



## LIGHT HORS D'OEUVRES PACKAGES

### **PACKAGE A \$12**

TRADITIONAL CHEESE DISPLAY      *assorted cheese, fruit, crackers*  
CRUDITÉ      *assorted vegetables, ranch, blue cheese*  
CHILLED SPINACH DIP      *croustades, crackers*  
TEA SANDWICHES      *chicken salad, pimento cheese, shrimp paste, cucumber & cream cheese*

### **PACKAGE B \$13**

SOUTHERN DEVILED EGGS  
PETIT TOMATO PIES  
HERB GOAT CHEESE BALL      *toasted pistachios, honey peach jam*  
MINI BUTTERMILK BISCUIT      *country ham, red pepper jelly, mustard butter*  
CRAB STUFFED MUSHROOMS

### **PACKAGE C \$15**

EDAMAME HUMMUS CUCUMBER BITE      *feta, yogurt, lemon, paprika*  
FIG AND HERB GOAT CHEESE FLATBREAD      *caramelized onion, balsamic glaze*  
MONTE CRISTO BITE      *ham, turkey, Swiss, French toast, strawberry jam, powdered sugar*  
CHICKEN SALAD IN PHYLLO CUP      *apricots, almonds, Craisins*  
PROSCIUTTO WRAPPED SHRIMP

### **PACKAGE D \$18**

WATERMELON AND FETA BITES      *drizzled with olive oil*  
GRILLED ASPARAGUS WRAPPED IN PROSCIUTTO  
GOAT CHEESE AND BEET PHYLLO CUP  
BRIE, WILD MUSHROOM, CARAMELIZED ONION, ARTESIAAN BREAD  
THAI CHICKEN SATAY SKEWER      *peanut sauce*  
AHI TUNA SPOON      *marinated tuna, lime slaw, guacamole, toasted sesame seeds, sprouts*

### **PACKAGE E \$21**

GRILLED POTATO AND HERB GOAT CHEESE NAPOLEON *basil, balsamic reduction*

SKEWERED MEATBALL AND ANGEL HAIR ALFREDO PASTA *asiago, parsley*

PETIT CRAB CAKES *red cabbage slaw, tarragon tartar*

SPINACH, ARTICHOKE STUFFED MUSHROOMS

BRUSCHETTA

olive tapenade, balsamic marinated tomatoes, sun-dried tomato relish, marinated eggplant, artichoke relish, avocado serrano spread, roasted red peppers, herb goat cheese, fresh mozzarella, fontina, red pepper hummus served with croustades and pita crisps

### **PACKAGE F \$24**

PROSCIUTTO WRAPPED GRILLED ASPARAGUS

SHRIMP & BUTTERNUT SQUASH BRUSCHETTA

MINI BEEF WELLINGTON *filet mignon, mushroom duxelles, red wine reduction*

STUFFED HOLLOWED NEW POTATOES *sour cream, cheddar, bacon, green onion*

FRIED SHRIMP & GRITS FRITTER *bacon, scallion, cheddar, Tasso gravy*

TUSCANY DISPLAY

sopresetta, prosciutto, capicola, mortadella, pepperoni, parmesan-reggiano, fontina, provolone, fresh mozzarella, herb goat cheese, Kalamata olives, roasted red peppers, tomatoes, artichokes, Dijon, garlic aioli with croustades, ciabatta and crackers

### **Additional Information**

- All packages have a 30 person minimum
- Delivery in foil pans - \$30
- Delivery & plastic ware - 18% (\$75 minimum)
- Tax of 11% to be added
- Butlered Hors D'oeuvres are supplied at 1.5 pieces per person
- Service or rental items can be provided for additional cost.