





## PORK

**SLICED COUNTRY OR HONEY HAM BISCUITS** Served on Homemade Buttermilk or Sweet Potato Biscuits with Country Ham and Dijonnaise Sauce: Cost per piece...\$1.95

**PETITE QUICHE LORRAINE** With Bacon & Swiss Cheese: Cost per piece...\$1.75

**TASSO HAM AND SPINACH DIP** lean, spicy cured pork With warm Flatbread Triangles. Cost per piece...\$1.95

**BBQ PULLED PORK SLIDERS** Cost per piece...\$1.95  
Minimum count...50 Minimum cost...\$97.50

**PULLED PORK CROSTINI** On a baguette & topped with Asian slow: Cost per piece...\$1.75

**BABY RED BLISS POTATOES** Halved and Stuffed with Bacon, Cheddar and Mozzarella and topped with Chive Crème Fraiche: Cost per piece...\$1.50

**PORK TENDERLOIN CROSTINI** A delectable open-faced Pork Tenderloin Crostini With a Cranberry-Pepper Jelly Garnished with Parsley: Cost per piece...\$1.50

**SAUSAGE STUFFED MUSHROOMS** Stuffed with Italian Sausage, Parmesan Cheese and Spices: Cost per piece...\$1.20

## VEGETARIAN

**PETITE SPINACH AND FETA QUICHE** in Phyllo Cups: Cost per piece...\$1.75

**VEGETABLE SPRING ROLLS** Served with a Tangy Duck Sauce: Cost per piece...\$1.95

**SPINACH AND ARTICHOKE DIP** Served with or on Toasted Pita rounds: Cost per piece...\$1.95

**PASTA TORTELLINI** In a Parmesan Cream sauce, can be served in 2oz Cups or Skewered: Cost per piece...\$1.95

**ANTIPASTO SKEWERS** With Fresh Mozzarella, Black Olives and Grape Tomatoes, drizzled with a Balsamic Reduction: Cost per piece...\$2.25

**FRUIT AND CHEESE TRAY** Fresh Cut Seasonal Fruit Display, with Assorted Cheese Cubes and a Whipped Ginger Crème Dipping Sauce: Cost per piece...\$3.95

**INTERNATIONAL CHEESE BOARD** Served w/Rustic Breads & Assorted Crackers: Cost per piece...\$4.50

**STUFFED MUSHROOM CAPS** Filled with creamy Spinach Florentine: Cost per piece...\$1.75

**BRUSCHETTA TAPENADE** With Olive Oil, Garlic, Thyme, Grated Parmesan Cheese and Chopped Olives served on toasted Baguette Rounds: Cost per piece...\$1.50

**TOMATO-BASIL BRUSCHETTA** With Olive Oil, Garlic, Basil, Roma Tomatoes and Grated Parmesan Cheese, served on toasted Baguette Rounds: Cost per piece...\$1.50

**SPICY BLACK BEAN DIP** With or on Homemade Tortilla Chips: Cost per piece...\$1.75

**SPANAKOPITA** Phyllo Dough filled with tender Spinach, tangy Feta Cheese and Greek Herbs: Cost per piece...\$1.75

**GRILLED VEGETABLE PHYLLO CUPS** With Goat Cheese & Balsamic Reduction: Cost per piece...\$1.75

**ROASTED RED PEPPER HUMMUS** Served with or on Toasted Pita Triangles: Cost per piece...\$1.50

**FRESH CUT SEASONAL FRUIT** with Assorted Cheese Cubes with Whipped Ginger Crème: Cost per piece...\$3.95

**TOMATO SOUP W/MINI GRILLED CHEESE** Served in in 2oz Cups & Topped w/Grilled Cheese: Cost per piece...\$2.95

**FRESH FRUIT BRUSCHETTA** Fresh small diced fruit w/Kiwi, Strawberries, Cantaloupe, Honey Dew and Pineapple served w/cinnamon & sugar Tortilla chips (Garnished w/Cilantro): Cost per piece...\$1.75

**MINI GREEK SALAD SKEWERS** Red Onion, Tomato, Cucumber and Feta Cheese, drizzled with Greek Dressing: Cost per piece...\$1.25

**MINI WEDGE SALAD SKEWERS** Iceberg Lettuce, Tomato, Bacon & Red Onion, drizzled with Blue Cheese Dressing: Cost per piece...\$1.25

**MUSHROOM CROSTINI** Sautéed Assorted Mushrooms, Shallots & Garlic served on top of a Ricotta topped crostini: Cost per piece...\$1.75

**HERBED CHICKPEA BRUSCHETTA** Baked chickpeas, onions, pancetta and carrots, pureed Olive oil, spread on toasts then garnished with a drizzled Olive oil & parsley: Cost per piece...\$1.25

**PIMENTO CHEESE DIP** Served with or on a Crostini: Cost per piece...\$1.25

**CAPRESE SKEWERS** With Tomato, Mozzarella and a Basil served on 10" Skewers: Cost per piece...\$1.25