



APPETIZER MENU

PLATTERS & TRIPLE TIERED TRAYS

Fresh Vegetables with Ranch Dip

Small Platter (serves 15-20) \$50

Medium Platter (serves 25-35) \$75

Triple Tiered Tray (serves up to 50) \$125

Traditional Cheese & Vegetable Tray with Assorted Crackers and Dip

Triple Tiered Tray (serves up to 50) \$150

Smaller trays available starting at \$4 per person

Fruit & Artisan Cheese Tray with Assorted Crackers

Triple Tiered Tray (serves up to 50) \$190

Smaller trays available starting at \$6 per person.

Fruit & Traditional Cheese Tray with Assorted Crackers

Triple Tiered Tray (serves up to 50) \$150

Smaller trays available starting at \$4 per person

Meat & Cheese Platter with Assorted Mustards

Smaller trays available starting at \$5 per person.

Small (serves 12) \$50

Medium (serves 25) \$80

Large (serves 50) \$130

Seasonal Cheese Board

Includes 3 Artisan Cheeses, Grapes, Figs and Crackers

\$6 per person (12 person Minimum)

Fresh Seasonal Fruit Platter or Fresh Berry Platter - **STARTING AT \$5 PER PERSON** (12 person Minimum)

Mediterranean Platter ~ *Stuffed grape leaves, tabbouleh, olives, figs, and dates on one platter.*

Hummus and pita on a separate platter.

Small (serves 12) \$45

Medium (serves 30) \$ 75

Large (serves 50) \$120

Antipasto Platter ~ *Assorted cured meats, cheeses, assorted vegetables, marinated artichokes, peppers, olives and assorted breads in a separate basket.*

Starting at \$6 per person. (12 person minimum)

Artisan Relish Tray ~ *Radishes, olives, celery, carrots, pickles, peppers and beets.*

Starting at \$3.50 per person. (12 person minimum)

Shrimp Cocktail Platter with Cocktail Sauce

Small (serves 15-20 people) \$60

Large (serves 20-30 people) \$115



APPETIZER MENU

FINGER FOODS

Soft Pretzel Baskets with Assorted Mustards

Small (serves 20) \$35 Medium (serves 30) \$50 Large (serves 40) \$65 Extra Large (serves 100) \$95

Crostini Bar ~ Includes Assorted Crostini, Hot Dips & Cold Spreads.

Starting at \$3 per person with a minimum of 20 people (1 Hot Dip & 2 Cold Spreads)

Additional spreads available for \$1 per person

COLD DIPS

Artichoke Spinach Dip
Black Bean Dip
Olive Tapenade
Pineapple Habanero
Raspberry Chipotle
Romanesco Sauce
Slow Roasted Tomato Basil
Tuscan Bean
Vegetable Walnut Pâté
Wicked Garlic

HOT DIPS

Buffalo Chicken
Crab Dip
Pepperoni Dip
Pesto Parmesan Soufflé
Jalapeño Popper Dip
Reuben Dip
Spicy Black Bean Dip
Spicy Hot Spinach Dip
Hot Veggie Dip

FLATBREADS

\$18 per 6 X12 inch Flatbread. Served at room temperature.

Please inquire about Seasonal Flatbreads.

Mushroom Herb ~ Sautéed mushrooms over Boursin and herbs sprinkled with parmesan cheese.

Margherita ~ Tomatoes, mozzarella and basil.

Fig & Prosciutto ~ Garlic, rosemary, fig Jam, crumbled gorgonzola, prosciutto and scallions.

Grilled Vegetable ~ Grilled seasonal vegetables over hummus.

Athenos ~ Cold Flatbread with hummus, Greek yogurt, feta, sun dried tomatoes, onion, olives, mozzarella and fresh basil.

Rustica ~ Marinara, cremini mushrooms, garlic, asparagus, bacon, mozzarella and Asiago cheeses.

Thai Chicken ~ Sweet Thai chili Sauce, grilled chicken, mozzarella, matchstick carrots, chopped peanuts, garnished with cilantro & green onion.

