

Hors d'oeuvres

Chilled & Warm Selections

CHILLED HORS D'OEUVRES SELECTIONS

Charcuterie Board

(Display of Three Cured Meats and Three Gourmet Cheeses, Kalamata Olives, Pickled Cauliflower, Dried Apricots, Mixed Nuts, Fig Spread, Clusters of Grapes, Fresh Berries & accompanied w/Crackers)

\$9.95 per person

Gourmet Cheese and Cured Meat Board

(Display of Two Cured Meats, Three Gourmet, Kalamata Olives, Pickled Cauliflower, Clusters of Grapes, Fresh Berries and assorted Crackers)

\$7.95 per person

Sliced Assorted Domestic Cheeses, Pepperoni & Summer Sausage Display w/Crackers

\$2.95 per person

Grilled Thai Shrimp Skewers w/Grilled Pineapple

\$2.75 each

Honey Lime Chicken Skewers w/Avocado Cream Sauce Drizzle

\$2.50 each

Grilled Flank Steak w/Boursin Cream Cheese

\$2.50 each

Thai Chicken Salad Wonton Cups

\$2.25 each

Smoked Gouda & Apple Crostini w/Honey Drizzle

\$2.25 each

Beef Tenderloin Whole Grain Crostini

(prepared w/Red Pepper Aioli & topped w/Ratatouille Slaw)

\$2.50 each

Grilled Marinated Vegetable Platter

\$2.50 per person

Petite Roasted Pepper w/Hummus

\$2.00 each

Sweet Potato Avocado Bites
\$2.00 *each*

Fresh Cut Fruit Display w/Dip
\$2.50 *per person*

Fresh Berry Kabobs
\$1.75 *per person*

Fresh Cut Raw Vegetable Display w/Parmesan Pesto or Buttermilk Ranch Dip
\$2.50 *per person*

Raw Vegetable Crudités Cups
\$2.25 *each*

Charcuterie Kabob
\$2.00 *each*

Yellow Fin Tuna w/Avocado Relish atop Crispy Wontons w/Wasabi Cream Sauce
\$2.25 *each*

Tapenade Bar
(Hand Cut Homemade Tortilla Chips accompanied w/choice of two tapenades: Homemade Black Bean Salsa, Southwest Corn & Shrimp Tapenade, Red Pepper Hummus or Philly Chicken Tapenade)
\$2.50 *per person*

Couscous Cake served w/Olive & Tomato Tapenade
\$2.00 *each*

Jumbo Shrimp & Cocktail Sauce
\$2.25 *each*

Artichoke & Spinach Tartlet
\$1.75 *each*

Antipasto Skewers w/Balsamic Drizzle
\$2.00 *each*

Baby Red Skin Potatoes Stuffed w/Dill Cream Cheese
\$2.00 *each*

Caprese Phyllo Cups
\$2.00 *each*

Brie Cheese and Prosciutto Crostini w/Figs
\$2.25 *each*

Elegant Masterpiece Hors d'oeuvre Plates, Cocktail Napkins, Forks and Toothpicks
\$0.75 SET

FLATBREAD PIZZA HORS D'OEUVRES SELECTIONS

On-Site Event Only

(Margherita, Traditional Pepperoni, BBQ Chicken w/Bacon, Jalapeños & Grilled Pineapple)
\$2.00 *per serving*

WARM HORS D'OEUVRES SELECTIONS

Coconut Breaded Shrimp w/Sweet Chili Sauce
\$2.75 *each*

Grilled Cheese Bites w/Sun Dried Tomato Relish
\$1.75 *each*

Buffalo Chicken Spring Rolls
\$2.25 *each*

Petite Crab Cakes w/Remoulade
\$2.50 *each*

Bacon Wrapped Chicken Medallions
\$2.25 *each*

Sriracha Glazed Seared Scallop w/ Sriracha Aioli & Microgreen Garnish
\$2.50 *each*

Bacon Wrapped Scallops w/choice of Maple Glaze or Sweet BBQ Glaze
\$2.50 *each*

Hand Breaded Chicken Bite w/Spicy Honey Drizzle
\$2.50 *each*

Skyline Coney Bite
\$2.25 *each*

Breaded Ravioli w/Marinara Dipping Sauce
\$2.25 *each*

Bacon Wrapped Potato Barrel w/Queso Blanco
\$2.25 *each*

Petite Tacos – **On-Site Event Only** –
(Choice of ONE: Barbacoa, Carnitas, Chicken, or Vegetarian)
\$2.50 each

Stuffed Mushrooms – **Prepared On-Site** –
(Choice of Spinach & Artichoke or Boursin Cheese Stuffed)
\$2.25 each

Vegetarian Spicy Rolls w/Sweet n' Sour Sauce
\$2.25 each

Pepper Jack Pigs Encroute w/Tequila Spiked Mustard
\$2.50 each

Jumbo Chicken Wings
(Choice of Rotisserie, Buffalo, BBQ or Teriyaki)
\$2.25 each

Cocktail Meatballs
(Choice of Sauce: Spicy Plum Sauce and Sweet-n-Bold BBQ)
\$0.85 each

Elegant Masterpiece Hors d'oeuvre Plates, Cocktail Napkins, Forks and Toothpicks
\$0.75 SET

GOURMET SLIDER SELECTIONS

\$3.00 each

Our Homemade Hand Pattied Ground Beef Burgers (*for On-Site Event Only*) prepared in the following varieties.

Texas
Bacon, BBQ Sauce, Cheddar Cheese, Crunchy Onions

Fiesta
Salsa, Pepper Jack Cheese, Guacamole Spread, Fried Jalapeño

Italian
Spicy Marinara Sauce, Pepperoni, Mozzarella Cheese, Fresh Basil

Cincinnati
Goetta, Rhinegeist Mustard, Apple Caraway, Kraut

Caprese
Smoked Fresh Mozzarella Cheese, Tomato, Fresh Basil, Bacon Aioli

Black-n-Bleu
Onion Jam, Grilled Sweet Potato, Melted Bleu Cheese

Grilled Chicken Breast
Havarti, Bacon, Lettuce, tomato

VEGETARIAN OPTIONS

Impossible Burger w/Sun-Dried Tomato Relish
Grilled Portobella Mushroom w/Mozzarella and Fresh Basil

TRADITIONAL SLIDER SELECTIONS

\$2.50 each

Black Angus Burger w/Cheddar
Breaded Chicken Fillet w/Honey Mayonnaise
'Big Boy' Sliders
Thinly Sliced Pork Sliders w/BBQ Sauce