

HORS D'OEUVRES

priced per piece | 25 piece minimum | available passed or displayed

COLD OPTIONS

ITALIAN BRUSCHETTA | 2.25

garlic crostini with vine ripe roma tomatoes, fresh basil, shaved parmesan and balsamic reduction (v)

SHRIMP COCKTAIL | 3.50

citrus poached prawns with a green olive skewered on a bloody mary cocktail sauce pipette (gf)

STEAK CROSTINI | 3.00

thin sliced grilled steak with chevre cheese, spinach chiffonade and sun-dried tomato jam

TUNA POKE | 3.00

served on a crispy wonton garnished with sesame seeds and scallions

CURRIED CHICKEN SALAD | 2.25

served in english cucumber cups, garnished with golden raisins and fresh parsley (gf)

ANTIPASTO SKEWERS | 3.25

salami, cheese tortellini, marinated cherry tomatoes, olives, artichokes, fresh mozzarella and basil (gf)

SMOKED SALMON CONES | 3.50

dill cream cheese and salmon mousse in an edible cone, topped with microgreens

BLUE CHEESE CANAPES | 3.00

savory shortbread biscuit with blue cheese, wine marinated grapes and toasted almonds, drizzled with honey (v)

COFFEE & CUMIN RUBBED PORK TENDERLOIN | 2.50

sliced thin and garnished with shallot mango gastrique and microgreens (gf)



BTW... *package pricing is available when you pair hors d'oeuvres with dinner.*

FRESH FRUIT SHOOTERS | 3.00

brunoise strawberries, melon, pineapple and kiwi served in a shooter cup (v,gf)

DECONSTRUCTED CALIFORNIA SUSHI | 4.50

seasoned sushi rice, crab meat, avocados, cucumbers, carrots, nori, sriracha mayo and sesame seeds served in mini asian take-out box (gf)

SOUTHERN-STYLE DEVILED EGGS | 2.50

topped with crispy bacon, chives and sriracha sauce (gf)

CRUDITE BREAD CUPS | 3.00

fresh vegetables with creamy spinach dip served in edible rustic bread cups (v)

AVOCADO SHRIMP CEVICHE | 3.50

served in a crispy wonton cup garnished with fresh cilantro

WHIPPED BLACK PEPPER GOAT CHEESE & WINE SOAKED CHERRIES | 2.50

served on a tasting spoon (v,gf)

BLOODY MARY & STEAK SHOOTERS | 3.50

house-made bloody mary cocktail in a black pepper and celery salt rimmed shooter, topped with a grilled steak and green olive skewer (gf)

STRAWBERRY AND RICOTTA CROSTINI | 3.00

with basil chiffonade and honey balsamic (v)

CAPRESE SKEWERS | 3.00

fresh mozzarella, cherry tomato, fresh basil and balsamic reduction (v,gf)

GRILLED PEACH & GOAT CHEESE FLATBREAD | 3.00

MINI RASPBERRY-JALAPENO CREAM CHEESE BALLS | 2.50

rolled in sesame seeds and skewered with a pretzel stick (v)



WARM OPTIONS

SWEET CORN HUSHPUPIES | 2.50

with spicy remoulade (v)

INDIAN SPICED SAMOSAS | 3.50

potato and sweet pea filling with cilantro-mint chutney (v)

PORTOBELLO STUFFED MUSHROOMS | 3.50

with smoked gouda, bacon and chives (gf)

RUM SPRITZED JUMBO COCONUT SHRIMP | 3.25

with malibu sweet chili sauce and fresh cilantro

FRIED MAC & CHEESE BITES | 2.00

with sriracha aioli (v)

BAKED BRIE & BACON JAM | 2.50

in mini phyllo cups

BLUE CORN CRUSTED CHICKEN SATAY | 2.50

with spicy honey dijon

BACON WRAPPED SHRIMP | 3.50

with chipotle barbecue (gf)

BUFFALO CHICKEN HORSESHOE SPOON | 3.00

buffalo chicken bite, beer cheese sauce, crispy shoestring potatoes and crumbled blue cheese

CHICKEN SATAY | 2.50

with sweet chili sauce, sesame seeds and chives (gf)

KOREAN FRIED CAULIFLOWER | 3.00

with sweet-soy glaze, served in mini asian take-out box (v)

MINI BEEF WELLINGTON | 3.00

with spicy dijon mustard

THAI CHICKEN MEATBALLS | 2.50

with sweet chili sauce

GRILLED CHEESE CROSTINI | 3.00

with bacon and pimento cheese

TATER TOT CONES | 3.00

drizzled with sriracha aioli (v)

MINI BEEF CHALUPA | 3.00

with shredded lettuce, mild cotija and southwestern sauce

PANEER BITES | 3.00

marinated fried cheese in a creamy masala sauce served in a shooter cup (v,gf)

ROMA TOMATO FLATBREAD | 3.00

with fresh roma tomatoes, basil pesto and feta cheese (v)

ASIAN CRAB CAKES | 3.50

with wasabi aioli and fresh cilantro

MOROCCAN SPICED LAMB SKEWERS | 4.50

with pomegranate-port reduction (gf)

SPANISH CORN CAKES | 3.00

mini buttery corn cakes topped with pico de gallo, avocado crema and fresh cilantro (v,gf)

DUCK EGG ROLLS | 4.00

sweet barbeque pulled duck, smoked gouda cheese and green onion

ITALIAN BEEF SATAY | 4.00

with spicy giardiniera and gremolata (gf)

