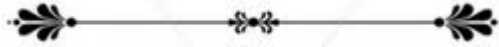




Hors D'Oeuvres



\$18.00 per dozen

Spinach Dip Spirals

Homemade Pimento Cheese

served on a toasted pita point

Veggie Finger Sandwiches

Mini Cheese Balls

paired with cocktail crackers

Bridal Crowns

elegantly presented deviled eggs

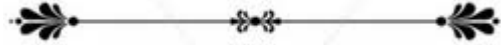
Pizza Puffs

Mini Quiche Lorraine

bacon, onion, swiss



Hors D'Oeuvres



\$18.00 per dozen

Spanakopita Triangles

Loaded Baked Potato Soup Sipper

Lentil Sausage Soup Sipper

Tuscan White Bean Soup Sipper

Watermelon Carpaccio

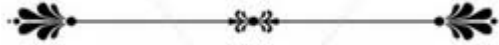
with a basil infused crème fraîche

Fruit & Cheese Skewers

Mini Spinach Artichoke Cups



Hors D'Oeuvres



\$24.00 per dozen

Mini Brie Purses

with raspberry and pecan compote

Tomato Caprese

*fresh mozzarella, basil and cherry tomatoes
drizzled with EVOO, S&P*

Mini Pork BBQ Sliders

with creamy coleslaw

California Chicken Salad

on mini croissants

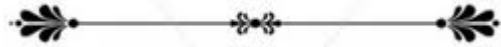
Sausage Stuffed Marsala Mushrooms

Creamy Chicken & Wild Rice Soup Sipper

Corn Chowder Soup Sipper



Hors D'Oeuvres



\$24.00 per dozen

Antipasto Kabobs

Wings

baked and grilled in an Asian ginger soy sauce

Loaded Potato Skins

bacon, cheese, sour cream and chives

Stuffed Cherry Tomatoes

with shallot and chives

Mac & Cheese Cups

Kielbasa chunks and topped with buttered bread crumbs

Cocktail Meatballs

in a sweet chili sauce

Hot Ham & Swiss

With Dijonaise

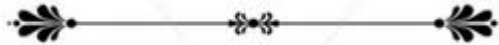
Mini Pizza Dip Cups

Ricotta, Mozzarella, and Pepperoni





Hors D'Oeuvres



\$28.00 per dozen

BLT On Focaccia

Prosciutto Wrapped Melons

cantaloupe or honeydew

Chorizo Stuffed Medjool Dates

wrapped in bacon

Mini Flatbreads

with balsamic glazed figs, goat cheese

prosciutto and red onions

Korean Pork Skewers

Crispy Chevre Buttons

atop homemade marinara

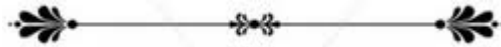
served on a crispy baguette sliced

Spinach Artichoke Dip Cups

Buffalo Chicken Cups



Hors D'Oeuvres



\$28.00 per dozen

Chicken Meatballs

served in an Asian sesame sauce

Crab Dip

served atop a crispy baguette slice

Crab Salad in Endive

Hawaiian Chicken Skewer

chicken, red bell pepper, pineapple

Coconut Chicken

atop Asian sesame ginger peanut noodles

Sliders

mini cheeseburgers, lettuce, tomato, mayo

Thai Coconut Chicken Curry Soup Sipper

Fig, Prosciutto, Chevre Flatbreads

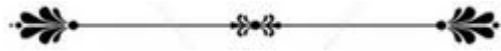


Lox Canapes

Smoked Salmon, Capers, Whipped Dill Crème Fraîche



Hors D'Oeuvres



\$32.00 per dozen

Honey Glazed ham

*Inside a sweet potato biscuit
served with a dijonnaise*

Prosciutto and Gruyere Puff Pastry Spirals

Rosemary Crusted Roast Beef en Baguette

*with arugula, topped with roasted red peppers, and caramelized onions
served with a horseradish cream sauce*

Mini Crab Cakes

served with a spicy remoulade

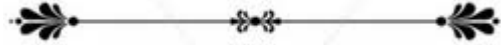
Colossal King Crab Meat

served with a side of clarified butter

Crab Stuffed Jumbo Shrimp



Hors D'Oeuvres



\$32.00 per dozen

Salmon Mousse

served atop an English cucumber

Jumbo Shrimp Cocktail

Coconut Shrimp

Tequila Lime Grilled Chicken

served in a mini margarita glass atop pineapple salsa

Shrimp and Grits

*smoked gouda grits and blackened shrimp
with slivers of country ham*

French Onion Soup Sipper

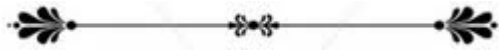
*topped with a bite-size crispy croute
melted under gruyere*

Tomato Bisque Soup Sipper

paired with a mini jarlsberg and compte grilled cheese



Hors D'Oeuvres



\$36.00 per dozen

Mini Lobster Rolls

Bacon Wrapped Jumbo Scallops

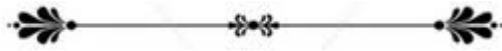
served atop a creamy parmesan risotto with green peas

Ahi Tuna Tacos

*brown sugar/soy sauce, julienned pickled ginger,
chopped avocado, sashimi grade ahi tuna*



Hors D'Oeuvres



\$40.00 per dozen

Mini Filets wrapped in bacon

Miniature Beef Wellingtons