



# HORS D'OEUVRES PLATTERS

Beautifully Displayed Assortments of Small Bites. All Crackers & Breads Served in Baskets on the Side.

*Large Platters Serve 50 Guests. Small Platters Serve 25 Guests (Unless Marked).*

## Crudité Platter GF/Vegan

Large: \$170 | Small: \$98

Variety of Seasonal Garden Vegetables. May Include: Cauliflower, Broccoli, Cucumbers, Radishes, Peppers, Carrots & Celery

Choice of:

**Savory Vegetable Dip V | French Onion Dip V  
or Hummus Vegan**

## Vegetable & Relish Platter GF/Vegan

Large: \$105 | Small: \$54

Dill & Sweet Pickles, Olive Medley, Baby Carrots, Banana Peppers, Grape Tomatoes, Cucumbers & Celery

Choice of:

**Savory Vegetable Dip V | French Onion Dip V  
or Hummus Vegan**

## Bruschetta Bar GF/V

Large: \$175 | Small: \$99

Fresh Salsa, Sun-Dried Tomato Pesto, Basil Pesto, Roasted Garlic Spread & Seasoned Goat Cheese accompanied by Vegetable Crudité

**\*Pesto Contains: Dairy & Soy | Served w/ Crostini Slices**

## Hummus Trio Platter GF/Vegan

Large: \$170 | Small: \$99

Hummus, Red Pepper Hummus, Basil Pesto Hummus & Vegetable Crudité

**\*Contains Tahini/Sesame & Soy | Served w/ Mini Naan**

## Domestic Cheese Platter GF/V

Large: \$182 | Small: \$100

Assorted Cubed & Sliced Cheeses  
**Served w/ Assorted Crackers**

## Amish Cheese Board GF/V

Large: \$225

Prairie Breeze Cheddar **Iowa** | Smoked Cheddar |  
Der Edel Bleu | Marn Von Berge Goat Cheese **Pennsylvania**  
Sour Cherry Preserves **Michigan** | Apple Butter **Michigan**  
Mucky Duck Mustard **Michigan** | Candied Walnuts **Michigan**  
**Served w/ Heritage Cracker Assortment &  
Candied Walnuts on the side**

## Imported Cheeses w/ Brie Platter GF/V

Large: \$230

Assortment of Imported Cheese Including: Goat, Brie & Blue  
Cheeses, Apple/Pear Shaped Goat Cheese.  
Garnished w/ Grapes & Berries.  
**Served w/ Artisan Bread Slices**

## Baked Brie en Croûte V \*Serves 20-25

\$76 | \$82 w/ Dried Fruit & Nuts

Imported Brie Cheese Baked in a Puff Pastry.  
**Served w/ French Bread Slices**



## Seasonal Orchard Fruit Platter GF/Vegan

Large: \$170 | Small: \$98

Assorted Seasonal Fruit. May include Melons, Pineapple, Grapes, Berries, Kiwi & More Fruit as Available

**Add Berry Yogurt Dip \$8**

## Antipasto Platter GF

Large: \$200 | Small: \$115

Italian Meats & Cheeses, w/ Giardiniera, Artichokes, Olives, Roasted Red Peppers & Banana Peppers

**Served w/ Assorted Crackers**

## Artisan Antipasto Platter GF

Large: \$230

Prosciutto, Capicola, Sopressata, Fontina, Caprese Salad w/  
Fresh Mozzarella, Marinated Olives, Artichokes,  
Giardiniera & Goat Cheese Spread

**Served w/ Artisan Bread Slices**

## Tapas Platter GF

Large: \$182

Spanish Chorizo, Lomo (Cured Pork Loin), Serrano Ham,  
Manchego & Herbed Goat Cheese Spread,  
Assorted Olives & Pickled Vegetables

**Served w/ Herbed Flatbread**

## Smoked Salmon Platter GF

Large: \$175

Smoked Filet of Salmon w/ Eggs, Capers, Red Onions, Lemons,  
Tomatoes, Cucumbers & Whipped Cream Cheese

**Served w/ Assorted Crackers**

## Shrimp Cocktail Platter GF

Large: \$100 or \$1 per Shrimp

Baby Shrimp Garnished w/ Lemons.  
**Served w/ Traditional Cocktail Sauce**

## Seven-Layer Dip Platter GF/V

Large: \$140 | Small: \$89

Layers of Refried Beans, Sour Cream, Salsa,  
Shredded Cheese, Diced Tomato, Black Olives, & Scallions

**Served w/ Tortilla Chips**

## Munchies & Dip Platter V

Large: \$80 | Small: \$55

Includes 3 of the following:  
Potato Chips, Corn Chips, Tortilla Chips, or Pretzels

**Served w/ Salsa & French Onion Dip.**

## Caprese Platter GF/V

Large: \$126 (Serves 40)

Fresh Mozzarella, Sliced Tomatoes, & Fresh Basil w/ Balsamic  
Vinaigrette Drizzle

**\*Seasonally Available June-October**





# HOT HORS D'OEUVRES

Minimum Order of 2 Dozen Per Selection. Items Priced Per Serving.

