



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).

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

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

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

Domestic Cheese Platter GF/V

Assorted Cubed & Sliced Cheeses

Served w/ Assorted Crackers

Large \$182 Small \$100

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

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

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

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

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

Shrimp Cocktail Platter GF

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

\$1 per Shrimp

Large \$100 (100 Shrimp)

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

Layered Crab Dip

***Subject to market pricing**

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

Served w/ Assorted Crackers

Large \$180 Small \$110

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



Orchard Fruit Platter



Smoked Salmon Platter



Bruschetta Bar

GF - Gluten Free DF - Dairy Free V - Vegetarian



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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

Caprese Platter GF/V

*Seasonal Available June-October
Fresh Mozzarella, Sliced Tomatoes, & Fresh Basil w/
Balsamic Vinaigrette Drizzle
Large \$126 (Serves 40) Small \$82 (Serves 25)

HOT HORS D'OEUVRES

Minimum Order of 2 Dozen Per Selection

Mini Quiche Lorraine w/ Bacon	\$1.75	Mini Vegetarian Quiche	\$1.75
Bacon Wrapped Dates	\$2.00	V	
GF/DF		May Include: Florentine, Broccoli & Cheese	
Bacon Wrapped Brussels Sprouts	\$2.50	or Cheese	
GF		Spanakopita	\$2.25
Tossed in Thai Chili Glaze		V	
Bacon Wrapped Chicken Bites	\$3.00	Spinach & Feta Triangles in Phyllo.	
GF/DF		Served w/ Tzatziki Sauce	
Bacon Wrapped around Grilled		Herb & Cheddar Stuffed Mushroom	\$2.00
Chicken Breast Glazed w/ BBQ Sauce		V	
Beef Empanada	\$2.00	Spinach & Feta Stuffed Mushroom	\$2.00
Mini Beef Wellingtons	\$2.50	V	
Beef & Mushroom Duxelles in Pastry Dough		Quinoa Stuffed Mushroom	\$2.25
Seasoned Meatballs	\$0.85	GF/Vegan	
All Beef		Cream Cheese Jalapeno Popper	\$1.00
Choice of: Sweet & Savory, Swedish, BBQ or		V	
Marinara Sauce.		Raspberry & Brie in Phyllo	\$2.00
GF Meatballs	\$2.00	V	
All Beef		Wild Mushroom in Phyllo	\$1.75
Choice of: BBQ Sauce or Marinara		V	
Blue Corn Chicken Empanada	\$2.00	Plant Based Mushroom Wellington	\$3.00
Coconut Chicken Strips	\$2.50	V	
Served w/ Plum Sauce		Southwest Cheese Tarts	\$1.75
Honey Sriracha Chicken Meatball	\$1.75	V	
Grilled Chicken Satay	\$2.25	Pepper Jack Queso in a Phyllo Shell	
DF		Mini Vegetarian Spring Rolls	\$1.75
Served w/ Thai Peanut Dipping Sauce		V	
or Sweet & Sour Sauce		Served w/ Hot Asian Mustard or	
Italian Sausage Puffs	\$1.75	Sweet & Sour Sauce.	
Baked in Flaky Puff Pastry		Mini Quesadillas:	
Served w/ a Honey Dijon Dip		Quesadilla Triangles w/ Refried Beans.	
Shrimp Tempura Skewers	\$2.00	Served w/ Sour Cream & Salsa	
Served w/ Sweet & Sour Chili Sauce		Choice of:	
Crab Cakes	\$4.00	Vegetable & Cheese	\$1.75
*Subject to Market Pricing		V	
Served w/ a Lemon Aioli Sauce.		Refried Bean & Cheese	\$1.75
		V	
		Chicken & Cheese	\$2.50



Bacon Wrapped Italian Sausage Puffs

GF - Gluten Free DF - Dairy Free V - Vegetarian



HORS D' OEUVRES

COLD HORS D'OEUVRES

Minimum Order of 2 Dozen Per Selection

Asparagus & Prosciutto Wraps

GF *Seasonal April-Sept

Melon & Prosciutto Wraps

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

Salmon Canape

GF *Minimum Order 50

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

Lavosh Wheels

Pinwheels w/ Herbed Cream Cheese

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

Focaccia Points

Triangle Points with Basil Pesto & Melted Provolone Cheese

Choice of: Italian, Smoked Turkey or Vegetable V

Tea Sandwiches

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.**

Sushi

Minimum Order 80 Pieces.

Served w/ Soy Sauce, Wasabi & Pickled Ginger

Vegetarian California

GF/Vegan

Avocado & Cucumber Rolled in Rice & Nori

California Rolls

GF

Crab, Avocado & Cucumber Rolled in Rice & Nori

Shrimp Tempura

Tempura Shrimp, Avocado & Cucumber Rolled in Rice & Nori

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

\$4.00

\$4.00

\$4.00

\$3.00

\$1.00

\$3.00

\$15

\$1.00

\$1.50

\$1.75

\$2.75



Vegetable Shooters w/ Ranch Dip

Crostini Pomodoro

V

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

Chevre Stuffed Cherry Peppers

GF/V

Deviled Eggs

GF/V

Traditional Filled Egg Whites w/ Paprika & Dill

Feta & Tapenade In Phyllo Cups

V

Baked Phyllo Cup w/ Olive Tapenade & Feta Cheese

Mini Phyllo Cups w/ Olive Tapenade

Vegan

Mini Phyllo Cups w/ Roasted Red

Pepper Hummus

Vegan

Bruschetta

V *Can Be Made Vegan

Crostini w/ Goat Cheese w/ Topping

Choice of:

Tomato Fresca, Gazpacho or Tapenade

Wild Mushroom Pâté Crostini

Vegan

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

Fruit Skewers

Vegan/GF

Melons, Grape & Pineapple on a Skewer

Quinoa Tabbouleh in

Romaine Spears

GF/Vegan *Can't Be Passed

Grape Caprese Skewers

GF/V

Mozzarella, Grapes & Fresh Basil w/ Balsamic Glaze

\$1.50

\$2.50

\$2.25

\$1.75

\$1.50

\$1.50

\$1.75

\$2.00

\$2.00

\$1.75

\$2.50

\$1.75

\$2.25

\$3.00

\$2.50



Caprese Skewers

GF - Gluten Free DF - Dairy Free V - Vegetarian



HORS D'OEUVRES

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

Chile con Queso

GF/V *20-35 servings

Served w/ Tortilla Chips

Add Chorizo for \$15

\$72

Whole Grain Mustard & English Ale

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

\$90

\$60

Savory Spinach Dip in Bread Bowl

V *15-25 servings

Hollowed Bread Bowl w/ Cold Spinach Dip

Served w/ Assorted Bread Pieces

\$54