

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 - \$12 per person

- Vegetable tray with hummus
- Fresh fruit tray
- Baked feta dip with pita bread

Menu #2 - \$15

- Cubed cheese tray with grapes & crackers
- Hummus and olive crostini
- Spinach artichoke dip with chips
- Crudité vegetable tray with roasted red pepper dip

Menu #3 - \$16

- French onion brie bites canape
- Cucumber dill sandwiches
- Shrimp scampi
- Caprese platter with house-made pesto & aged balsamic

Menu #4 - \$20

- Braised portabella bruschetta
- Smoked bleu cheese mousse with crackers
- Meatballs in our signature sweet grill sauce
- Shrimp cocktail
- Fresh fruit tray

Menu #5 - \$18

- Assorted steamed mussels with garlic aioli sauce
- Smoked salmon with fresh dill dip & crackers
- Classic soft French cheese tray with grapes & crackers
- Sundried tomato pinwheels

Menu #6 - \$18

- Grilled steak bites
- Shrimp scampi shooters
- Tomato feta bruschetta
- Fresh fruit tray



Menu #7 - \$22

- Mini crab cakes with remoulade sauce
- Bacon wrapped chicken strips
- French soft cheese tray with crackers
- Crudit  vegetable tray with dip

Menu #8 - \$18

- Crab stuffed mushrooms
- BBQ Pork belly on balsamic lentils
- Cream cheese & spinach pinwheels
- Hummus and vegetable platter

Menu #9 - \$17

- Pesto & four cheese stuffed mushrooms
- Warm crab dip with chips
- Caprese skewers
- Fresh fruit tray

~Voted "Best Caterer" in Jackson County 2023, 2024, 2025~

WHAT MAKES US DIFFERENT?

- We respond to most emails, texts, and phone calls ASAP. Mostly within the hour, or within a very short amount of time if we're on-site at another event.
- 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
- Real chafing dishes and serving platters on our buffets
- We never use foil pans or wire racks unless disposable chafers are requested by client for a pick up or drop off catering
- We won't run out of food- provided we have the proper guest count

