



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).

Crudité 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 Crudité

***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 Crudité

***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 Croûte 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



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 Caper & 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



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	
<i>Served on White Bread. Sold by the Dozen. 1 Choice per 2 Dozen.</i>	
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	