



Hors d' Oeuvres

Platters

Beautifully Displayed Assortments of Finger Foods with the Fresh Taste of Farm Fresh Ingredients. Most Platter can be made Gluten Free Upon Request.

Antipasto Platter

Italian Meats & Cheeses w/ Giardiniera, Artichokes, Olives, Roasted Red Peppers & Banana Peppers served w/ Bistro Sauce & Gourmet Cracker Platter.
Large Platter (50sv).....\$200
Small Platter (25sv).....\$115

Artisan Antipasto Platter

Prosciutto, Capicola, Sopressata, Fontina, Reggiano, Caprese Salad w/ Fresh Mozzarella, Marinated Olives, Artichokes & Red Peppers, and Basil Pesto served w/ Artisan Bread Platter.
\$230

Bruschetta Bar

Fresh Salsa, Sun-Dried Tomato Pesto, Basil Pesto, Roasted Garlic Spread, & Seasoned Goat Cheese served W/ Crostini Slices. (Pesto Contains: Dairy & Soy)
Large Platter (50sv).....\$175
Small Platter (25sv).....\$99

German Platter

Cold Braised Brats, Knockwurst, Weisswurst, Sauerkraut, Braised Red Cabbage Slaw, Dill & Sweet Pickles, Stone Ground Mustard & Horsey Mustard w/ Pumpnickel & Rye Wedges.
\$185

Irish Platter

Thick Sliced Corned Beef, Guinness Stout Sausage, Irish Cheddar Cheese, Irish Tri-Colored Slaw, Mustard & Irish Brown Bread.

\$185

Layered Crab Dip Platter

Layers of Crab, Cream Cheese & Red Chili Horseradish Sauce. Served with Gourmet Crackers.

(Subject to market pricing)

Large Platter (50sv).....\$180

Small Platter (25sv).....\$110

Seven-Layer Bean Dip Platter

Refried Beans Blended w/ Layers of Spiced Sour Cream, Diced Tomato, Shredded Cheese, Black Olives, Salsa & Scallions served w/ Tortilla Chips & Salsa.

Large Platter (50sv).....\$140

Small Platter (25sv).....\$89

Tapas Platter

Spanish Chorizo, Loma (Cured Pork Loin), Serrano Ham, Manchego & Herbed Goat Cheese Spread, Spanish Olives, Marinated Tomato & Peppers served w/ Herbed Flatbread.

\$182

Seasonal Orchard Fruit Platter

Seasonal Fruit including: Melons, Pineapple, Grapes, Berries, Kiwis, & More Fruits as Available.

Large Platter (50sv).....\$170

Small Platter (25sv).....\$98

Berry Yogurt Dip (1 Bowl).....\$8

Domestic Cheese

& Gourmet Cracker Platter

Swiss, Medium Cheddar, Co-Jack & Pepper Jack served with Gourmet Crackers

Large Platter (50sv).....\$182

Small Platter (25sv).....\$100

French Platter (20-25sv)

Imported Brie Cheese Baked in a Puff Pastry served with French Bread Slices.

\$76

Stuffed with Dried Fruit & Nuts.....\$82

Add Carved Apples.....\$92

Crudités Platter

Distinctively Cut Seasonal Garden Vegetables may include: Cauliflower, Broccoli, Cucumbers, Radishes, Peppers, Carrots & Celery. Choice of: Savory Vegetable Dip or Hummus

Large Platter (50sv).....\$170

Small Platter (25sv).....\$98

Vegetable & Relish Platter

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

Large Platter (50sv).....\$105

Small Platter (25sv).....\$54

Hummus Trio Platter

Hummus, Red Pepper Hummus, Basil Pesto Hummus, Olives, Banana Peppers, Carrots, Celery, Peppers & Radishes served w/ Mini Naan.

(Contains Tahini/Sesame Seeds & Soy)

Large Platter (50sv).....\$170

Small Platter(25sv).....\$99

Munchies & Dip Platter

Includes 3 of the following: Potato Chips, Corn Chips, Tortilla Chips, or Pretzels. Served with Salsa & French Onion Dip.

Large Platter (50sv).....\$80
Small Platter (25sv).....\$55

Smoked Salmon Platter (20-25sv)

Smoked Filet of Salmon with Eggs, Capers, Red Onions, Lemons, Tomatoes, Cucumbers Served with Gourmet Crackers & Whipped Cream Cheese.
\$140

Caprese Platter

(Available only April-October)

Fresh Mozzarella, Sliced Tomatoes, & Fresh Basil with Balsamic Vinaigrette Drizzle.

Large Platter (40sv).....\$126
Small Platter (25sv).....\$82

Gourmet & Imported

Cheese with Brie

Assortment of Imported Cheese Including: Goat, Brie & Blue Cheeses. Served with Artisan Bread Slices & Apple/Pear Shaped Goat Cheese. Garnished with Grapes & Herbs. (50sv)
\$230

Hot Hors d' Oeuvres

Get Started with Warm Hors d' Oeuvres that get your Appetite going! Minimum order of 2 dozen per selection.

