

Hors d'Oeuvres & Appetizer Displays

Passed Hors d'Oeuvres

Bacon-Wrapped Dates \$23/dozen

Medjool dates stuffed with goat cheese and wrapped in applewood smoked bacon

Mini Chicken & Waffles \$22/dozen

Fluffy waffles topped with seasoned fried chicken nuggets and maple syrup

Mini Italian Meatballs \$11.50/dozen

Handmade beef and sausage meatballs slow-simmered in San Marzano marinara sauce and served over cheesy polenta

Fusion Egg Rolls: Your Choice of One of the Following

- **Pepperoni Pizza Egg Roll \$15/dozen**

Crispy egg roll stuffed with pepperoni and mozzarella, served with guests' choice of San Marzano marinara or house-made ranch

- **Cuban Mojo Egg Roll \$20/dozen**

Slow-roasted Cuban pork, ham, pickles, and Swiss in a crispy egg roll, served with guests choice of mustard or cucumber aioli

- **Mediterranean Chicken Egg Roll \$15/dozen**

Mediterranean curried chicken, feta cheese, and lime cabbage in a crispy egg roll, served with tahini tzatziki sauce

- **Philly Steak Egg Roll \$24/dozen**

Shaved New York strip steak, sauteed onions and bell peppers, and provolone cheese in a crispy egg roll

- **Reuben Egg Roll \$20/dozen**

Corned beef, sauerkraut, and Swiss cheese in a crispy egg roll, served with thousand island dressing



Bacon-Wrapped Dates



Pepperoni Pizza Egg Roll



Mini New England Crab Cakes



Cheese Stuffed Mushrooms



Cajun Shrimp Shooters

Passed Hors d'Oeuvres

Saucy Asian Meatballs \$11.50/dozen

Party-sized beef meatballs tossed in a delicious Asian barbeque sauce

Mini New England Crab Cakes \$22/dozen

Served with a Cajun remoulade sauce

Spinach Artichoke Crostini \$11.50/dozen

A creamy blend of cream cheese, spinach, and artichoke hearts served on toasted crostini

Cheese Stuffed Mushrooms \$11.50/dozen

Fresh mushroom caps stuffed with a blend of cheeses and seasoned bread crumbs and baked until gooey

Cajun Shrimp Shooters \$28/dozen

Served in individual shot glasses with house-made cocktail sauce

Honey Chipotle BBQ Chicken Picks \$11.50/dozen

Breast meat chicken seasoned with our house BBQ rub, grilled, and brushed with honey chipotle barbeque sauce

Mini 'Tinis: Your Choice of One of the Following:

- **Mac & Cheese 'Tini \$17.50/dozen**

Our creamy jalapeno mac & cheese served in a mini martini glass

- **BBQ Mac & Cheese 'Tini \$21/dozen**

Our creamy mac & cheese served in a mini martini glass, topped with shredded bbq pork butt

- **Jalapeno Cheddar Smoked Sausage Mac & Cheese 'Tini \$21/dozen**

Twice smoked jalapeno cheddar sausage tossed with our chipotle bbq sauce and served over our jalapeno mac & cheese in a mini martini glass.

Passed Hors d'Oeuvres

Avocado Steak Toast \$23/dozen

Topped with smoked beef tenderloin and crispy onion tanglers

Jamaican Jerk Chicken Picks \$11.50/dozen

Draped with Caribbean chimichurri sauce

Spinach Artichoke Stuffed Mushrooms \$14/dozen

Fresh mushroom caps stuffed with spinach, artichoke hearts, sun-dried tomatoes, feta cheese and Parmesan cheese, served drizzled with a balsamic glaze

Caprese Pipettes \$17/dozen

Fresh mozzarella, heirloom tomato, and fresh basil on a pipette filled with aged balsamic

Hummus Shooters \$17/dozen

Topped with marinated feta and served with vegetable crudites

Mini Lox & Bagel \$20/dozen

House-smoked salmon with dilled cream cheese on a mini house-made "bagel"

