

Hors d'oeuvres

Platte	rs: Not	Hand Passed			
	☐ Assorted crackers and cheese display. Serves 50				\$85.00
	Seasonal Fruit platter or fruit kabobs, honey glaze or yogurt dip. Serves 50				\$65.00
	■ Vegetable crudités with ranch and hummus dip. Serves 50				\$65.00
	Dips with crackers and crostini bread, choice one: Cajun shrimp dip,				
	Buffalo	\$ 65.00			
Hand	Passed	Package:			
		one: select 2 hors d'oeuvres \$ 5.00 per p	erson		
	Package two: select 3 hors d'oeuvres \$ 7.50 per person				
	_	soup shooter & grilled cheese wedge.			\$1.25 per person
	Meatballs:		On a stick:		
		Swedish meatballs		Beef sate	
		Sweet and sour meatballs		Peanut chicken	
		Firecracker chicken meatballs		Hawaiian chicken	
		Italian meatball with marinara		Korean BBQ.	
		Honey buffalo meatballs	Pot sti	alrama.	
	Crostini:			Pork	
		Mushroom & brie		Chicken cilantro an	nd vegetable
		Artichoke parmesan	_	Chicken chantro an	ia vegetable
		Smoked salmon with herb cheese	Flat br	ead:	
		Blue cheese pear & honey		Pepperoni	
		Deviled egg		Cheese	
				BBQ chicken	
Premi	ium Ha	nd Passed Package:			
Select 3 hors d'oeuvres from the lists below \$ 8.50 per person					
	Pick two		Pick one:		
		California rolls, with wasabi and ginger		Crostini: whiskey sh	rimp
		Mini egg rolls with duck sauce		Tenderloin crostini v	vith horseradish
		Mini assorted quiches		Chicken wings: buffa	alo, parmesan, sweet
		Fried ravioli's		and sour	
		Beef empanadas with queso sauce		Firecracker shrimp v	vith a cilantro curry
		Mini tacos		sauce	
		Sausage stuffed mushrooms		Mini shrimp tacos w	•
		Arancini stuffed with cheese, pork,			sriracha maple sauce
		peas, with marinara		Scallops wrapped in	bacon
		Artichokes French			
		Vegetable tempura with dipping sauce			
		Spanakopita			