



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 \$25 plus tax per person for a minimum of 30 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.

Our selections:

- *Local Life Seasonal Charcuterie including assorted meats, cheeses, house made pickles, glazed nuts, chutney and crisps.*
- *Bourbon and Sweet Onion 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 a lemon caper chive dip*
- *House Made Hummus with Pita Bread, Cucumbers, Tomatoes, and Kalamata Olives*
- *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*
- *Sweet Onion and Old Bay Dip with Assorted Crisps*
- *Five Cheese Guinness Fondue with bread cubes, fruit and vegetables*
- *Cheddar Bacon and Herb Scones*
- *Citrus Marinated Shrimp with Smoked Salmon Accompaniment and House Made Cocktail Sauce*
- *Classic Bruschetta*
- *Chefs Choice Sweet Treat Display including Petit Savannah Social Brownies and peanut butter coconut fudge*