

Hors d'Oeuvres

Your choice of passed or stations. Minimum of three dozen per item ordered

Cold Hors d'Oeuvres

Olive artichoke tapenade with asiago cheese	GF	\$32.00
Chicken Waldorf Crostini		\$32.00
Italian Sausage Crostini with Basil Aioli		\$32.00
Cherry Tomato, Pearl Bocconcini, Basil Leaf	GF VG	\$32.00
Tomato, Red Onion Fresh Basil Bruschetta Crostini	VG	\$32.00
Beet hummus cracker with fried gold beets	GF V	\$36.00
Mediterranean chickpea basket	GF V	\$36.00
Smoked Salmon on a sweet potato pancake with caper greek yogurt sauce		\$36.00
Shrimp and Dill Tartlet		\$36.00
Assorted exotic Sausage		\$36.00
Brie and fig Crostini	VG	\$36.00
Prime Rib wrapped with leek & Horseradish Aioli	GF	\$36.00
Savory cannoli cone with melon, mascarpone, and prosciutto		\$36.00
Smoked salmon cone with caper cream cheese		\$41.00
Tuna poke, in a black sesame cone with tobiko Wasabi Aioli		\$41.00
Duck prosciutto with figs and blueberries		\$41.00
Jumbo Shrimp Cocktail	GF	\$41.00
White fish ceviche with mango and pineapple	GF	\$41.00

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Hot Hors d'Oeuvres

Spanakopita VG	\$32.00
Sausage Roll in Light Puff Pastry	\$32.00
Vegetable Spring Roll with Spicy Plum Sauce VG	\$32.00
Spinach and Ricotta Filled Mushroom Caps GF VG	\$32.00
Brie & honey puff tart VG	\$36.00
Deep fried stuffed olives VG	\$36.00
Chicken Satay with Teriyaki Glaze	\$36.00
Crispy Vegetable Samosa with spicy herb Chutney VG	\$36.00
Homemade lamb kebab with green tahini	\$36.00
A variety of Mini Quiches	\$36.00
Curry Sweet Potato Cone VG	\$36.00
Coconut Breaded Shrimp, Cocktail Sauce	\$36.00
Turkey sausage with melon and spice ketchup GF	\$36.00
Mini Crab Cakes eggs benny with Citrus hollandaise & mango salsa	\$41.00
Spiced Chicken lollipops with Creamy Blue Cheese Dip GF	\$41.00
Beef Satay with Teriyaki Glaze	\$41.00
Fried chicken and waffles baskets	\$41.00
Smoked Bacon Wrapped Atlantic Scallops, Tartar Sauce	\$41.00
Dill Garlic Butter shrimp shooters GF	\$41.00
Jerk chicken phyllo cup with pineapple salsa	\$41.00
Arancini VG	\$41.00
Braised Brisket Bagel sliders with horseradish aioli	\$41.00