Assorted Mini Quiche Tartlets

Assorted Mini Bacon Lorraine, Vegetarian Florentine, Country Vegetable and Broccoli Tarts with Custard and Cheese.

\$1.75

Italian Sausage Puffs

Baked in Flaky Puff Pastry Served with a Honey Dijon Dip.

\$1.75

Feta & Tapenade in Phyllo Cups

Baked Phyllo Cup with Kalamata Tapenade & feta Cheese

\$1.75

Bacon Wrapped Dates

\$2.00

Herb & Cheddar Stuffed Mushroom

\$1.50

Bacon Wrapped Water Chestnuts

Marinated Water Chestnuts wrapped in Bacon and Broiled with a BBQ Sauce.

\$2.50

Seasoned Crab & Swiss Stuffed Mushroom

(Subject to market pricing)

\$2.25

Bacon Wrapped Chicken Bites

Bacon Wrapped around Grilled Chicken Breast Glazed with BBQ Sauce.

\$3.00

Spinach & Goat Cheese Stuffed Mushroom

\$2.00

Seasoned Meatballs

Choice of : Sweet & Savory, Swedish Dill Cream, BBQ, Pineapple Pepper, or Italian Marinara Sauce.

\$0.85

Quinoa Stuffed Mushroom

(Vegan, GF)

\$2.00

GF Italian Meatballs

(Contains Pork, Beef, & Dairy)

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

\$1.25

Quinoa & Feta Stuffed Mushroom (GF)

\$2.00

Spanakopita

Spinach & Feta Triangles in Phyllo
Baked Golden Brown served with a
Tzatziki Sauce.
\$2.25

Chicken Wings

Your Choice of: BBQ, Honey Glazed, or
Buffalo Sauce. (Subject to market pricing)
\$1.25 Each

Coconut Chicken Strips

Served with Plum Sauce.
\$2.50

Grilled Chicken Satay (GF)

Served with Thai Peanut Dipping Sauce
or Sweet & Sour Sauce.
\$2.25

Mini Shrimp Satay

Served with Lemon Aioli or Teriyaki
Sauce.(Subject to Market Pricing)
\$4.00

Jambalaya Skewers

Chicken, Andouille Sausage, Pepper,
Tomato served with a
Remoulade Sauce.
\$3.00
Substitute Shrimp for Chicken.....\$4.00

Shrimp Tempura Skewers

Served With Sweet & Sour Chili Sauce
& Lemon Slices.
\$2.00

BBQ Bacon Wrapped Shrimp

BBQ Rubbed Bacon Wrapped Shrimp.
\$3.50

Southwestern Cheese Puffs

Pepper Jack Cheese with a Light Pastry
Dough Served with Salsa.
\$1.75

Mini Beef Wellingtons

Beef & Mushroom Duxelles
in a Pastry Dough.
\$2.50

Quesadillas

All served with sour cream & salsa.
(Contains Gluten & Dairy)
Grilled Tortillas w/ Cheese,
Peppers & Onions.....\$1.75
Grilled Tortillas w/ Three
Cheeses.....\$1.75
Grilled Tortillas w/ Refried
Beans & Cheese.....\$1.75

Mini-Vegetarian Spring Rolls

Served with Hot Asian Mustard or Sweet
& Sour Sauce.
\$1.75

Mini Spinach & Artichoke Tartlets

\$2.00

Crab Cakes

Served with a Lemon Aioli Sauce.
(Subject to Market Pricing)
\$4.00

Slider Builder Station

Choice of one:

Pulled Pork or Pulled Chicken

Choice of One Sauce:

BBQ, Teriyaki, or Honey Dijon Sauce.

\$3.00 per Slider

With Beef Pot Roast.....\$4.00

Cold Hors d' Oeuvres

Fresh Cold Hors d' Oeuvres. Perfect for Summer Events! Minimum order of 2 dozen per selection.

Crostini Pomodoro

Toasted French Bread Slice with Herbed Olive Oil, Roma Tomatoes & Provolone Cheese with Basil Chiffonade.

\$1.50

Lavosh Wheels

Petite Sliced Lavosh with Herbed Cream Cheese, Lettuce & Cheese.

Choice of: Ham, Turkey, Vegetarian or Vegan.

\$1.00

Chevre Stuffed Cherry Peppers

\$2.00

Deviled Eggs

Traditional Mustard Filling Piped into Egg Whites & Garnished.

\$1.25

Italian Salami Cornet

Filled with your Choice of : Roasted Red Pepper & Goat Cheese Mousse: Basil Pesto Mousse, or Herbed Goat Cheese Mousse.

\$2.50

Piped Crab Spread on Cucumber Canapés

(Subject to market pricing)

\$3.00

Bruschetta

Fresh Tomato Salsa; Herbed Chevre with Gazpacho Garnish; Tapenade & Goat Cheese; Hummus, Garlic & Rosemary; or Sun-Dried Tomato with Pesto.

\$1.75

Asparagus & Prosciutto Wraps

(Seasonal: April-Sept)

Prosciutto Wrapped Asparagus.

