

HORS

D'OE

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Each of our hors d'oeuvres are priced per person plus tax.

MEATBALLS with raspberry chipotle glaze or pesto	3.00
SOUTHWEST EGGROLLS with chipotle ranch	3.50
BRAISED PORK BELLY ^{GF} with brown sugar bourbon glaze	4.95
BOUDIN BALLS with spicy remoulade sauce	3.50
TOASTED RAVIOLI ^{VE} served with traditional marinara	3.00
CHICKEN WINGS ^{GF} honey bbq, garlic parmesan or hot	4.95
BACON WRAPPED CHICKEN BITES ^{GF} with sweet chili bbq glaze	3.50
TOASTED COCONUT SHRIMP with apricot reduction	3.50
PULLED PORK SLIDERS with bbq sauce or mango chutney	3.50
SPINACH RISOTTO BITES ^{VE} with garlic pesto drizzle	3.00
CHEDDAR POTATO BITES with chipotle ranch drizzle	3.00
HAM + SWISS SLIDERS brushed with brown butter + poppy seeds	3.00
BACON WRAPPED SHRIMP ^{GF} with sweet chili bbq glaze	4.95
MINI CRAB CAKES with zesty remoulade	4.50
STUFFED MUSHROOMS ^{VE} three cheese and herb	3.95
SMOKED BRISKET SLIDERS with house bbq sauce	4.95
BACON WRAPPED BRUSSELS SPROUTS ^{GF} with balsmic glaze	3.95
BANG BANG SHRIMP with wonton cracker	4.50
POTSTICKERS chicken with honey ginger glaze	3.95

HOT
ITEMS

GF/VG/VE COLORFUL FRUIT DISPLAY \$4.50
GF/VE VEGETABLE + CHEESE \$4.50
CHARCUTERIE MEAT + CHEESE BOARD \$7.50
GF SHRIMP COCKTAIL \$4.50
CHICKEN SALAD, TURKEY, HAM MINI CROISSANT SANDWICHES \$3.00
ORANGE + CRANBERRY MUFFINS WITH SMOKED TURKEY \$3.00
SMOKED SALMON TRAY + CAPERS \$6.00
VE WHITE BEAN + SAGE CROSTINI \$2.50
PIMENTO CHEESE + TOMATO + BACON SLIDERS \$3.00
VE/GF WATERMELON GAZPACHO (SEASONAL) \$2.50
VE FRESH FRUIT + GOAT CHEESE CANAPE \$3.50
MUFFULETTA SLIDERS \$3.50
MINI PIMENTO DROP BISCUITS WITH PROSCIUTTO GARNISH \$3.50
VE/GF ELOTE SHOOTERS \$2.50
SMOKED SALMON CANAPE \$4.00
CITRUS LIME CEVICHE \$4.50
VE TORTELLINI PASTA SALAD + SUNDRIED TOMATO VINAIGRETTE \$3.00
CHICKEN BACON RANCH SLIDERS \$3.00
GF SHRIMP + CUCUMBER ROUNDS WITH FRESH GUACAMOLE \$4.00

dips

VE TRUFFLE SPINACH ARTICHOKE + TOAST POINTS \$4.00
GF JALAPENO CHEESY BACON + ROASTED CORN + TORTILLA CHIPS \$3.50
VE OLIVE TAPENADE + TOAST POINTS \$3.00
VE TRADITIONAL BRUSCHETTA + TOAST POINTS \$3.00
VE SAVORY BEER CHEESE + PRETZEL CHIPS \$3.50
VE/GF GREEN CHILI WHITE QUESO + SALSA + TORTILLA CHIPS \$3.95
GF BUFFALO CHICKEN DIP + TORTILLA CHIPS \$3.50
GF LOADED QUESO WITH GROUND BEEF + SALSA + CHIPS \$4.50
VE ROASTED RED PEPPER HUMMUS + PITA CHIPS \$3.00
VE ROASTED ZUCCHINI SALSA WITH PEPITAS + TORTILLA CHIPS \$2.50

SKEW

VE LEMON MARINATED TORTELLINI + SUN DRIED TOMATO \$3.00

GF TERIYAKI CHICKEN KABOBS \$4.00

VE/GF CAPRESE + HONEY BALSAMIC DRIZZLE \$3.00

GF SPICY CHICKEN SATAY + HOISIN GINGER \$3.50

GF STEAK + VEGETABLE + BOURBON GLAZE \$5.50

GF LIME MARINATED CHICKEN \$4.00

GF BLACKENED SHRIMP + NEW YORK STRIP \$6.50

GF JERK CHICKEN + PINEAPPLE \$4.00

GF JAMBALAYA SAUSAGE + SHRIMP \$5.50

VE/GF SEASONAL BLACKBERRY + MOZZARELLA + MINT \$2.50

ERS

Pricing

Each of our hors d'oeuvres are priced per person plus tax. Depending on your selections, they can be served using a buffet style set up, or hand-passed to your guests by our catering staff. All necessary foam disposable items are included, but if you would prefer *Clear Acrylic Items*, an additional \$1.95 per person .

service staff

Servers are \$200.00 per staff member needed for the duration of the event. They are responsible for maintaining and replenishing the food and drinks and cleaning up all catering related dishes and/or trash.

Staffing is required for larger events.