PARMESAN ARANCINI | 3.00

house-made fried risotto balls with marinara sauce (v)

BOURBON GLAZED PORK BELLY SATAY | 3.25

crispy pork belly bites in a sticky, sweet whiskey sauce (gf)

SWEET PEA, FETA AND MINT FALAFEL | 3.00

with creamy tahini sauce (v)

CAJUN SAUSAGE PUFFS | 3.00

grilled andouille sausage baked in puff pastry, drizzled with creole honey mustard

FRIED VEGETABLE SPRING ROLLS | 2.00

garnished with fresh cilantro and sweet chili dipping sauce (v)

WILD MUSHROOM POLENTA CAKES | 3.00

mini fontina polenta cake topped with mushroom ragu and fresh thyme (v) (gf)

CHICAGO STYLE HOT DOG SKEWER | 3.50

mini frank in a blanket, cherry tomato, sport pepper, dill pickle, dijon mustard and poppy seeds



APPETIZER DISPLAYS

priced per person | 25 person minimum | includes small, eco friendly disposables plates

TOWER OF CHEESE | 180.00

Serves 25-30 guests

multi-tiered "cakes" made from whole wheels of artisan cheese, stacked and garnished with fresh fruit and berries, nuts and edible flowers (v,gf)

GOURMET CHEESE PLATTER | 5.95

chef's selection of imported cheese wheels and wedges with cubed, domestic cheese, garnished with fresh berries and assorted nuts, displayed with assorted gourmet crackers and sliced rustic baguette, seasonal preserves and stone-ground mustard (v,gf)

CHARCUTERIE BOARD | 6.95

chef's selection of cured meats and, select italian cheeses, assorted pickled and marinated vegetables, garnished with grapes and strawberries, displayed with sliced, rustic baguette, stone ground mustard and fig jam (gf)

CHEESE BALL TRIO | 4.95

goat cheese & spiced cranberry cheese ball (v,gf), bacon-cheddar & ranch cheese ball (gf) and "everything" swiss cheese ball (v,gf) served with assorted gourmet crackers

ULTIMATE CRUDITE PLATTER | 4.95

an impressive array of ten or more fresh and seasonal vegetables displayed with green goddess dressing (v,gf)



BTW...

we proudly provide eco friendly tableware to help reduce our carbon footprint.

MEDITERRANEAN DIP DISPLAY | 4.95

toasted pita bread, fresh vegetables and kalamata olives with a trio of dips: creamy greek feta dip, olive tapenade, sriracha hummus (v)

FONDUE | 5.95

gruyere cheese fondue displayed with fresh julienne vegetables, sliced green apples, cubed baguette and soft pretzel bites (v,gf)

CHICKEN WINGS | 3.95

available bone-in or boneless displayed with fresh carrots, celery sticks and buttermilk ranch or blue cheese dressing

choose one sauce per 25 guests:

hot buffalo, honey sriracha, sweet chili, maple-chipotle, spicy barbeque, carolina-mustard, jerk, curried, salt & vinegar, parmesan-garlic

TORTILLA CHIPS AND DIP

tri-colored corn tortilla chips displayed with selection of dips

choose one dip | 2.95

additional dip | 2.00 each

mango salsa (v,gf), salsa verde (v,gf), salsa rojo (v,gf), guacamole (v,gf), warm mexican street corn (v,gf), warm queso (v,gf), warm spinach-artichoke (v,gf), warm bacon-blue cheese (gf), shrimp scampi (gf)

KETTLE CHIPS AND DIP

house-made kettle chips displayed with selection of dips

choose one dip | 2.50

additional dip | 2.00 each

vinegar aioli (v,gf), spicy ketchup (v,gf), caramelized onion & bacon (gf), sour-cream & ranch (v,gf), roasted garlic (v,gf), salmon cucumber (gf), warm buffalo chicken (gf), warm cajun-pimento cheese (v,gf)



BREADSTICKS AND DIP | 4.95

parmesan-garlic breadsticks and prosciutto wrapped breadsticks displayed with warm marinara dipping sauce topped with goat cheese and herbs (v, gf)

PRETZEL DISPLAY | 5.95

warm, soft pretzel bites & pretzel twists with sea salt served with a selection of dipping sauces

choose three:

warm marinara (v), warm beer cheese sauce (v), warm jalapeno-cream cheese and parmesan (v), honey mustard (v), salsa rojo (v), sour cream and chive (v), roasted red pepper hummus (v)

SWEET PRETZEL DISPLAY | 4.95

warm, cinnamon and sugar, soft pretzel bites & pretzel twists served with sweet cream cheese and chocolate hazelnut dipping sauce (v)

BRUSCHETTA PLATTER

toasted garlic crostinis displayed with selection of toppings:

choose three toppings | 3.50**additional topping | 1.50**

whipped herbed ricotta (v), pesto (v), creamy goat cheese and herb (v), classic tomato basil (v), olive tapenade (v), shaved grana (v), caramelized onion and mushroom (v), bacon-onion jam, infused olive oil (v)

POPCORN TRIO | 2.95

choice of three gourmet popcorn flavors

BLOODY MARY JUMBO SHRIMP COCKTAIL DISPLAY | 4.95

chilled vodka poached jumbo shrimp with bloody mary cocktail sauce and sliced lemons (gf)

