

Passed / Stationed Hors d'oeuvres

(Prices and availability could change with the market)

Cold Hors d'oeuvres

Southern Shrimp Cocktail \$3

A Cajun spiced jumbo shrimp with spicy cocktail sauce on shredded lettuce

Oven Roasted Tomato Bruschetta \$3

Roasted Tomato and Basil on a parmesan crostini

Hummus Dipper \$3

House made hummus served with matchstick vegetables

Garden Crudité Dipper \$3

Matchstick vegetables with choice of ranch or blue cheese

Sundried Tomato Fromage with Chive on a Cucumber \$4

House made cheese with sundried tomato and chive

Shaved Beef with Stilton blue cheese onion jam \$4

Roasted beef on crostini with blue cheese and sweet onion jam

Hot Hors d'oeuvres

Churrasco Beef with Chimichurri \$3

Grilled marinated beef skewer served with chimichurri

Chicken Satay with Sweet Chili glaze \$3

Thin strip of chicken breast marinated in soy and topped with sweet chili

Spinach Artichoke Risotto Bites \$3

Risotto ball with artichoke, spinach and cheese rolled in panko and fried

Sausage and Sundried Tomato Rissoto Bites \$3

Risotto ball with sausage, sundried tomato and cheese rolled in panko and fried

Mini Meatballs with house made sweet BBQ sauce \$3

Specialty Appetizer Menu

Chicken Quesadilla \$3 Cornucopia with Chipotle aioli

Mini Chicken Quesadilla roll served with Chipotle aioli

Caprese Skewer \$3

Mozzarella, Basil, and Grape tomato on a skewer with Balsamic dressing

Mini Street Tacos \$5

Mini Corn or Flour tortilla with choice of chicken, beef, or fish with cilantro slaw special toppings

After Burner \$5 (100 maximum)

Bacon wrapped jalapeno stuffer with BBQ brisket and cheddar

Short rib bite with Yukon puree \$5

Bite size portion of house made rib and a puree of Yukon potato and sweet pan sauce

Sweet Chicken and Bacon Skewer \$5

Marinated strip of chicken breast wrapped in bacon and topped with honey glaze

Check with the Chef to see if he is running any special apps