

Hors d'oeuvres Menu

Stationary displays (25 servings per order)

Tri-color corn chips tossed in smoked paprika with guacamole and fresh pico de gallo . . . \$38

Housemade hummus with fresh pita chips . . . \$38

Fresh seasonal vegetable crudités with housemade ranch dipping sauce . . . \$40

Smoked sausage, pastrami, assorted cheese and crostini with honey-mustard spread . . . \$55

Vegetarian (\$33 per 25 pieces)

HOT:

Smoked caramelized onion falafel with yogurt dipping sauce

Mushroom caps with quinoa and cornbread stuffing

Spinach and Gorgonzola pinwheels

COLD:

Filo cups with a pesto and sundried tomato filling

Fresh mozzarella, basil and tomato crostini bites

Beef, Pork & Chicken (\$38 per 25 pieces/3 doz wings)

HOT:

Smoked beef brisket meatballs with choice of BBQ or sweet chili glaze

Grilled chicken satay skewers with peanut dipping sauce

Jamaican jerk steak or pork skewers

Housemade sausage Andouille, chicken, or bratwurst (or a mix) on a skewer or in a blanket with mustard dipping sauce

Bacon cheese puffs with cheddar and housemade bacon

Pulled pork empanadas with apple chutney

Three dozen (36) smoked chicken wings plain or BBQ, with our house wing dipping sauce

COLD:

Chipotle chicken salad in filo cups

"Better than a Reuben" bites (pastrami on toasted rye canapés)

Seafood (\$49 per 25 pieces)

HOT:

Mini crab cakes with zesty herbed tartar sauce

Mushroom caps with crabmeat stuffing

Cajun shrimp on a skewer

Crawfish puffs

COLD:

Shrimp crostini

Lump crab salad in filo cups

We recommend a variety of hors d'oeuvres totaling 3-5 pieces per guest if served before a meal or 6-8 pieces per guest if served as the main course (cocktail party).

Hors d'oeuvres are available for catering events only (in-house parties, pick-up, or delivery).

Minimum order: 25 pieces per menu choice (**no mixing and matching**).

Many items require a one-week advance order.