



*With a thankful heart to be considered for service for your upcoming event, we make this appetizer menu offering. We can provide 4 of any of the following list of items at a price of \$30 plus tax and standard gratuity per person for a minimum of 35 people. As the seasons change some items will be rotated and replaced with seasonal options. Delivery is always included in the price as well as buffet set up and high quality disposable ware to enjoy the food. We can add staff service to your event for an additional fee of \$12 per person which does include having appropriate appetizers passed*

*Our selections:*

- *Local Life Seasonal Charcuterie including assorted meats, cheeses, house made pickles, glazed nuts, chutney and crisps.*
- *Black Cherry and Crispy Onion Glazed Meatballs*
- *Warm Five Cheese Chicken Artichoke Dip with Crisps*
- *Warm Five Cheese Vegetarian Artichoke Dip with Crisps*
- *Prosecco Marinated Fresh Seasonal Fruit*
- *Marinated In Season Vegetables with Old Bay Dip*
- *BBQ Pork Slider with Apple BBQ Sauce*
- *A Duet of Petit Croissants with Rosemary Chicken Salad and Housemade Pimento Cheese and Arugula Finger Sandwiches*
- *Ham and Swiss Slider with Maple Mustard on a House Made Roll*
- *Roast Beef, Swiss, and Horseradish Mayo Slider on a House Made Roll \*
- *Five Cheese Guinness Fondue with bread cubes, fruit and vegetables*
- *Citrus Marinated Shrimp with Smoked Salmon Accompaniment and House Made Cocktail Sauce*
- *Walnut and Caramelized Onion Baked Brie with Grapes and Rosemary Crackers*
- *Chefs Choice Sweet Treat Display including Petit Savannah Social Brownies and peanut butter coconut fudge*