



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).

Domestic Cheese Platter GF/V

Assorted Cubed & Sliced Cheeses

Served w/ Assorted Crackers

Large \$182 Small \$100

Crudit  Platter GF/Vegan

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**

Large \$170 Small \$98

Vegetable & Relish Platter GF/Vegan

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**

Large \$105 Small \$54

Antipasto Platter GF

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

Served w/ Assorted Crackers

Large \$200 Small \$115

Artisan Antipasto Platter GF

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

Served w/ Artisan Bread Slices.

Large \$230

Imported Cheeses w/ Brie Platter GF/V

Assortment of Imported Cheese Including: Goat, Brie
& Blue Cheeses, Apple/Pear Shaped Goat Cheese.

Garnished w/ Grapes & Berries.

Served w/ Artisan Bread Slices.

Large \$230

Tapas Platter GF

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

Served w/ Herbed Flatbread.

Large \$182

Seasonal Orchard Fruit Platter GF/Vegan

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

Large \$170 Small \$98

Add Berry Yogurt Dip \$8

Bruschetta Bar GF/V

***Pesto Contains: Dairy & Soy**

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

Served w/ Crostini Slices

Large \$175 Small \$99

Layered Crab Dip

***Subject to market pricing**

Layers of Crab, Cream Cheese & Red Chili
Horseradish Sauce.

Served w/ Assorted Crackers

Large \$180 Small \$110

German Platter GF

Sliced Bratwurst, Knockwurst & Weisswurst with
Bavarian Style Sauerkraut, Braised Red Cabbage,
Beer Marinated Cheese Cubes & Assorted Pickles
and Mustards

Served w/ Pumpnickel & Rye Wedges

Large \$185

Irish Platter GF

Sliced Corned Beef, Guinness Stout Sausage, Irish
Cheddar Cheese,

Irish Tri-Colored Slaw, Yellow Mustard &
Horseradish Mustard Sauce.

Served w/ Irish Brown Bread

Large \$185

Smoked Salmon Platter GF

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

Large \$175



Orchard Fruit Platter



Smoked Salmon Platter



Bruschetta Bar

GF - Gluten Free DF - Dairy Free V - Vegetarian



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Hummus Trio Platter GF/Vegan

*Contains Tahini/Sesame Seeds & Soy

Hummus, Red Pepper Hummus, Basil Pesto Hummus & Vegetable Crudit 

Served w/ Mini Naan

Large \$170 Small \$99

Caprese Platter GF/V

*Seasonal Available April-October

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

Large \$126 (Serves 40) Small \$82 (Serves 25)

Shrimp Cocktail Platter GF

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

\$1 per Shrimp

Large \$100 (100 Shrimp)

Baked Brie en Cro te V *Serves 20-25

\$76

Imported Brie Cheese Baked in a Puff Pastry.

Served w/ French Bread Slices

Stuffed w/ Dried Fruit & Nuts \$82

Munchies & Dip Platter V

Includes 3 of the following:

Potato Chips, Corn Chips, Tortilla Chips, or Pretzels.

Served w/ Salsa & French Onion Dip.

Large \$80 Small \$55

Seven-Layer Dip Platter GF/V

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

Served w/ Tortilla Chips

Large \$140 Small \$89

HOT HORS D'OEUVRES

Minimum Order of 2 Dozen Per Selection

Mini Quiche Lorraine w/ Bacon

\$1.75

Mini Vegetarian Quiche

V

May Include: Florentine, Broccoli & Cheese or Cheese

Spanakopita

V

Spinach & Feta Triangles in Phyllo.

Served w/ Tzatziki Sauce

Italian Sausage Puffs

\$1.75

Baked in Flaky Puff Pastry

Served w/ a Honey Dijon Dip

Bacon Wrapped Dates

\$2.00

GF/DF

Bacon Wrapped Water Chestnuts

\$2.50

GF/DF

Tossed in a Sweet & Savory Sauce

Bacon Wrapped Chicken Bites

\$3.00

GF/DF

Bacon Wrapped around Grilled Chicken Breast Glazed w/ BBQ Sauce

Bacon Wrapped BBQ Shrimp

\$3.50

GF/DF

Coconut Chicken Strips

\$2.50

Served w/ Plum Sauce

Jambalaya Skewers

\$3.00

Chicken, Andouille Sausage, Pepper & Onion Served w/ a Remoulade Sauce

Mini Beef Wellingtons

\$2.50

Beef & Mushroom Duxelles in Pastry Dough

Feta & Tapenade In Phyllo Cups

\$1.75

V

Baked Phyllo Cup w/ Kalamata Tapenade & Feta Cheese

Herb & Cheddar Stuffed Mushroom

\$2.00

V

Spinach & Feta Stuffed Mushroom

\$2.00

V

Quinoa Stuffed Mushroom

\$2.25

GF/Vegan

Quinoa & Feta Stuffed Mushroom

\$2.00

GF/V

Crab Stuffed Mushroom

\$3.00

*Subject to Market Pricing

Shrimp Tempura Skewers

\$2.00

Served w/ Sweet & Sour Chili Sauce

Seasoned Meatballs

\$0.85

*All Beef Meatballs Available Upon Request

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

GF Italian Meatballs

\$2.00

Contains Pork, Beef & Dairy. Choice of: BBQ Sauce or Marinara



Bacon Wrapped Dates



Italian Sausage Puffs

GF - Gluten Free DF - Dairy Free V - Vegetarian



HORS D'OEUVRES

HOT HORS D'OEUVRES

Minimum Order of 2 Dozen Per Selection

Grilled Chicken Satay

DF

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

Mini Quesadillas:

Quesadilla Triangles w/ Refried Beans.

