



# 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

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 Crudit 

**\*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 Crudit 

**\*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 (MI), Apple Butter (MI), Mucky Duck Mustard (MI) & Candied Walnuts (MI)

**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 Cro te 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**

## Shrimp Cocktail Platter GF

Large: \$100 or \$1 per Shrimp

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

## 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**

## Layered Crab Dip

Large: \$180 | Small: \$110

*\*Subject to Market Pricing*

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

**Served w/ Assorted Crackers**

## 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) | Small: \$82

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**

**\$2.00**

Served w/ Sweet & Sour Chili Sauce

**Crab Cakes**

**\$4.00**

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 in Phyllo V**

**\$1.75**

**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**

**\$1.75**

Quesadilla Triangles w/ Refried Beans  
Served w/ Sour Cream & Salsa

**Bone-In Chicken Wings**

**\$2.00**

**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 Capers & 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**

**\$1.75**

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**



## **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

## CONTINUED

### 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**

**\$72**

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**

**\$54**

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**