



Hors d' Oeuvres

Platters

Beautifully Displayed Assortments of Finger Foods with the Fresh Taste of Farm Fresh Ingredients. All Crackers & Breads Served in Baskets on the Side.

Antipasto Platter (GF)

Italian Meats & Cheeses w/ Giardiniera, Artichokes, Olives, Roasted Red Peppers & Banana Peppers Served w/ Gourmet Cracker Platter.

Large Platter (50sv).....\$200
 Small Platter (25sv).....\$115

Bruschetta Bar (GF/V)

Fresh Salsa, Sun-Dried Tomato Pesto, Basil Pesto, Vegetable Crudit , Roasted Garlic Spread, & Seasoned Goat Cheese Served w/ Crostini Slices.

(Pesto Contains: Dairy & Soy)
 Large Platter (50sv).....\$175
 Small Platter (25sv).....\$99

Artisan Antipasto Platter (GF)

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

\$230

German Platter (GF)

Cold Braised Brats, Knockwurst, Weisswurst, Sauerkraut, Braised Red Cabbage Slaw, Dill & Sweet Pickles, Stone Ground Mustard & Horsey Mustard & Beer Marinated Cheese w/ Pumpernickel & Rye Wedges.

\$185

Irish Platter (GF)

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

\$185

Layered Crab Dip Platter

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

(Subject to market pricing)

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

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

Seven-Layer Dip Platter (GF/V)

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

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

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

Tapas Platter (GF)

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

\$182

Seasonal Orchard Fruit Platter (GF/Vegan)

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 Platter (GF/V)

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

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

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

Baked Brie en Croûte (V) (20-25sv)

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

\$76

Stuffed w/ Dried Fruit & Nuts.....\$82

Crudité Platter (GF/Vegan)

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

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

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

**Vegetable & Relish Platter
(GF/Vegan)**

Dill & Sweet Pickles, Olive Medley, Baby Carrots, Banana Peppers, Grape Tomatoes, Cucumbers, Celery Trees & Savory Vegetable Dip (V).
Large Platter (50sv).....\$105
Small Platter (25sv).....\$54

Hummus Trio Platter (GF/Vegan)

Hummus, Red Pepper Hummus, Basil Pesto Hummus & Crudit  Served w/ Mini Naan. (Contains Tahini/Sesame Seeds & Soy)
Large Platter (50sv).....\$170
Small Platter(25sv).....\$99

Munchies & Dip Platter (V)

Includes 3 of the following: Potato Chips, Corn Chips, Tortilla Chips, or Pretzels. Served w/ Salsa & French Onion Dip.
Large Platter (50sv).....\$80
Small Platter (25sv).....\$55

Shrimp Cocktail Platter (GF)

w/ House Made Cocktail Sauce or Orange Marmalade Sauce. Minimum order 50 Shrimp.
\$1/Shrimp

Smoked Salmon Platter (GF)

Smoked Filet of Salmon w/ Eggs, Capers, Red Onions, Lemons, Tomatoes, Cucumbers & Whipped Cream Cheese Served w/ Gourmet Crackers. (25sv)
\$175

Caprese Platter (GF/V)

(Available only April-October)

Fresh Mozzarella, Sliced Tomatoes, & Fresh Basil w/ Balsamic Vinaigrette Drizzle.
Large Platter (40sv).....\$126
Small Platter (25sv).....\$82

**Gourmet & Imported
Cheese w/ Brie (GF)**

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

Mini Quiche Lorraine w/ Bacon

\$1.75

Italian Sausage Puffs

Baked in Flaky Puff Pastry Served w/ a Honey Dijon Dip.

\$1.75

Mini Quiche Florentine w/ Spinach (V)

\$1.75

Quinoa Stuffed Mushroom (GF/Vegan)

\$2.00

Feta & Tapenade in Phyllo Cups (V)

Baked Phyllo Cup w/ Kalamata Tapenade & Feta Cheese

\$1.75

Quinoa & Feta Stuffed Mushroom (GF/V)

\$2.00

Herb & Cheddar Stuffed Mushroom (V)

\$1.50

Bacon Wrapped Dates (GF/DF)

\$2.00

Crab Stuffed Mushroom (Subject to market pricing)

\$2.50

Bacon Wrapped Water Chestnuts (GF/DF)

Marinated Water Chestnuts wrapped in Bacon and Broiled w/ BBQ Sauce.

\$2.50

Spinach & Feta Stuffed Mushrooms (V)

\$2.00

Bacon Wrapped Chicken Bites (GF/DF)

Bacon Wrapped around Grilled Chicken Breast Glazed w/ BBQ Sauce.

\$3.00

GF - Gluten Free

DF - Dairy Free

V - Vegetarian

Seasoned Meatballs

Choice of: Sweet & Savory, Swedish, BBQ, or Italian Marinara Sauce. All Beef Meatballs Available Upon Request
\$0.85

GF Italian Meatballs (Contains Pork, Beef, & Dairy)

Choice of: BBQ Sauce
or Italian Marinara
\$2.00

Spanakopita (V)

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

Coconut Chicken Strips

Served w/ Plum Sauce.
\$2.50

Grilled Chicken Satay (DF)

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

Jambalaya Skewers (GF/DF)

Chicken, Andouille Sausage, Pepper & Onion Served w/ a Remoulade Sauce.
\$3.00

Shrimp Tempura Skewers

Served w/ Sweet & Sour Chili Sauce.
\$2.00

BBQ Bacon Wrapped Shrimp (GF/DF)

