

HORS D'OEUVRE PACKAGES

(minimum 25 people)

\$12 pp Tray Passed

(add on to dinner only)

Assorted Cheese Display

4 Hot/Cold Hors d'oeuvres

\$24 pp Package

1 Platter Presentation

Fruit or Cheese Display

2 Hot Hors d'oeuvres

1 Cold Hors d'oeuvre

\$34 pp Package

1 Platter Presentation

Fruit or Cheese Display

3 Hot Hors d'oeuvres

2 Cold Hors d'oeuvres

Assorted Dessert Display

Hot Hors d'oeuvres

Beef

Kobe meatballs

Bunless bacon cheddar burger bite

Mini meatloaf w/ whipped potatoes

Beef tenderloin & bleu

Philly cheese steak eggroll

Rueben puffs & 1000 island sauce

Short rib wellington

Chicken

Volcano chicken

Chicken picatta

Macadamia nut chicken & melba sauce

Southern fried chicken & waffle bite

Nashville hot chicken biscuit with honey

Chicken cordon bleu croquette

Buttermilk fried chicken bite w/ remoulade

Bacon & Pork

Bacon wrapped brussels sprouts

Cheddar biscuits & ham

Bacon tomato jam & melted brie

Savory goat cheesecake with bacon jam

Bacon wrapped goat & almond dates

Country ham & gruyere beignets'

Buttermilk biscuit sliders with ham & brie

Uptown mac-n-cheese bites

Pulled pork hushpuppies

Seafood

Crab cakes & cajun aioli

Coconut shrimp & raspberry sauce

Volcano shrimp

Lobster & shrimp hushpuppies

Shrimp & grits canape

Lobster grilled cheese

Lobster mac-n-cheese bite

Vegetarian

Truffle & parmesan arancini

Mushroom brie crostini

Kale & goat cheese arancini

Spinach & pine nut gougere

Black bean cake with chipotle cream

Cold Hors d'oeuvres

*recommended for passing

Meats

Nueske bacon blt
Candied nueske bacon
Prime rib & cheese curd skewer
Prosciutto wrapped fig & goat
Shaved lamb leg w/ tzatziki & feta
Beef carpaccio crostini w/ caper
Steak au poivre with boursin

Seafood

Smoked salmon pinwheels
Tuna with tempura nori chip
Smoked trout mousse in cucumber
Fingerling potato tuna nicoise
Seared tuna w/ snow pea & ponzu
Maine lobster deviled egg
Sweet chili lollipop shrimp

Vegetarian

English cucumber & boursin
Parmesan crisp with mascarpone
Petite fruit kabobs
Avocado sushi roll w/ ginger
Belgian endive, bleu & pecans
Garden vegetable éclair w/ boursin
Bleu cheese grapes with pistachio
Watermelon squares with chevre & basil

Chicken

Jerk chicken salad in plantain cup
Nueske bacon, chicken & goat
Tuscan chicken roll
Lemon chicken crepe roulades
Chicken & grape salad profiterole
Thai rice paper chicken spring roll

Shooters Hors d'oeuvres

Add \$1 pp each to package

Hot

Corn & crab chowder
Tomato bisque with mini grilled cheese
Potato & leek
Creamy pumpkin bisque

Cold

Farmer's market gazpacho
Chilled spring pea with mint
Shrimp ceviche with tomato sangrita
Chilled mango soup with jerk shrimp
Shrimp cocktail shooter \$3 each