

Hot Hors D'Oeuvres

Per 25 pieces

Assorted Mini Quiches.....	\$39.50	
Bacon Wrapped Sea Scallops.....	\$59.00	GF
Beef Skewer with Aioli Sauce.....	\$36.25	GF
Bruschetta.....	\$18.50	V
Chicken Satay with Peanut Sauce.....	\$27.50	GF
Chicken Teryaki Skewer.....	\$25.00	GF
Chicken Wings, Hot or Mild.....	\$37.50	
Crabcakes with Fruit Salsa.....	\$55.00	
Grilled Scampi Shrimp Skewers.....	\$55.00	GF
Herb Stuffed Mushrooms.....	\$27.50	VG V
Kielbasa Bites, BBQ or Sweet 'n Sour.....	\$21.25	GF
Meatballs, BBQ, Swedish, Sweet 'n Sour.....	\$19.50	
Mini Eggrolls.....	\$31.50	V
Potstickers, Vegetarian or Pork.....	\$23.00	
Pulled Pork Sliders.....	\$34.25	
Quesadilla Bites with Sour Salsa.....	\$22.50	V
Soup Shooters, soup of choice.....	\$22.50	
Spanakopita.....	\$42.25	V

V – Vegetarian VG – Vegan GF – Gluten Free

When planning, it is our recommendation that you consider 6 to 8 pieces per guest for the first hour and 4 per guest for each hour thereafter.

Cold Hors D'Oeuvres

Per 25 Pieces

Apple Chutney Crostini.....	\$27.00	V
Asparagus Wrapped in Prosciutto.....	\$39.50	GF
Beef and Arugula Roulades.....	\$30.00	GF
Caprese Skewers.....	\$31.25	V GF
Caramelized Onion and Goat Cheese Tart.....	\$39.50	V
Chilled Jumbo Shrimp with Cocktail Sauce.....	\$55.00	GF
Deviled Eggs.....	\$23.00	GF
Gravlax Salmon Canapes.....	\$28.75	
Pesto Stuffed Petite Tomatoes.....	\$25.25	V GF
Roast Beef Crostini.....	\$35.00	
Salmon Mousse on Pumpernickel or in Cucumber Cup.....	\$26.75	
Spicy Gazpacho Shooter.....	\$22.50	VG GF
Wrap Pinwheels, Vegetable or Meat.....	\$25.00	V
Platter of Fresh Fruit Art.....	\$31.25	V VG GF
Salsa, Guacamole and Tortilla Chips.....	\$21.00	V
Vegetable Crudite with Baja Dip.....	\$27.00	V

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