BBQ Rubbed Bacon Wrapped Shrimp.
\$3.50

Southwest Cheese Tarts (V)

Pepper Jack Queso in a Phyllo Shell.
\$1.75

Mini Beef Wellingtons

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

Quesadillas

All served w/ sour cream & salsa.
(Contains Gluten & Dairy)

Three Cheese Quesadillas w/ Peppers & Onions (V) \$1.75

Refried Bean & Cheese Quesadillas (V) \$1.75

Chicken & Cheese Quesadillas \$2.50

Mini-Vegetarian Spring Rolls

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

GF - Gluten Free

DF - Dairy Free

V - Vegetarian

Mini Spinach & Artichoke Tartlets (V)

Our Spinach & Artichoke Dip
in a Phyllo Shell

\$2.00

Crab Cakes

Served w/ 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

Cold Hors d' Oeuvres

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

Crostini Pomodoro (V)

Crostini w/ Herbed Olive Oil, Roma
Tomatoes & Provolone Cheese.

\$1.50

Mini Phyllo Cups w/ Olive Tapenade (Vegan)

\$1.50

Wild Mushroom Pâté Crostini (Vegan)

\$2.00

Mini Phyllo Cups w/ Roasted Red Pepper Pesto (Vegan)

\$1.50

Chevre Stuffed Cherry Peppers (GF/V)

\$2.50

Bruschetta

Tomato Fresca

Gazpacho

Tapenade

All Available w/ Goat Cheese (V)

or w/o Goat Cheese (Vegan)

\$1.75

Deviled Eggs (GF/V)

Traditional Filled Egg Whites w/ Paprika
& Dill

\$1.75

Salami Cornet

Filled w/ your Choice of:

Roasted Red Pepper
& Goat Cheese Mousse

Basil Pesto Mousse

or Herbed Goat Cheese Mousse.

\$2.50

Lavosh Wheels

Sliced Lavosh w/ Herbed Cream
Cheese, Lettuce & Cheese.

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

\$1.00

GF - Gluten Free

DF - Dairy Free

V - Vegetarian

Piped Crab Spread
on Sliced Cucumber (GF)
(Subject to market pricing)
\$3.00

Asparagus & Prosciutto Wraps (GF)
(Seasonal: April-Sept)
Prosciutto Wrapped Asparagus.
\$4.00

Red Curry Chicken Salad
on Sliced Cucumber (GF)
\$2.50

Blackened Chicken Salad on
Romaine Spears (GF)
(Can't be passed)
\$3.00

Quinoa Tabbouleh
on Romaine Spears (GF/Vegan)
(Can't be passed)
\$2.50

Asian Slaw in Lettuce Cup
(GF/Vegan)
(Can't be passed)
\$2.00

Tea Sandwiches
Sold by the Dozen.
1 Choice per 2 Dozen:
Herbed Cream Cheese & Cucumbers (V)
Egg Salad (V)
Turkey w/ Roasted Red Pepper Sauce
Ham & Stone Ground Mustard (DF)
Roast Beef w/ Horsey Sauce (Add \$3).
\$15

Caramelized Onion
& Goat Cheese Tartlets (V)
Phyllo Tartlets filled w/ Caramelized
Onions, Goat Cheese & Seasoned w/
Thyme.
\$1.75

Caprese Skewers (GF/V)
Mozzarella, Cherry Tomato & Fresh
Basil w/ Balsamic Glaze
\$2.50

Focaccia Points
Italian Meats, Cheese & Basil Pesto
Smoked Turkey, Cheese & Basil Pesto
Cheese & Basil Pesto
Vegetable w/ Cheese & Basil Pesto (V)
\$2.75

Fig & Goat Cheese Flatbread (V)
Fig slices w/ Goat Cheese on a Flat
Bread Round
\$1.75

Grape & Cheddar Skewers (V)
\$2

Fruit Skewers (GF/Vegan)
Melons, Grape & Pineapple on a
Skewer
\$2.25

Pear & Gorgonzola Phyllo Tartlets
(V)
\$2.00

Fresh Vegetable Shooters (GF)
Choice of: Hummus (GF/Vegan),
Red Pepper Hummus (GF/Vegan)
Ranch Dip (GF/V).
\$2.75

Mini Shrimp Cocktail Shooters (GF)
Two Shrimp Served w/ Gazpacho;
Orange Marmalade Cocktail Sauce or
Traditional Cocktail Sauce. (Subject to
Market Pricing)
\$4
w/ 3 Shrimp.....\$5

Dips

Add Excitement to your Meal!

Warm Spinach & Artichoke Dip
(GF/V) (25-35 sv)
Artichokes, Spinach, Cheese & Roasted
Red Peppers & Cream Cheese Topped
w/ Cheddar Jack. Served w/ Tortilla
Chips & Mini Naan
\$72

Savory Spinach Dip
in Bread Bowl (V) (15-25sv)
Traditional Hollowed Pumpnickel
Round w/ Cold Spinach Dip. Served w/
Bread Pieces.
\$54

Chile con Queso (GF/V)
Served w/ Tortilla Chips (20-25sv)
\$60
w/ Chorizo Sausage.....\$85

Whole Grain Mustard & English Ale
Fondue (V) (25-40sv)
Whole Grain Mustard Ale & a Blend of
Cheeses. Served w/ Hard Pretzels;
Crostoni & Tortilla chips.
\$90
Add Soft Pretzels.....\$1 Each