



HORS D'OEUVRES

****ALL FOOD COST PER PERSON(PP) IS SUBJECT TO CHANGE****

● ITEMS ONLY AVAILABLE FOR IN HOME CATERING

COLD

Caprese Skewers - mozzarella, tomato, basil, balsamic

Antipasto Skewers - Assortment of meats, cheeses, pickled vegetables

English Cucumber Sandwich - cream cheese, chive, pickled red onion

Pimento Cheese Sliders - three cheese spread

Shrimp Cocktail - Peel & Eat, cocktail Sauce

Blue Crab Dip - cracker assortment

Shrimp Dip - cracker assortment

Pimento Cheese Dip - cracker assortment

Buffalo Chicken Dip - cracker assortment

Deviled Eggs - mustard, mayo, chive

Chicken Salad Phyllo Cups - mayo, onion, celery

Mini Tomato Pies - tomato, cheddar, basil

Goat Cheese & Fig Crostini - walnut, honey

Italian Pin Wheels - salami, pepperoni

Fruit Tray - chef selection

Vegetable Tray - chef selection

Pasta Salad Cups - variety of flavors

HOT

Ham Delights - black forrest ham, gruyère, dijon, poppy seed butter

Buffalo Chicken Sliders - mild sauce, ranch, bib lettuce

BBQ Sliders - mustard or KC style

Spinach and Artichoke Dip - cracker assortment

BBQ or Swedish Meatballs

Crab Stuffed Mushrooms - blue crab

Mini Crab Cakes - jumbo lump, remoulade

● **Jalapeño Poppers** - ranch, bib lettuce

Bacon Shrimp Skewers - KC BBQ

● **Southwest Eggrolls** - southwest ranch

Marinated Chicken Skewers - Italian marinade

Chicken Bacon Ranch Sliders - ranch, bib lettuce

Baked Brie - fig preserves, honey, walnut

● **Fried Mac N Cheese** - ranch, bib lettuce

● **Oyster Rockefeller** - garlic, spinach, parmesan, bacon

● **Fried Green Tomatoes** - goat cheese, balsamic, hot pepper jelly

● **Mussels/Clams** - garlic, white wine, toast

● **Seared Scallops** - romesco sauce, asparagus tips, micro greens