

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 - \$16

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

Menu #3 - \$17

- 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 - \$18

- 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 - \$16

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



Menu #6 - \$12

- Mini chicken skewers
 - Add signature BBQ, house honey mustard, or smoked bleu cheese for +\$1
- Cubed cheese tray with walnuts & grapes
- Dip trio with assorted crackers (Guacamole, Black bean Salsa, Salsa)

Menu #7 - \$16

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

Menu #8 - \$14

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

~Voted "Best Caterer" in Jackson County 2023 and 2024~

WHAT MAKES US DIFFERENT?

- We respond to most emails, texts, and phone calls within the hour, or within a very short amount of time if we're on-site at another event.
- The above price includes everything except sales tax.
- We don't have any hidden fees. No additional delivery or set up fees.
- Service gratuity is suggested but never required.
- We pay attention to the details. The appearance of the buffet, food, and our staff is important.
- Every guest at your event is our next potential client so we want everything to be flawless for you, as well as the impression we make with your guests.
- Flexible planning, we don't ask for final head count until we are within the final week.

OUR PRICE INCLUDES THE FOLLOWING:

- Nice white plastic plates, silver rims
- Sturdy black plastic rolled utensils
- Napkins
- Delivery, set up, and staffed buffet service
- Staff maintains and refills buffet throughout the meal
- Real chafing dishes and serving platters (never foil pans or wire racks)
- We never run out of food- if we're provided with the proper guest count