Mini Quiche Lorraine w/ Bacon

\$1.75

Bacon Wrapped Dates GF/DF

\$2.00

Bacon Wrapped Brussels Sprouts GF

\$2.50

Tossed in Thai Chili Glaze

Bacon Wrapped Chicken Bites GF/DF

\$3.00

Bacon Wrapped around Grilled Chicken Breast  
Glazed w/ BBQ Sauce

Beef Empanada

\$2.00

Mini Beef Wellingtons

\$2.50

Beef & Mushroom Duxelles in Pastry Dough

Seasoned Meatballs

\$0.85

All Beef

Choice of: Sweet & Savory, Swedish, BBQ or Marinara Sauce

Gluten Free Meatballs GF

\$2.00

All Beef

Choice of: BBQ Sauce or Marinara

Coconut Chicken Strips

\$2.50

Served w/ Plum Sauce

Honey Sriracha Chicken Meatball

\$1.75

Grilled Chicken Satay DF

\$2.25

Served w/ Thai Peanut Dipping Sauce or Sweet & Sour Sauce

Italian Sausage Puffs

\$1.75

Baked in Flaky Puff Pastry.

Served w/ a Honey Dijon Dip

Shrimp Tempura

\$2.50

Served w/ Sweet & Sour Chili Sauce

Crab Cakes

\$4.50

Served w/ a Lemon Aioli Sauce

\*Subject to Market Pricing



Mini Vegetarian Quiche V

\$1.75

May Include: Florentine, Broccoli & Cheese or Cheese

Spanakopita V

\$2.25

Spinach & Feta Triangles in Phyllo.

Served w/ Tzatziki Sauce

Herb & Cheddar Stuffed Mushroom V

\$2.00

Spinach & Feta Stuffed Mushroom V

\$2.00

Quinoa Stuffed Mushroom GF/Vegan

\$2.25

Cream Cheese Jalapeno Popper V

\$1.00

Wild Mushroom Spanakopita V

\$2.00

\*14 Day Notice Required

Southwest Cheese Tarts V

\$1.75

Pepper Jack Queso in a Phyllo Shell

Mini Vegetarian Spring Rolls V

\$1.75

Served w/ Hot Asian Mustard or Sweet & Sour Sauce

Vegetable & Cheese Mini Quesadillas V

\$1.75

Quesadilla Triangles w/ Refried Beans

Served w/ Sour Cream & Salsa

Refried Bean & Cheese Mini Quesadillas V

\$1.75

Quesadilla Triangles w/ Refried Beans

Served w/ Sour Cream & Salsa

Chicken & Cheese Mini Quesadillas

\$2.00

Quesadilla Triangles w/ Refried Beans

Served w/ Sour Cream & Salsa

Bone-In Chicken Wings

\$2.25

Choice of: BBQ or Buffalo Sauce

\*Minimum Order 80 Wings

Served w/ Carrots, Celery & Ranch Dressing

Add on Blue Cheese Dressing for .50/serving

GF - Gluten Free DF - Dairy Free V - Vegetarian



# COLD HORS D'OEUVRES

Minimum Order of 2 Dozen Per Selection - Unless Marked Otherwise.

Items Priced Per Serving.

