

COLD HORS D'OUVRES /per 50 pieces or per person

Tomato Basil Bruschetta (v) Balsamic Glaze on sliced baguette 125(bp)

Deviled Eggs 75(bp)(gf)

Seared Pork Tenderloin Crostini 125(bp)

Roasted Pear/Garlic Puree/Balsamic Glaze

Caprese Skewer (v)(gf) 100 (bp)

Grape Tomatoes/Mozzarella/Basil/Balsamic Glaze

BBQ Pork Crostini 110(bp)

Smoked Salmon Cucumber dill crème fraîche, capers & onion relish on Crostini 110 (bp)

Buffalo Chicken Spoon with bleu cheese crumbles 87.50(bp)

Pork Tenderloin Crostini 87.50(bp)

Ahi Tuna Spoon with wasabi citrus aioli 112.50(bp)

BLT Skewer bacon, romaine & cherry tomato 75(bp)

Fresh Crudite assortment of garden fresh vegetables served with homemade dip \$3per person -

Fresh Fruit fresh seasonal fruit including: cantaloupe, berries, honeydew, grapes, pineapple & strawberries \$4 per person

Chips & Dip tortilla chips with salsa 1.25 per person(gf) (v)

Tortilla chips with house-made salsa & guacamole 1.75 per person

Kettle chips with homemade spinach & onion dips 1.75 per person

Filet of Beef Crostini Bleu Cheese/Onion 175(bp)

Mini BLT –Bacon, Lettuce, Toasted Sourdough/Charred Tomato Aioli 150 (bp)

Cajun guacamole jumbo Shrimp wonton cups 250

Assorted Cheeses international & local cheeses served with assorted gourmet crackers & garnished with red & green grapes 150

Meat & Cheese sliced Italian ham, pepperoni, salami, cheddar & jalapeño jack cheeses served with assorted gourmet crackers & garnished with assorted pickles & peppers 225

Assorted petite sandwiches including: 25 Turkey & Swiss with cranberry aioli, 25 Ham & Cheddar with Dijon aioli served on mini buns 175

Iced Jumbo Shrimp, peeled, chilled & served with House-Cocktail & lemon wedges 225

Tortilla Pinwheels rolled with turkey or ham, shredded cheese, lettuce and cream cheese 100(bp)

(bp) represents Butler Passed (V) Vegetarian (VV) Vegan Vegetarian (GF) Gluten Free

Prices are subject to a 20% service fee and local sales tax of 7.375%