## HORS D'OEUVRES MENU

Option I

#### \$36 per person

Selection of 5 hors d'oeuvres Displayed or Butler Passed

Option II

#### \$45 per person

Selection of 6 hors d'oeuvres Displayed or Butler Passed Dessert Bar

Option III

#### \$49 per person

Selection of 6 hors d'oeuvres Displayed or Butler Passed Champagne or Apple Cider Greet Dessert Bar

## HORS D'OEUVRES MENU

50 pieces per tray 2 trays per item minimum

Artisan Cheese Display

Assorted cheese and variety of crackers \$160.00 per Tray

Fresh Fruit Display Seasonal fruit \$150.00 per Tray

Garden Vegetable Crudite Raw garden crudite display \$125.00 per Tray

Bruschetta Bar

Toasted baguettes with artichoke dip, tomato basil pistachio olive tapenade and spinach dip \$160.00 per Tray

## HORS D'OEUVRES MENU

50 pieces per tray 2 trays per item minimum

Charcuterie Board Berries, assorted nuts, meats, variety of cheese, crackers and dips \$200.00 per Tray

Taste of Asia
Pot stickers, mini wontons, and vegetable spring rolls
with a variety of dipping sauces
Three items: \$225 per Tray

Two items: \$195 per Tray One item: \$165 per Tray

Jalapeno Lime Hummus with Crackers \$135 per Tray

English Cucumber Canapes With smoked salmon and bleu cheese mousse \$135 per Tray \$125 per Tray without Salmon

Chicken Skewers With sweet and spicy Thai sauce, peanut sauce or teriyaki sauce \$150 per Tray

Spanakopita Spanakopita spinach feta and balsamic reduction \$150 per Tray

## HORS D'OEUVRES MENU

50 pieces per tray 2 trays per item minimum

Stuffed Jumbo Mushrooms Choice of sweet italian sausage or garlic parmesan cream cheese \$135 per Tray

Crab Stuffed Mushrooms Warm crab herb cream cheese and toasted almonds \$155 per Tray

Crab Baguettes
Warm crab herb cream cheese and toasted almonds on sliced toasted baguettes
\$135 per Tray

Argentinian Beef Skewers Grilled marinated beef skewers with argentinian chimichurri sauce \$145 per Tray

Chef Damian's Baja Bites Carnitas on a homemade tortilla chip topped with guacamole and pico de gallo \$155 per Tray

Roasted Grape Crostini Roasted red grapes balsamic reduction on bleu cheese toasted baguette \$125 per Tray

# HORS D'OEUVRES MENU

50 pieces per tray 2 trays per item minimum

Italian Crostini Tomatoes, artichoke, kalamata olives tapenade on toasted baguette \$125 per Tray

Ahi Tuna Crostini Ahi tuna tartare Sriracha aioli, red onion, microgreens \$155 per Tray

Smoked Salmon Toast Points Smoked salmon toast points and chive mascarpone \$145 per Tray

Jumbo Prawns Chilled jumbo prawns with homemade cocktail sauce \$155 per Tray

Bacon Wrapped Prawns Prawns wrapped in bacon with homemade cocktail sauce \$225 per Tray

Turkey Pinwheel Sandwiches Fresh sliced turkey breast, lettuce, tomato and cilantro cream cheese \$125 per Tray

Displayed Pulled Pork Mini Sandwiches Barbeque pulled pork with warmed bread buns \$150 per Tray

## HORS D'OEUVRES MENU

50 pieces per tray 2 trays per item minimum

Flatbread Pizza Cheese, Margherita or Pepperoni toppings \$120 per Tray

Chicken Wings With variety of dipping sauces \$150 per Tray

Tri Colored Tortilla Chips with salsa and fresh guacamole \$150 per Tray

Churros With cinnamon and sugar \$125 per Tray

Warm Brie En Croute Display Puff pastry baked brie and cranberry relish \$135 per Tray

Bacon Wrapped Chicken Bites \$155 per Tray

Caprese Skewers With cherry tomatoes, mozzarella cheese, basil and vinaigrette \$135 per Tray