat Cheese Cheesecake Bites **\$1.25**

Homemade Cheesecake make with Goat Cheese, Lemon, and Raspberries
Minimum order: 20

Pumpkin Cheesecake Bites **\$1.00**

Homemade Pumpkin Cheesecake
Minimum order: 20

Chocolate Covered Strawberries **\$2.25**

Fresh Strawberries dipped in Dark or Milk Chocolate

Tiramisu **\$4.75**

Ladyfingers soaked in Kahula and Espresso layered with a Mascarpone Custard
Minimum order: 9