

Hors d'oeuvres & Snacks

The hors d'oeuvres menu may be tailored to your taste and enhanced by any number of items or chef attended stations or hand passed for an additional fee.

Hot Hors d'oeuvres

Swedish Style or Grape-BBQ Meat Balls
\$1.75 per person

Spinach and Artichoke Dip with Toasted Baguettes
\$2.60 per person

Warm Tomato & Basil Jam Bruschetta
\$1.50 per person

Chicken Strips with BBQ, Ranch, or Honey Mustard Sauces
\$4.25 per person

Parmesan Cheese Straws
\$1.25 per person

Vegetarian Shitake Spring Rolls with Dipping Sauces
\$2.25 per person

Chorizo Stuffed Mushrooms
\$2.60 per person

Roasted Vegetable and Fontina Tart
\$2.25 per person

Cold Hors d'oeuvres

Domestic Cheese Display and Crackers
\$1.95 per person

Assorted Fruit Display
\$1.55 per person

Chocolate Fondue with Assorted Fruit (Min 15 guest)
\$2.25 per person

Vegetable Crudités Display
\$2.05 per person

Herb Roasted Tenderloin Platter with creamy Horseradish, course Dijon, and Caramelized Balsamic Onion Jam served with a crusty French Roll
Market \$

Shrimp Cocktail
Market \$

Smoked Salmon Display
Market \$

Mini Brownie Bites, Lemon, Pecan, and Fruit Bars

\$1.75 per person

Cheesecake Squares with assorted Toppings

\$3.25 per person

Taste of the Mediterranean

Hummus & Pita Chips, with an array of Meat, Cheese, and Olives

\$6.50 per person

Fresh-Made Popcorn

Ranch, Butter, Cinnamon & Sugar flavor accompaniments

\$1.75 per person

Sweet & Savory Snacks

Malted Milk Balls, Chex Mix, Mints, Pretzels

Each \$8.75 per pound