## Asparagus & Prosciutto Wraps GF

\$4.00

\*Seasonal April-September

## Melon & Prosciutto Wraps GF

\$4.00

## Shrimp Cocktail Shooters GF

\$4.00 2 Shrimp | \$5.00 3 Shrimp

Served w/ **Choice of:** Gazpacho, Orange Marmalade Cocktail Sauce or Traditional Cocktail Sauce

\*Subject to Market Pricing

## Salmon Canape GF

\$3.00

Smoked Salmon w/ Lemon Cream Cheese, Dill Caper & Red Onion on Sliced Cucumber

\*Minimum Order 50

## Lavosh Wheels

\$1.00

Pinwheels w/ Herbed Cream Cheese

**Choice of:** Ham, Turkey, Italian, or Vegetarian V

## Focaccia Points

\$3.00

Triangle Points with Basil Pesto & Melted Provolone Cheese

**Choice of:** Italian, Smoked Turkey or Vegetable V

## Deviled Eggs GF/V

\$2.25

Traditional Filled Egg Whites w/ Paprika & Dill

## Chevre Stuffed Cherry Peppers GF/V

\$2.50

## Fig & Goat Cheese Flatbread V

\$2.00

Fig Slices w/ Goat Cheese on a Flat Bread Round

## Tomato Fresca Bruschetta V

\$1.75

on Crostini \*Can Be Made Vegan

## Gazpacho Bruschetta V

\$1.75

on Crostini \*Can Be Made Vegan

## Olive Tapenade Bruschetta V

\$1.75

on Crostini \*Can Be Made Vegan

## Crostini Pomodoro V

\$1.50

Crostini w/ Herbed Olive Oil, Sliced Tomato & Provolone Cheese



## Feta & Tapenade In Phyllo Cups V

\$1.75

Baked Phyllo Cup w/ Olive Tapenade & Feta Cheese

## Mini Phyllo Cups w/ Olive Tapenade Vegan

\$1.50

## Mini Phyllo Cups w/ Red Pepper Hummus Vegan

\$1.50

## Wild Mushroom Pâté Crostini Vegan

\$2.00

## Pear & Gorgonzola Phyllo Tartlets V

\$2.00

## Caramelized Onion & Goat Cheese Tartlets V

\$1.75

Phyllo Tartlets filled w/ Caramelized Onion & Goat Cheese

## Caprese Skewers GF/V

\$2.50

Mozzarella, Cherry Tomato & Fresh Basil w/ Balsamic Glaze

## Grape Caprese Skewers GF/V

\$2.50

Mozzarella, Grapes & Fresh Basil w/ Balsamic Glaze

## Fruit Skewers GF/Vegan

\$2.25

Melons, Grape & Pineapple on a Skewer

## Quinoa Tabbouleh in Romaine Spears GF/Vegan

\$3.00

\*Can't Be Passed

## Quinoa Tabbouleh Shooters GF/Vegan

\$3.00

## SUSHI

Served by the Piece. Minimum Order 80 Pieces.

Served w/ Soy Sauce, Wasabi & Pickled Ginger

## California GF

\$1.50

Crab, Avocado & Cucumber Rolled in Rice & Nori

## Vegetarian California Vegan/GF

\$1.00

Avocado & Cucumber Rolled in Rice & Nori

## Shrimp Tempura GF

\$1.75

Tempura Shrimp, Avocado & Cucumber Rolled in Rice & Nori

GF - Gluten Free DF - Dairy Free V - Vegetarian



# COLD HORS D'OEUVRES

## FRESH VEGETABLE SHOOTERS

Original or Roasted Red Pepper Hummus GF/Vegan

\$2.75

Ranch Dip GF/V

\$2.75

Savory Vegetable Dip GF/DF

\$2.75

French Onion Dip GF/V

\$2.75



## TEA SANDWICHES

*Served on White Bread. Sold by the Dozen. 1 Choice per 2 Dozen.*

Herbed Cream Cheese & Cucumber V

\$15

Egg Salad V

\$15

Ham & Stone Ground Mustard DF

\$15

Turkey w/ Roasted Red Pepper Sauce

\$15

Roast Beef w/ Horsey Sauce

\$20

## DIPS

Warm Spinach & Artichoke Dip GF/V

\$75

Artichokes, Spinach, Cheese, Roasted Red Peppers & Cream Cheese  
Topped w/ Cheddar Jack.

Served w/ Tortilla Chips & Mini Naan

Serves 25-35 Guests

Chile con Queso GF/V

\$60

Served w/ Tortilla Chips

Add Chorizo for \$15

Serves 20-35 Guests



Savory Spinach Dip in Bread Bowl V

\$55

Hollowed Bread Bowl w/ Cold Spinach Dip

Served w/ Assorted Bread Pieces

Serves 15-25 Guests

Whole Grain Mustard & English Ale Fondue V

\$90

Whole Grain Mustard Ale & a Blend of Cheeses.

Served w/ Tortilla Chips, Crostini & Hard Pretzels

Add Soft Pretzels for \$1.00 each

Serves 25-40 Guests