

# Cold Hors d'oeuvres

Per 50 pieces

## PHYLLO CUPS

<i>Feta, parsley, and pesto</i>	\$33
<i>Goat cheese and caramelized onions</i>	\$35
<i>Brie and fig</i>	\$35
<i>Smoked salmon and capers with chive cream cheese</i>	\$40

## DESSERT PHYLLO CUPS

<i>Chocolate mousse and strawberries</i>	\$50
<i>Almond Joy</i>	\$50
<i>Apple pie with cinnamon and caramel</i>	\$65
<i>Cookies and Cream</i>	\$65
<i>Cheesecake</i> <i>Strawberry or Blueberry</i>	\$75
<i>Smores</i>	\$75
<i>Banana Cream Pie</i>	\$75

## MINI CROISSANT SANDWICHES

<i>Chicken salad</i>	\$100
<i>Turkey and mozzarella</i>	\$100
<i>Ham and cheddar</i>	\$100

## CROSTINIS

<i>Fire roasted red peppers and feta</i>	\$70
<i>Tomato bruschetta</i>	\$70
<i>Mascarpone with strawberries and balsamic reduction</i>	\$80
<i>Brie and fig</i>	\$80
<i>Smoked salmon, dill cream cheese</i>	\$85

## ROLL UPS

<i>Ham, pickle, and cream cheese roll ups</i>	\$75
<i>Signature roll ups: ham or turkey, cheese, lettuce, Dijon mustard, and red onions</i>	\$90
<i>Mediterranean roll ups</i> <i>Spinach, basil pesto, mozzarella and red onions</i>	\$95

## KEBABS

<i>Cheese</i> <i>Swiss, cheddar, and pepper jack</i>	\$40	<i>Caprese</i> <i>Tomatoes, fresh buffalo mozzarella, fresh basil, and balsamic reduction</i>	\$45
<i>Antipasto</i> <i>Salami, mozzarella cheese, tomatoes, olives, and artichokes</i>	\$50	<i>Fruit</i> <i>Pineapple, strawberries, honeydew, cantaloupe, and grapes</i>	\$80

Serves approximately 20 people with bite-size portions

## PLATTERS

<i>Vegetable tray with ranch dip</i>	\$35
<i>Taco dip with tortilla chips</i>	\$35
<i>Cheese and sausage with crackers</i>	\$45
<i>Fresh seasonal fruit</i>	\$60
<i>Shrimp cocktail with shrimp sauce</i>	\$100
<i>Smoked salmon with chive cream cheese and capers (serves 50)</i>	\$ market price

## DIPS

<i>Tortilla chips and salsa</i>	\$25
<i>French onion dip with potato chips</i>	\$30
<i>Hummus served with carrots, celery, and tortilla chips</i> <i>Red pepper, garlic, or basil pesto</i>	\$45

# Hot Hors d'oeuvres

Per 50 pieces

## PHYLLO CUPS

<i>Buffalo chicken</i>	\$35
Chicken in a creamy buffalo bleu cheese sauce	
<i>BBQ chicken</i>	\$35
Chicken in Sweet Baby Ray's BBQ sauce	
<i>Spinach and artichoke</i>	\$35
<i>Chicken pesto</i>	\$35
<i>Shrimp sriracha</i>	\$40

## PINWHEELS

<i>Pepperoni and asiago</i>	\$33
<i>Tomato bruschetta</i>	\$33
<i>Olive tapenade</i>	\$40

## SHRIMP SKEWERS

<i>Garlic and herb</i>	\$150
<i>Tequila and lime</i>	\$150

## PETITE SANDWICHES

<i>BBQ pork</i>	\$120
<i>BBQ chicken</i>	\$125
<i>Shaved prime rib</i>	\$180

## KEBABS

Zucchini, red onion, green and red peppers, mushrooms	\$95
Chicken, peppers, red onion, ginger soy sauce and sesame seeds	\$100
-OR-	
Pineapple, red onion, and ham with BBQ sauce	
Beef, green and red peppers, zucchini, red onion	\$125

## DIPS

Serves approximately 20 people with bite size portions	
<i>Sausage queso with tortilla chips</i>	\$45
<i>Spinach artichoke with tortilla chips</i>	\$45

## FINGER FOODS

<i>Chicken and vegetable potstickers</i>	\$40
Sweet chili soy sauce	
<i>Meatballs</i>	\$50
Teriyaki, BBQ, or Ginger Soy	
<i>Loaded potato skins</i>	\$50
<i>Chicken wings</i>	\$80
Mild, spicy, BBQ, or teriyaki	
<i>Bacon-wrapped water chestnuts</i>	\$85
<i>Sausage stuffed mushrooms</i>	\$85
<i>Seafood stuffed mushrooms</i>	\$110

## Build Your Own