\$4.00

Red Curry Chicken Salad Canapés

Red Curry Chicken Salad
on Cucumber Rounds.

\$2.50

Blackened Chicken Salad on Romaine Spears

(Can't be passed)

\$3.00

Caesar Salad on Romaine Spears

(Can't be passed)

\$2.50

Quinoa Tabbouleh on Romaine Spears

(Can't be passed)

\$2.50

Asian Slaw in Lettuce Cup

(Can't be passed)

\$2.00

Tea Sandwiches

Sold by the Dozen.

1 Choice per 2 Dozen:

Herbed Cream Cheese & Cucumbers;
Egg Salad;

Turkey w/ Roasted Red Pepper Sauce;
Ham & Stone Ground Mustard

Roast Beef w/ Horsey Sauce (Add \$3).

\$15

Caramelized Onion & Goat Cheese Tarts

Pastry Tarts filled w/ Caramelized
Onions, Goat Cheese & Seasoned w/
Thyme.

\$1.75

Caprese Skewers (Seasonal)

Mozzarella, Sun-Dried Tomato,
Artichoke Hearts & Kalamata Olives w/
Balsamic Vinaigrette Drizzle.

\$2.50

Hearty Focaccia Points

Available with Italian; Smoked Turkey;
Cheese & Pesto; or Vegetables w/
Cheese & Pesto (Vegetarian)

\$2.75

Fig & Goat Cheese Flatbread

Fig slices with Goat Cheese on a Flat
Bread Canape.

\$1.75

Mini Grape & Cheddar Skewers

\$2

Mini-Fruit Skewers

Melons, Grape, Berries, & Pineapple on
a Skewer. (As seasonally available)

\$2.25

Pear & Gorgonzola Phyllo Tarts

Garnished With Walnuts.

\$2.00

Dips

Add Excitement to your Meal! (V - Vegetarian)

Warm Spinach & Artichoke Dip (V) (25-35 sv)

Artichokes, Spinach, Onions & Roasted Red Peppers Baked in Cream with Three Cheeses. Served with Tortilla Chips Mini & Naan (Contains Dairy).

\$72

Savory Spinach Dip in Bread Bowl (V) (15-25sv)

Traditional Hollowed Pumpnickel Round with Cold Spinach Dip with Water Chestnuts. Served with Bread Pieces.

\$54

Chile con Queso & Lime Pico de Gallo (V)

Served with Tortilla Chips (20-25sv)

\$60

Chorizo Sausage.....\$85

Whole Grain Mustard & English Ale Cheddar Fondue (V) (25-40sv)

Hot Cheddar, Ale, Parmesan, Asiago, Romano & Neufchatel Cheeses & Whole Grain Mustard. Served with Hard Pretzels; Crostini & Tortilla chips. (We recommend adding a Vegetable Platter & Soft Pretzels)

\$90

Add Soft Pretzels.....\$1 Each

Hors Stations

Charcuterie Board Station

Prosciutto De Parma, Sopressata, Genoa Salami, Manchego, Gorgonzola Wedges, Herbed Chevre, Marcona Almonds, Olive Medley, Giardiniera, Assorted Mustards & Chutney. Served with Artisan Bread & Assorted Crackers. Served events only. Minimum of the greater of 50% of guest count or 25 guests.

\$20.00

Guacamole Action Station

(minimum of 20 svs)

(Made to order-Chef's Fee not included)

Avocado Lemons, Limes, Oranges
Garlic (Fresh & Roasted) Tomatoes
Tomatillo Jalapeno Peppers Serrano
Peppers Tri-Colored Bell Peppers Red
Onion, Spanish Onion Scallions Salt &
Pepper Cayenne Cumin Honey Olive Oil
Cholula Hot Sauce Sour Cream
Shredded Cheddar Jack Queso Fresca.
Served with Tortillas, Pita Wedges &
Crudite

\$9

Shooters/Short Plates

Add Elegance to any Event!

Fresh Vegetable Shooters

Choice of: Hummus, Red Pepper
Hummus or Ranch Dip.

\$2.75

Soup Shooter with Crostini (2oz)

*Requires Chef on site to make shooters
Choice of: Butternut Squash; Gazpacho;
Cucumber Mint; Tomato Basil Bisque
with Basil Chiffonade; or Carrot Ginger

\$4.50

Add Grilled Cheese Wedges With Garlic
Cheddar Provolone or Gouda Cheese
(Requires Chef on site to Grill).....\$6.00

Mini Shrimp Cocktail Shooters

Two Shrimp Served with Gazpacho;
Orange Marmalade or House Made
Cocktail Sauce. (Subject to Market
Pricing)

\$4

w/ 3 Shrimp.....\$5

Mini Dessert/ Parfait Shooters

Chocolate Mousse Parfait; Raspberry &
Cream Parfait; Pumpkin & Ginger
Parfait; Mini Tiramisu Parfait; Mini Fruit
Parfait with Vanilla or Strawberry
Mousse; Mini Chocolate Parfait; Mini
berries & Cream Parfait

\$4