Mini Tortellini Bowls: Your Choice of One of the Following:

- **San Marzano Marinara Tortellini Bowl \$16/dozen**

3-cheese tortellini tossed with our house-made San Marzano marinara

- **Truffle Cream Tortellini Bowl \$20/dozen**

3-cheese tortellini tossed with our delicious truffle cream sauce

- **Basil Pesto Tortellini Bowl \$20/dozen**

3-cheese tortellini tossed with basil pesto sauce and white balsamic roasted tomatoes



Avocado Steak Toast



Mini Lox & Bagel



Fried Cheese Curds

Passed Hors d'Oeuvres

Fried Cheese Curds \$16/dozen

Delicious morsels of breaded and fried cheddar cheese curds served with your guests' choice of San Marzano marinara, house-made ranch, or Beyou Bengal Sauce

Mini Frito Chili Pie \$15/dozen

A fun play on a classic

All passed hors d'oeuvres require a 4 dozen minimum purchase per item.

All pricing for passed hors d'oeuvres is for food only – staffing is an additional charge.



Mini Frito Chili Pie

Stationary Hors d'Oeuvres

Smoked Salmon & Dilled Cream Cheese Cucumber Bites \$20/dozen

Brightened up with a zingy horseradish and dill cream cheese, these simple yet fancy smoked salmon and cream cheese cucumber bites are crunchy, creamy finger food perfection!

New England Crab Cakes \$27/dozen (min 4 dozen)

Served with Cajun remoulade sauce

Ham & Cheese Sliders on Garlic Cheddar Biscuits \$23/dozen

Freshly baked garlic cheddar biscuits filled with smoked ham and American cheese

Pimiento Cheese Dip \$25/quart

Topped with pepper jelly and served with seasoned crackers



Smoked Salmon & Dilled Cream Cheese Cucumber Bites

Stationary Hors d'Oeuvres

Crab-Stuffed Mushrooms \$15/dozen

Stuffed with a delicious blend of crab and cream cheese

Pigs in a Blanket \$26.50/dozen

Spicy Polish sausage in flaky puff pastry

8 Layer Mexican Dip \$46

Salsa, guacamole, sour cream, seasoned refried beans, cheddar cheese, green onions, green chile peppers, and black olives

Bacon Praline Skewers \$14/dozen

Applewood-smoked bacon skewers caramelized with sugar and toasted pecans

Spinach Artichoke Dip \$23/quart

Served warm with pita chips

Mediterranean Chicken Skewers \$23/dozen

Draped with Mediterranean chimichurri sauce

Caprese Skewers \$23/dozen

Fresh mozzarella and cherry tomatoes skewered, sprinkled with fresh basil chiffonade and drizzled with aged balsamic

Guacamole \$29/quart

Served with tortilla chips

Loaded Hummus \$27/quart

Topped with marinated feta, pepperoncini peppers, diced tomatoes, olives, and garlic infused olive oil, served with pita chips



Bacon Praline Skewers

Charcuterie & Displays

Start your Event with a pre-dinner cocktail hour featuring our beautiful charcuterie or one of our displays

Chef's Board \$11

A beautiful display of Chef's choice of house-smoked meats, European meats, and assorted cheeses. Served with fresh-baked breads, crackers, fresh fruits, and condiments

Meat & Cheese Display \$7

Chef's choice of assorted meats and cheeses in an attractive display, served with fresh-baked breads and crackers and garnished with fresh fruit

Fruit & Cheese Display \$6 (Seasonal Availability)

Fresh seasonal fruit served with our creamy fruit dip along with Chef's choice of assorted cheeses arranged in a delightful display with fresh-baked breads and crackers

Vegetable & Cheese Display \$6

Chef's choice of assorted cheeses arranged in a display along with fresh vegetables, served with a ranch dipping sauce, fresh-baked breads, and crackers



Chef's Board