

Passed / Stationed Hors d'oeuvres

(Prices and availability could change with the market)

Cold Hors d'oeuvres

Southern Shrimp Cocktail

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

Oven Roasted Tomato Bruschetta

Roasted Tomato and Basil on a parmesan crostini

Hummus Dipper

House made hummus served with matchstick vegetables

Garden Crudite Dipper

Matchstick vegetables with choice of ranch or blue cheese

Sundried Tomato Fromage with Chive on a Cucumber

House made cheese with sundried tomato and chive

Shaved Beef with Stilton blue cheese onion jam

Roasted beef on crostini with blue cheese and sweet onion jam

Hot Hors d'oeuvres

Churrasco Beef with Chimichurri

Grilled marinated beef skewer served with chimichurri

Chicken Satay with Sweet Chili glaze

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

Spinach Artichoke Risotto Bites

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

Sausage and Sundried Tomato Rissoto Bites

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

Mini Meatballs with house made sweet BBQ sauce

Specialty Appetizer Menu

Chicken Quesadilla Cornucopia with Chipotle aioli

Mini Chicken Quesadilla roll served with Chipotle aioli

Caprese Skewer

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

Mini Street Tacos

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

After Burner (100 maximum)

Bacon wrapped jalapeno stuffer with BBQ brisket and cheddar

Short rib bite with Yukon puree

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

Sweet Chicken and Bacon Skewer

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