

# Hors d'oeuvre Menu Options

Prices based on parties of 30 or more (sales tax not included in price)

Additional charge may apply per person for parties less than 30

## Menu #1 - \$18 per person

- Mini marinated Beef Skewers
- Tomato mozzarella crostini with fresh basil
- Classic French soft cheese tray with walnuts & grapes
- Wild mushroom Riesling cream soup (served in "shot" glasses)
- Classic Italian Antipasto

## Menu #2 - \$14

- Honey-glazed (or honey-dijon) chicken breast skewers
- Spinach-artichoke dip with assorted chips
- Smoked salmon canapés
- Salad Capresé
- Fresh fruit tray

## Menu #3 - \$16

- Shrimp cocktail
- Smoked salmon tartar on cucumber salad
- Potato leek soup (served in "shot" glasses)
- Tomato feta bruchetta
- Cubed cheese tray with grapes & walnuts

## Menu #4 - \$14

- Tomato artichoke bruchetta
- Mediterranean shrimp salad canapés
- Cubed cheese tray with grapes & walnuts
- Pesto & cheese stuffed button mushrooms
- Fresh vegetable tray with dip

## Menu #5 - \$12

- Fresh fruit tray
- Cubed cheese tray with grapes & walnuts
- Fresh vegetable tray with dip
- Tomato feta bruchetta
- Hummus with chips

Thyme to Cater



Menu #6 - \$9

- Mini chicken skewers
- Cubed cheese tray with walnuts & grapes
- Dip trio with assorted crackers (Guacamole, Black bean Salsa, Salsa)

Menu #7 - \$13

- Salad caprese
- Classic Italian Antipasto
- Cubed cheese tray with grapes & walnuts
- Fresh vegetable tray with dip
- Fresh fruit tray

Menu #8 - \$12

- Mini club sandwich squares
- Cubed cheese with grapes & crackers
- Vegetable tray with dip
- Black bean salsa with assorted chips

*Thyme to Cater*

