

# Hors D'oeuvres Menu

- Substitutions and requests are welcome

## *Cocktail Menu A- Circulated Appetizers \$14.95 per person*

- *Tomato Bocconcini Skewers*
- *Bacon Asiago Quiche*
- *Spinach and Artichoke Crostini*
- *Teriyaki Glazed Meatballs*
- *Bacon Wrapped Chicken Tenders*

## *Cocktail Menu B – Stationary Platters \$16.95 per person*

- *Charcuterie Board*
- *Heirloom Tomato Bruschetta*
- *Smoked Salmon on Rye*
- *Spinach and Artichoke Dip*
- *Charred Pita with Hummus and Tomato*
- *Rosemary Beef Skewer*

## *Cocktail Menu C- Circulated Appetizers \$18.95 per person*

- *Chicken Souvlaki Skewers*
- *Baked fingerling Potato with Cheddar and Bacon*
- *Watermelon, Feta and Balsamic Skewer*
- *Spanakopita with Tzatziki dip*
- *Heirloom Tomato Bruschetta*
- *Homemade Sausage Rolls*

## *Cocktail Menu D- Stationary Platters \$22.95 per person*

- *Seared Polenta with Goat Cheese and Bacon*
- *Herbed Crab Cake with Saffron Aioli*
- *Spinach and Artichoke Stuffed Red Potato*
- *Herb Cream Cheese and Prosciutto Crostini*
- *Grilled Bratwurst and onion Skewer*
- *Smoked Salmon, Cream Cheese Crostini*
- *Braised Beef Crepes*