Served w/ Sour Cream & Salsa

Choice of:

Vegetable & Cheese

V

Refried Bean & Cheese

V

Chicken & Cheese

\$2.25

\$1.75

\$1.75

\$2.50

Mini Vegetarian Spring Rolls

V

Served w/ Hot Asian Mustard or
Sweet & Sour Sauce.

Mini Spinach & Artichoke Tartlets

V

Our Spinach & Artichoke Dip in a Phyllo
Shell

Crab Cakes

*Subject to Market Pricing

Served w/ a Lemon Aioli Sauce.

Southwest Cheese Tarts

V

Pepper Jack Queso in a Phyllo Shell

\$1.75

\$2.00

\$4.00

\$1.75

COLD HORS D'OEUVRES

Minimum Order of 2 Dozen Per Selection

Crostini Pomodoro

V

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

Wild Mushroom Pâté Crostini

Vegan

Chevre Stuffed Cherry Peppers

GF/V

Deviled Eggs

GF/V

Traditional Filled Egg Whites w/ Paprika & Dill

Red Curry Chicken Salad on

Sliced Cucumber

GF

Mini Phyllo Cups w/ Olive Tapenade

Vegan

Mini Phyllo Cups w/ Roasted Red

Pepper Hummus

Vegan

Piped Crab Spread on Sliced

Cucumber

GF *Subject to Market Pricing

Fruit Skewers

Vegan/GF

Melons, Grape & Pineapple on a Skewer

\$1.50

\$2.00

\$2.50

\$1.75

\$2.50

\$1.50

\$1.50

\$3.00

\$2.25

Bruschetta

V *Can Be Made Vegan

Crostini w/ Goat Cheese w/ Topping

Choice of:

Tomato Fresca, Gazpacho or Tapenade

Lavosh Wheels

Pinwheels w/ Herbed Cream Cheese

Choice of: Ham, Turkey, Italian, or Vegetarian.

Pear & Gorgonzola Phyllo Tartlets

V

Caramelized Onion & Goat

Cheese Tartlets

V

Phyllo Tartlets filled w/ Caramelized Onion &
Goat Cheese

Caprese Skewers

GF/V

Mozzarella, Cherry Tomato & Fresh Basil
w/ Balsamic Glaze

Fig & Goat Cheese Flatbread

V

Fig Slices w/ Goat Cheese on a Flat Bread Round

Focaccia Points

Triangle Points with Basil Pesto & Melted
Provolone Cheese

Choice of: Italian, Smoked Turkey or Vegetable V

\$1.75

\$1.00

\$2.00

\$1.75

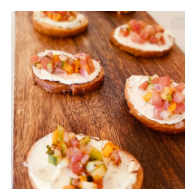
\$2.50

\$1.75

\$3.00



Caprese Skewers



Tomato Fresca
Bruschetta w/
Goat Cheese

GF - Gluten Free DF - Dairy Free V - Vegetarian



HORS D'OEUVRES

COLD HORS D'OEUVRES

Minimum Order of 2 Dozen Per Selection

Blackened Chicken Salad in Romaine Spears

GF *Can't Be Passed

Quinoa Tabbouleh in

Romaine Spears

GF/Vegan *Can't Be Passed

Grape & Cheddar Skewers

V/GF

Shrimp Cocktail Shooters

GF *Subject to Market Pricing

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

Shooter w/ 3 Shrimp: Add \$1

Fresh Vegetable Shooters

Choice of:

Original or Roasted Red Pepper Hummus

GF/Vegan

Ranch Dip

GF/V

Savory Vegetable Dip

GF/V

French Onion Dip

GF/V



Shrimp Cocktail Shooters



Vegetable
Shooters w/
Ranch Dip

\$3.00

\$3.00

\$2.00

\$4.00

\$2.75

Tea Sandwiches

\$15

All Served on White Bread.

Sold by the Dozen. 1 Choice per 2 Dozen.

Choice of:

- Herbed Cream Cheese & Cucumber V
- Egg Salad V
- Ham & Stone Ground Mustard DF
- Turkey w/ Roasted Red Pepper Sauce
- Roast Beef w/ Horsey Sauce **Add \$5.**

Asparagus & Prosciutto Wraps

\$4.00

GF *Seasonal April-Sept

Melon & Prosciutto Wraps

\$4.00

GF

Sushi

Minimum Order 80 Pieces.

Served w/ Soy Sauce, Wasabi & Pickled Ginger

Vegetarian California

\$1.00

GF/Vegan

Avocado & Cucumber Rolled in Rice & Nori

California Rolls

\$1.50

GF

Crab, Avocado & Cucumber Rolled in Rice & Nori

Shrimp Tempura

\$1.75

Tempura Shrimp, Avocado & Cucumber Rolled in
Rice & Nori

DIPS

Warm Spinach & Artichoke Dip

GF/V *25-35 servings

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

Served w/ Tortilla Chips & Mini Naan

\$72

Whole Grain Mustard & English Ale

\$90

Fondue

V *25-40 servings

Whole Grain Mustard Ale & a Blend of Cheeses.

Served w/ Tortilla Chips, Crostini & Hard Pretzels

Add Soft Pretzels for \$1.00 each

Chile con Queso

GF/V *20-35 servings

Served w/ Tortilla Chips

Add Chorizo for \$15

\$60

Savory Spinach Dip in Bread Bowl

\$54

GF/V *15-25 servings

Hollowed Bread Bowl w/ Cold Spinach Dip

Served w/ Assorted Bread Pieces