Pear, Pecan & Goat Cheese ~ Goat cheese, paprika, pears, pecans and arugula.

Philly Steak ~ Zesty ranch, chopped steak, peppers, onions, mushrooms and provolone cheese.

Hawaiian ~ Marinara, Mexican cheese blend, ham and pineapple tidbits.

Veggie Lovers ~ Cold Flatbread with herbed cream cheese spread topped with raw fresh vegetables.



APPETIZER MENU

* **Minimum order of 20 for Á La Carte items.**

Á LA CARTE

COLD APPETIZERS

\$1 per item

Assorted Savory Roll –Ups*
Artichoke Spinach Croustade*
Confetti Bites
Fresca Bites *
Spinach Phyllo Bites *
Ricotta Parmesan Squares *

Mediterranean Skewers
Mushroom Pate on Pita Triangles
Roasted Red Pepper & Artichoke Savory*
Caramelized Onion, Mushroom & Thyme Cups
Ham Cranberry Brie Crostini

\$1.50 per item

Antipasto Skewers
Caramelized Onion, Mushroom & Apple Savories
Chicken Salad Tarts
Citrus Ricotta with Figs, Honey & Basil
Spinach Soufflé Cups
Strawberry Brie & Basil Crostini

Coconut Curried Chicken Bites
Mushroom Feta Cups
Slow Roasted Tomato Polenta Bites
Tomato Mozzarella Skewers
Red, Bacon & Bleu Bites

\$2 per item

Cuban Bites
Cucumber Stackers
Spicy Shrimp Pinwheels
Mini Veggie Kabobs*
Mini Chicken Kabobs
Salmon Crostini

Olive Tapenade on Cucumber*
Grilled Herbed Balsamic Portabella Skewers
Crispy Ham & Bleu Skewers
Maple Bacon Bark
Salmon Cucumber Coolers

\$3 per item

Ahi Tuna Bites
Mini Chipotle Lime Shrimp Kabobs
Prosciutto Wrapped Asparagus
Shrimp Avocado Bruschetta



APPETIZER MENU

HOT APPETIZERS

To maintain food quality, items are recommended for in house events or facilities with kitchen access.

COCKTAIL MEATBALLS (served in chafers)

Small (serves 40) \$55	Medium Round (serves 40) \$75	Large Round (serves 75) \$95	Extra Large (serves 100) \$130
Bourbon Tangy Carolina Sauce Teriyaki Pineapple Habanero		Raspberry Chipotle Sweet Chili Spicy Cranberry Swiss Chard & Tomato	

HOT CHAFFERED FOODS

Cheese Ravioli with wild Mushrooms in Truffle Oil & Truffle Butter

Tortellini Rustica ~ *Marinara, cremini mushrooms, garlic, asparagus, bacon, mozzarella and Asiago cheese.*

Small (serves 25) \$45	Medium (serves 50) \$85	Large Round (serves 80) \$115
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Hot Crab Dip with Pita and Tortilla Chips

Small (serves 25) \$55	Medium (serves 50) \$90	Large (serves 80) \$135
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Hot Veggie Dip with Crostini and Tortilla Chips

Small (serves 25) \$55	Medium (serves 50) \$90	Large (serves 80) \$135
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*** Minimum order of 20 for Á La Carte items.**

A LA CARTE

HOT APPETIZERS

- Please note that Hot Appetizers are best if served fresh from an oven.

\$2 per item

Asparagus Wrapped in Phyllo*
Brie Bites*
Chicken Spinach Purses
Meat & Cheese Spirals
Gouda Walnut Tarts
Pineapple Bacon Skewers
Reuben Bites
Salmon Tarragon
Sausage Stuffed Mushrooms*
Spinach Stuffed Mushrooms*

\$3 per item

Baked Coconut Shrimp
Beef Tenderloin Lollipops (served at room temperature or passed)
Beef Wellington Bites
Cocktail Crab Cakes with Dipping Sauce (served at room temperature or passed)
Mini Potato Pancakes (served at room temperature or passed)
Applesauce
Crème Fraîche
Lox & Capers
Upside Down Mushroom Tartlets

* VEGETARIAN