



HORS D'OEUVRES MENU- EVERYTHING WILL BE BITE SIZE PORTIONS SERVED ON PLATTERS. THIS OPTION IS VERY LABOR INTENSIVE, AND WILL HAVE A HIGHER PRICE DEPENDING ON HOW MANY HORS D' OEUVRES YOU CHOOSE.

THIS MENU WOULD BE \$23-35 PER PERSON.

-THIS WOULD INCLUDE, CUPS/DRINKS, PLATES, UTENSILS AND NAPKINS, FOOD TABLE SET- UP, CLEAN- UP, AND TABLE LINENS FOR FOOD TABLES.

CRAB AU GRATIN CROSTINI

GULF BLUE CRAB AU GRATIN ON TOP OF A TOASTED FRENCH BREAD CROSTINI

COCKTAIL SHRIMP SHOOTERS

SINGLE SERVED GULF SHRIMP WITH A ZESTY COCKTAIL SAUCE ALL IN A MINI MARTINI GLASS

MINI BEEF WELLINGTON BITES

SEASONED TENDER BEEF TENDERLOIN WRAPPED IN FILO DOUGH AND BAKED GOLDEN

HAWAIIAN CHICKEN SKEWERS

GRILLED MARINATED CHICKEN, PINEAPPLE, PEPPERS AND ONION WITH A HONEY GINGER GLAZE

KRAKEN SHRIMP SKEWER

JUMBO GULF SHRIMP FRIED AND TOSSED IN OUR SPICY KRAKEN SAUCE

PORK BBQ SLIDERS

TENDER ROASTED PORK SHOULDER, HOUSE MADE SWEET HEAT BBQ SAUCE ON HAWAIIAN ROLL

SMOKED BEEF BRISKET SLIDERS

SLOW SMOKED BEEF BRISKET ON SWEET SOURDOUGH BUN

BACON WRAPPED FRUIT AND GOAT CHEESE BITES

APPLEWOOD SMOKED BACON WRAPPED AROUND SEASONAL FRUIT AND STUFFED WITH GOAT CHEESE

STUFFED ROASTED PEPPERS

TRI-COLORED JALAPENO PEPPERS STUFFED WITH A CHOICE OF (SEAFOOD, CHICKEN, SAUSAGE, BEEF, OR CHEESE)

CRAB STUFFED MUSHROOM CAPS

GULF BLUE CRAB STUFFING IN ROASTED MUSHROOM CAPS WITH REMOULADE SAUCE

MINI CRAB CAKES

GULF BLUE CRAB CAKES SAUTÉED ON A BED OF SPINACH WITH SPICY REMOULADE SAUCE

SPINACH ARTICHOKE BITES

SPINACH ARTICHOKE DIP PLACED IN FILO DOUGH AND BAKED UNTIL GOLDEN

COCKTAIL MEATBALLS

SWEDISH STYLE MEATBALLS WITH A SWEET SMOKEY SAUCE

PIG IN BLANKETS

CONECUH SAUSAGE WRAPPED IN PUFF PASTRY THEN BAKED TO A GOLDEN BROWN

TEA SANDWICHES

ASSORTMENT OF CUCUMBER, CHICKEN SALAD, TUNA SALAD AND ITALIAN FINGER SANDWICHES

VEGETABLE TRAY

A VARIETY OF FRESH AND ROASTED VEGETABLES WITH DIP AND TAPENADE

FRUIT TRAY

ASSORTMENT OF FRESH FRUITS AND PUREES AND CREAM CHEESE DIPS

FRUIT KABOBS

STRAWBERRIES, KIWI, PINEAPPLE, AND MELON ON A SKEWER GRILLED

CHEESE BOARD

WARM BRIE, HAVARTI, AGED WHITE CHEDDAR, BLUE, GOAT SMOKED GOUDA AND FONTINA CHEESE WITH PEPPER JAMS AND CRACKERS

PUFF POPS

PUFF PASTRY AND NUTELLA SKEWERED THEN BAKED AND DIPPED IN MERINGUE AND BRULEED

BREAD PUDDING CUPS

BREAD PUDDING WITH A WHITE CHOCOLATE RUM SAUCE BAKED IN INDIVIDUAL PORTIONS

MINI LEMON TARTS

CLASSIC FRENCH LEMON CUSTARD IN SMALL TART CUPS

MINI KEY LIME PIES

HOMEMADE KEY LIME IN MINI GRAHAM CRACKER CUPS

CHOCOLATE MOUSSE

CLASSIC FRENCH CHOCOLATE MOUSSE SERVED IN INDIVIDUAL CUPS

INDIVIDUAL STRAWBERRY TRIFLES

SPONGE CAKE LAYERED WITH PASTRY CREAM AND FRUIT