



DISTINCTIVE CATERING • SOCIAL GATHERINGS

APPETIZERS MENU

PLATTERS & TRIPLE TIERED TRAYS

Fresh Seasonal Fruit Platter or Fresh Berry Platter - **STARTING AT \$5 PER PERSON** • 12 person minimum

Seasonal Cheese Board

Includes 3 Artisan Cheeses • Grapes • Apples • Figs • Crackers

\$6 per person • 12 persons minimum

Fruit & Artisan Cheese Tray with Assorted Crackers

Small Platter (serves 15-20) \$100

Medium Platter (serves 25-35) \$150

Triple Tiered Tray (serves up to 50) \$200

Fruit & Traditional Cheese Tray with Assorted Crackers

Small Platter (serves 15-20) \$80

Medium Platter (serves 25-35) \$125

Triple Tiered Tray (serves up to 50) \$175

Farm Stand Vegetable Platter with Ranch Dip and Hummus

Small Platter (serves 15-20) \$60

Medium Platter (serves 25-35) \$90

Triple Tiered Tray (serves up to 50) \$130

Traditional Cheese & Vegetable Tray with Assorted Crackers and Dip

Small Platter (serves 15-20) \$80

Medium Platter (serves 25-35) \$125

Triple Tiered Tray (serves up to 50) \$175

Artisan Charcuterie Board

Cured Meats • Assorted Cheeses • Pickled and Marinated Vegetables • Dried or Fresh Fruits

Basket with Fresh Sliced Baguette • Crostini • Bread Sticks

Small (serves 15-20) \$100

Medium (serves 30) \$150

Large (serves 50) \$200

Mediterranean Platter

Stuffed Grape Leaves • Tabbouleh • Olives • Sweet Cherry Peppers • Figs • Dates

Hummus and Pita served on a separate platter.

Small (serves 15 - 20) \$80

Medium (serves 25-35) \$125

Large (serves 50) \$175

Shrimp Cocktail Platter with Cocktail Sauce

Small (serves 15-20 people) \$80

Medium (serves 25-35) \$140

Large (serves up to 50 people) \$200



DISTINCTIVE CATERING • SOCIAL GATHERINGS

APPETIZERS MENU

FINGER FOODS

Soft Pretzel Baskets with Assorted Mustards

Small (serves 20) \$40 Medium (serves 30) \$60 Large (serves 40) \$80 Extra Large (serves 100) \$150

Crostini Bar - Includes Crostini • Tortilla • 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*
Roasted Red Pepper Artichoke Dip &
Romanesco Sauce*
Slow Roasted Tomato Basil*
Spinach Feta Dip*
Tuscan Bean*
Vegetable Walnut Pâté*
Wicked Garlic*

HOT DIPS

Asiago Dip
Buffalo Chicken Dip
Chicken Spinach Dip (WARM)
Crab Dip
Pepperoni Dip
Pesto Parmesan Soufflé (WARM)
Jalapeño Popper Dip
Reuben Dip
Hot Vegetable Dip*

FLATBREADS

\$18 per Flatbread • Served at room temperature

Balsamic, Berries & Brie – Brie • Fresh Berries • Balsamic Glaze

Mushroom Herb – Sautéed Mushrooms • Boursin • Herbs • Parmesan Cheese

Margherita – Marinara • Mozzarella • Basil Ribbons

Fig & Prosciutto – Garlic • Rosemary • Fig Jam • Crumbled Gorgonzola • Prosciutto • Scallions

Grilled Vegetable – Grilled Seasonal Vegetables • Hummus

Athenos – Hummus • Greek Yogurt • Feta • Sun Dried Tomatoes • Onion • Olives • Mozzarella • Basil Ribbons

Rustica – Marinara • Cremini Mushrooms • Garlic • Asparagus • Bacon • Mozzarella • Asiago Cheese

Thai Chicken – Sweet Thai Chili Sauce • Grilled Chicken • Mozzarella • Carrots • Peanuts • Cilantro • Green Onion

Pear, Pecan & Goat Cheese – Goat Cheese • Paprika • Pears • Pecans • Arugula

Philly Steak – Ranch • Chopped Steak • Peppers • Onions • Mushrooms • Provolone Cheese

Hawaiian – Marinara • Colby Jack Cheese • Ham • Pineapple

Veggie Lovers – Herbed Cream Cheese • Fresh Raw Vegetables



DISTINCTIVE CATERING • SOCIAL GATHERINGS

APPETIZERS MENU

À LA CARTE

COLD APPETIZERS

\$24 per dozen

Assorted Savory Roll –Ups*
Artichoke Spinach Croustade*
Confetti Bites*
Deviled Egg Cups*
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
Stuffed Baby Bells*

\$30 per dozen

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

\$36 per dozen

Beef & Goat Cheese Rolls
Cuban Bites
Cucumber Stackers*
Goat Cheese, Apricot & Pistachio Canapé*
Spicy Shrimp Pinwheels
Mini Veggie Kabobs*
Mini Chicken Kabobs
Olive Tapenade on Cucumber*

Olive Tapenade on Cucumber*
Olive, Fig and Mint Tapenade*
Grilled Herbed Balsamic Portabella Skewers
Crispy Ham & Bleu Skewers
Maple Bacon Bark
Salmon Cucumber Coolers
Zucchini Caprese Bites*

\$48 per dozen

Ahi Tuna Bites
Caramelized Onion Asparagus Cups
Mini Chipotle Lime Shrimp Kabobs
Prosciutto Wrapped Asparagus

Salmon Crostini
Shrimp Ceviche Shooters
Shrimp Remoulade
Steak, Boursin & Bell Rolls

*VEGETARIAN



DISTINCTIVE CATERING • SOCIAL GATHERINGS

APPETIZERS 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

Beer Barbeque
Bourbon
Tangy Carolina Sauce
Pineapple Habanero

Raspberry Chipotle
Sweet Chili
Spicy Cranberry
Curried Meatballs

A LA CARTE

HOT APPETIZERS

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

\$36 per dozen

Asparagus Wrapped in Phyllo*
Brie Bites*
Caprese Rugelach*
Chicken Spinach Purses
Meat & Cheese Spirals
Gouda Walnut Tarts

Pineapple Bacon Skewers
Reuben Bites
Salmon Tarragon
Sausage Stuffed Mushrooms*
Spinach Stuffed Mushrooms*
Spinach Tartlets*

\$48 per dozen

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)
Upside Down Mushroom Tartlets*

* VEGETARIAN