

HORS D'OEUVRES



MINI CHICKEN QUESADILLA

with salsa

\$4.00

CHORIZO STUFFED DATES

wrapped in applewood smoked bacon

\$4.00

MINI CRAB CAKE

with citrus aioli

MARKET PRICE

SURF-N-TURF SKEWERS

\$5.00

CHILLED SHRIMP SHOOTER

Spicy cocktail sauce

\$4.25

PEACH BBQ BACON WRAPPED BRISKET

\$4.25

GRILLED BEEF KABOBS

with balsamic glaze

\$4.00

MINI GRILLED QUAIL QUESADILLA

with spicy tomato salsa

\$4.00

ARTICHOKE AND BABY SPINACH RICOTTA CHEESE

on a Sourdough crostini

PRICE TBD

CUCUMBER BITES

with Smoked Salmon and Dill Cream Cheese

PRICE TBD

FILET MIGNON ON GARLIC TOAST

with creamy horseradish

\$5.00

PETITE B.L.T.

Bacon and lettuce chiffonade in a grape tomato

\$3.50

HUMMUS WITH ROASTED BELL PEPPER & WALNUTS

on mini toast

PRICE TBD

ALMOND CRUSTED CHICKEN TENDERS

Buttermilk blue cheese

\$4.00

CHICKEN & WAFFLE BITES

with candied bacon

\$5.00

BACON WRAPPED SHRIMP

\$3.50

PIGS IN A BLANKET

Mustard sauce

\$3.50

WONTON CUP WITH CAJUN BABY SHRIMP

Creole Sauce

PRICE TBD

VEGETARIAN HORS D'OEUVRES



VEGETABLE SUMMER ROLLS

with Sweet Chili Dipping Sauce

\$5.00

VEGETABLE SAMOSA

Mint Sauce

\$3.50

MAC & CHEESE BITES

\$3.50

PETITE FRIED SPRING ROLLS

with Sweet Chili Dipping Sauce

\$3.25

PHYLLO TRIANGLE

Spinach, Feta and Red Pepper Coulis

\$4.00

TOMATO BASIL BRUSCHETTA

with Aged Balsamic Vinegar

\$4.00

WHITE TRUFFLE HONEY AND WARM BRIE

\$4.50

CORN AND EDAMAME

QUESADILLA

with Pepper Jack Cheese and Poblano Peppers

\$3.50

FRIED RISOTTO ARANCINI BITES

Risotto and Mozzarella fried in Panko

Marinara Sauce

\$5.00

PHYLLO CUT WITH GOAT CHEESE

Red Wine Onion Jam

PRICE TBD

CHARRED CHERRY TOMATO AND AVOCADO SPREAD

on Pumpernickel Bread

PRICE TBD