



Hors D'oeuvres Packages

Drop off/full service

Classic Cocktail Party \$18.95 pp/\$38.95 pp
five appetizers

Silver Cocktail Party \$21.95 pp/\$41.95 pp
six appetizers

Gold Cocktail Party \$24.95 pp/\$44.95 pp
two stations & four appetizers

Platinum Cocktail Party \$32.95 pp/\$52.95 pp
three stations & five appetizers

A la Carte \$4 pp, per app
choose as little as one hors d'oeuvre!



HORS D'OEUVRES

Beef

- meatballs marinara
- flank steak quesadilla
- mini reubens
- grilled lamb lollipops +
- empanadas (vegetarian available)

Pork

- italian sausage stuffed mushrooms*GF
- mac & cheese bites; served w/ spicy cheddar bacon queso (vegetarian option available)
- prosciutto arancini
- mini cuban cristo sammies
- italian sausage skewers w/ peppers & onions*GF
- Bahn Mi Pork Belly w/ Pickled Vegetables+

Poultry

- applewood bacon wrapped chicken*GF
- bone-in or boneless chicken wings
- deviled eggs*GF
- chicken quesadilla (buffalo available)
- chicken lettuce wraps*GF
- chicken cordon bleu mini sammies
- Sesame Chicken Bites

Vegetarian

- roasted veggie pinwheels w/ hummus spread
- caprese skewers + *GF
- vegetable quesadilla
- vegetable spring rolls w/ Hoisin & chili garlic sauce *GF
- mini italian pesto, mushroom, or three cheese arancini
- black bean & corn fritters served w/ lime crème fresh
- spinach, artichoke & asiago cheese stuffed mushrooms *GF
- crispy potato wedges w/ garlic parmesan rub *GF
- vegetarian pot stickers
- tomato bruschetta on crostini

Seafood

- shrimp bruschetta on crostini +
- scallops w/ pecan wood smoked bacon + *GF
- mini crab cakes +
- rustic coconut shrimp + *GF
- jumbo lemon poached shrimp cocktail w/ tangy horse radish sauce + *GF

Vegan

- quinoa stuffed mushrooms
- zucchini fritters w/ garlic & dill
- tempura vegetables
- buffalo cauliflower



Hors D'oeuvres Stations & Platters

Grilled Mediterranean Vegetables \$4pp

assortment of portobello mushrooms,
roasted red peppers, zucchini & squash
served w/ garlic hummus & flatbread

Crudit  Platter \$4pp

assortment of fresh vegetables
served w/ chipotle ranch and hummus dips

Fresh Fruit Platter \$4pp

assorted seasonal fruits

Domestic & Imported Cheese \$4pp

variety of cheeses
finished w/ fruit & nut compote
served w/ an assortment of crackers

Mediterranean Spreads \$4pp

served w/ toast points

- olive tapenade
- roasted garlic hummus
- cold Greek pita dip

Domestic & Imported Cheese & Charcuterie Platter \$4pp

variety of cheeses
finished w/ fruit & nut compote
served w/ an assortment of crackers, flatbread
assortment of fine cured meats
pickled giardiniera & olives

Charcuterie Platter \$4pp

served w/ flatbread
assortment of fine cured meats
pickled giardiniera & olives

Gourmet Dip Station \$8pp

served w/ baguette, crackers & tortillas

- Spinach & artichoke & asiago dip
- buffalo chicken dip

Tex Mex Station \$5pp

served w/ tortilla chips

- pico de gallo
- corn & black bean salsa
- hot salsa
- salsa verde
- salsa con queso

Nacho Station \$6pp

served w/ tortilla chips

- diced tomato
- seasoned ground beef
- cheese sauce
- jalapenos
- white onion
- scallion
- sour cream
- black olives