

Hors D'oeuvres

Hot:

Jam and Cheese: \$2.00 pp

Puff pastry wrapped baked brie with your choice of preserves, with baguette and crackers

Warm Camembert with Mushroom Fricassee: \$3.00 pp

Gooey camembert topped with pan fried mushrooms, herbs, and walnuts

Mini Tomato Tarts: \$2.25 pp

Puff pastry baked with cherry tomatoes, caramelized shallot jam, and Parmigiano-Reggiano

Savory Stuffed Mushrooms: \$2.00 pp

A blend of spinach, herbs, and cheese stuffed into mushrooms and baked

Autumn Harvest Tart: \$2.50 pp

Shaved apples, aged gouda, crispy bacon, onions, arugula, honey squash drizzle

Black and Bleu Sliders: \$2.50 pp

Bleu cheese, horseradish aioli, arugula, and roast beef on a slider bun

Thai Lettuce Cups: \$2.00 pp

Ground pork or beef stir fried with vegetables, ginger, garlic, and an aromatic Thai brown sauce

Oysters Rockefeller: Market Price

Baked oysters on the half shell with a cream sauce, herbs, bread crumbs, and grape tomatoes

Pork Crostini: \$2.00 pp

Thinly shaved pork loin, onion jam, herbed cream cheese, and apple

Chipotle Beef Sliders: \$2.50 pp

Chipotle aioli, avocado, and adobo seasoning on a slider bun

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Meatballs: \$2.00 pp

Meatballs simmered in a savory and sweet cranberry Worcestershire sauce

Spinach Artichoke Dip: \$1.75

Served with pita chips, and garnished with parmesan cheese and green onions

Caramelized Onion Tart: \$2.25 pp

Caramelized onions and shallots, ricotta, gruyere, and herbs on a crisp crust

Mushroom Ragout with Crispy Polenta: \$2.50

Crispy fried polenta squares topped with feta, walnuts, rosemary and mixed mushroom ragout

Fried Eggplant Bites: \$2.00 pp

Crispy fried eggplant rounds topped with mozzarella and a marinara sauce

Clams Casino: Market Price

Broiled clams topped with red pepper, onion, wine sauce, and parmesan herb bread crumbs

Roasted Brussels Sprout Skewers: \$1.75 pp

Roasted and then skewered with gorgonzola, dried cherries, and pear slices

Phyllo Triangles: \$2.25 pp

Spinach, mushrooms, cream cheese, parsley and thyme baked in phyllo dough

Potato Croquettes: \$1.75

Mashed potatoes coated in bread crumbs and parmesan, pan fried, and topped with chive cream

Mini Grilled Cheese and Tomato Soup Shooters: \$2.50 pp

Three cheese grilled cheese with creamy tomato basil soup

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Cold:

Caprese Skewers: \$2.00 pp

Fresh mozzarella, basil, grape tomatoes, pesto, balsamic reduction

Bacon Wrapped Stuffed Dates: \$3.00 pp

Crispy bacon, ricotta, medjool dates, black pepper, and honey

Grilled Figs and Cheese: \$3.00 pp

Fresh figs, fresh chèvre, crostini, and honey drizzle

Bruschetta Crostini: \$2.00 pp

Bruschetta topped crostini with balsamic reduction, basil, and parmesan

Crudités: \$1.75 pp

Carrot, celery, and green bean spears in a shooter with a dip of your choice

Shrimp Cocktail: \$3.50 pp

Shrimp cocktail served with classic cocktail sauce or Thai style cocktail sauce

Mediterranean Feta Cups: \$2.00 pp

Cucumber rounds with tomatoes, Kalamata olives, parsley, and feta

Cheddar Gougères: \$1.75 pp

Puffy cheddar and onion pastries topped with sour cream and chives

Vietnamese Fresh Spring Rolls: \$2.50 pp

Cooked shrimp, cucumber, lettuce, vermicelli, mint, basil, and cilantro wrapped in rice paper and served with a fish sauce and peanut dipping sauce

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Cranberry Ricotta Crostini: \$2.00 pp

Creamy ricotta and cranberry compote on crostini

Endive Spears with Goat Cheese Mousse: \$2.25 pp

Whipped goat cheese mousse topped with almonds, honey, herbs, and golden raisins

Salmon Gravlax: \$3.00 pp

Cured salmon, thinly sliced and served on crostini with crème fraiche and dill

Prosciutto Wrapped Pears: \$2.50 pp

Pear wedges wrapped in prosciutto and topped with black pepper and sherry vinegar

Deviled Eggs: \$1.75 pp

Classic deviled eggs topped with chives and paprika

Curried Chicken Salad: \$2.00 pp

Cubes of chicken tossed in a yogurt dressing with grapes, golden raisins, nuts, and green onions, served on a crostini

Marinated Mozzarella: \$2.25 pp

Mozzarella marinated in oil, balsamic, herbs, and crushed red pepper, skewered with Italian salami and an olive

Crispy Potato Sopes: \$2.00 pp

Fried sopes topped with salsa, queso fresco, and herb salad

Turkey Cranberry Crostini: \$2.00 pp

Smoked turkey layered with an herbed cream cheese spread, apricots, cranberries, and almonds

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Platters:

Domestic Cheese Platter: \$3.00 pp

Cubed cheeses such as sharp cheddar, Swiss, and Monterey jack, served with grapes

Artisan Cheese Platter: Market Price

Custom created, could include artisan aged goudas, chèvre, cave aged cheeses, olives, charcuterie, and fruits

Fresh Vegetable Platter: \$2.00 pp

Cauliflower, celery, baby carrots, tomatoes, and peppers with vegetable dip

Fresh Fruit Platter: \$2.50 pp

Grapes, pineapple, melon, and strawberries with mango cream fruit dip

Hummus Platter: \$2.00 pp

Fresh made hummus served with pita chips

Guacamole and Salsa Platter: \$2.50 pp

Fresh guacamole and salsa served with tortilla chips

Charcuterie Platter: Market Price

Custom created, could include meats and olives such as prosciutto, capicola, fennel salami, pate, and various pickled peppers and spreads, served with crusty bread

Smoked Salmon Platter: Market Price

Salmon served with capers, pickled onions, cucumbers, hard boiled eggs, dill spread, lemon wedges, and crackers