

Passed or Displayed Hors d'oeuvres

*All Items Priced Per 50 Pieces (Please ask for prices)

Tuna Tartare in a Cucumber Cup with Lemon Emulsion GF	\$125
Avocado Deviled Eggs topped with Shaved Parmesan GF	\$90
Puff Pastry-wrapped Asparagus	\$100
Mushroom Duxelle Beggar Purses	\$100
Green Olive Tapenade in a Phyllo Cup with Roasted Red Pepper	\$90
Fried Cheese Curd and Meatball Skewers with Chipotle Ketchup	\$120
Smoked Salmon on Parmesan Tiles with Crème Fraiche GF	\$120
Potato Latkes with Apple Chutney and Crème Fraiche	\$100
Prosciutto-wrapped Peaches with Basil and Aged Balsamic GF	\$130
Grilled Squash Ribbons with Prosciutto and Mint Sauce GF	\$120
Fig and Bleu Cheese Tarts	\$100
Heirloom Tomato Salad-topped Parmesan Tiles GF	\$90
Tuna Nicoise on Crostini	\$130
Bacon-wrapped Dates GF	\$110
Mini Thai Crab Cakes	\$120
Pot Stickers with Ponzu	\$100
Grilled Beef Rolls with Scallion and Ponzu	\$130
Chickpea, Mint, and Parsley Spread on Toasted Naan	\$90
Bacon-wrapped Roasted Jalapenos Stuffed with Cream Cheese GF	\$110
Pimento Cheese on Toast	\$90
Meatballs with Marinara	\$100
Vegetable Spring Rolls with Sweet Chili Sauce	\$100
Spanakopita	\$90
Fruit Skewers with Raspberry Dipping Sauce GF	\$90
Gianelli Sausage Stuffed Mushroom Caps GF	\$120
Smoked Salmon on Pumpernickel with Dill Cream Cheese and Capers	\$120
Scallops Wrapped in Bacon GF	\$140
Seared Beef Tenderloin on Crostini with Horseradish Cream & Pickled Red Onion	\$150
Shrimp Cocktail Platter GF	\$140



Please alert us to any potential allergens prior to the event.

Displayed Hors d'oeuvres



Hummus & Pita Display

Homemade lemon garlic chickpea hummus with crispy fried pita chips
\$75 – 50 people or \$40 – 25 people

Plum Tomato & Fresh Basil Bruschetta

Served with crostinis
\$75 – 50 people or \$40 – 25 people

Baked Brie

A wheel of imported Brie wrapped in puff pastry & baked.
Served with baked crostinis fresh berries and raspberry sauce
\$145 – 50 people or \$80 – 25 people

Warm Spinach & Artichoke Dip

Served with crispy fried pita chips
\$135 – 50 people or \$70 – 25 people

Baba Ganoush

Roasted eggplant dip served with crispy fried pita chips
\$75 – 50 people or \$40 – 25 people

Smoked Paprika and Caramelized Onion Dip

Served with crostinis
\$75 – 50 people or \$40 – 25 people

Smoked Salmon Display

Smoked salmon side served with capers, red onions, tomato, diced egg,
Pumpernickel with dilled cream cheese & fresh lemon
\$155 – One size for approx. 50 people

Fresh Vegetable Crudit 

Assortment of fresh vegetables with dips
\$3 per person

Imported & Domestic Cheese Board

A variety of imported and domestic cheeses with crostinis, red grapes & dijon mustard
\$4 per person

Mediterranean Market Display

Includes combination of crudit  vegetables with dips, lemon garlic hummus with crispy fried pita chips, assorted imported & domestic cheeses with crostinis, red grapes & dijon mustard
\$6 per person

*Add: Chef's choice of cured meats such as: Sopresatta, Prosciutto, Capicola,
Spiced Hard Salami– add \$3 per person*

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