

# CHIPS AND DIPS

**\$2.50 per person**

Chips (Select 2 Options):

Warm Pita Bread | Homemade Tortilla Chips | Herbed Pita Crisps

Dips (Select 2 Options):

Roasted Red Pepper & Feta | Queso | Salsa | Herbed Yogurt | Herbed Yogurt | Whipped Mozzarella with Burst Tomatoes +\$0.50 | Lemon Hummus |

Caramelized Onion +\$0.50 | Tirokafaterie | Guacamole

## PLATTERS

**Domestic Charcuterie:** Colby Jack, Cheddar, Swiss, Strawberries, Grapes, Hard Salami, Pepperoni, Cracker Selection

\$45.00 per platter ~ serves approximately 15 people

\$75.00 per platter ~ serves approximately 25 people

**Chef's Favorites Charcuterie:** Selection of Five of Chef's Favorite Gourmet Cheeses, Prosciutto, Hot Sopresetta, Salami, Fig Jam, Cornichons, Dried Apricots, Cracker Selection

\$75.00 per platter ~ serves approximately 15 people

\$125.00 per platter ~ serves approximately 25 people

**Fresh Fruit:** Pineapple, Grapes, Strawberries, Kiwi, Blueberries, Honeydew, Canteloupe

\$45.00 per platter ~ serves approximately 15 people

\$75.00 per platter ~ serves approximately 25 people

**Crudite:** Cauliflower, Broccoli, Peppers, Grape Tomatoes, Celery, Ranch Dip

\$30.00 per platter ~ serves approximately 15 people

\$55.00 per platter ~ serves approximately 25 people

## CREATE YOUR OWN DESSERT BAR

1 Dozen Minimum Purchase Required; No Mix and Match Within the Dozen Minimum

Truffles - \$30.00 / dozen

Oreo | Chocolate | Chocolate Nut | Truffle of the Month

Cream Pots - \$47.50 / dozen

Vanilla Bean Cream | Lemon Cream

Mini Cheesecakes - \$47.50 / dozen

Toffee Bit | Chocolate | Lemon | Vanilla Glazed

Cookie Platter - \$11.00 / dozen

Chocolate Chip | Peanut Butter Oatmeal | Shortbread | Lemon Gem | Assorted Flavors

Dessert Fondue - \$5.00 / person

Seasonal Fruit and Pound Cake with Chocolate Ganache for Dipping

*Any raw or undercooked items can result in Food-Borne illness*

*\*Prices subject to change. Prices are subject to 7% sales tax and 23% service charge.*

# HORS D'OEUVRES

## **Minimum Order 12 Pieces Per Menu Item**

Scallops Galacian Style | \$2.50/piece

~Onion, Ham, White Wine, Paprika, Parsley, Breadcrumbs

Scallops Wrapped with Prosciutto | \$3.00/piece

~Sea Scallops, Prosciutto, Garlic Aioli

Shrimp Tempura | \$2.00/piece

~Jumbo Shrimp, Tempura Batter, Sweet Chili Thai Sauce

Mini Crabcakes | \$2.50/piece

~Chef's Signature Dish, Served with a Herbed Mayonnaise

Smoked Salmon Crostini | \$3.00/piece

~Smoked Salmon, Lemon Zest, Capers

Classic Shrimp Cocktail | \$2.00/piece

~Jumbo Shrimp, Spicy Cocktail Sauce

Mini Fruit Kabobs | \$1.50/piece

~Pineapple, Strawberry, and Grape on a Skewer

Apricot, Goat Cheese, and Almond Bites | \$2.00/piece

~Dried Apricots, Honey, Basil, Goat Cheese, and Almonds

Cauliflower Tempura | \$1.50/piece

~Cauliflower Florets, Tempura Batter, Sweet Chili Thai Sauce

Bruschetta | \$1.50/piece

~Plum Tomato, Basil, Balsamic Reduction

Feta, Arugula, and Mushroom Bruschetta | \$2.00/piece

~Feta Cheese, Sauteed Mushroom, Garlic, Arugula

Tomato, Basil, Mozzarella Skewers | \$1.50/piece

~Cherry Tomato, Fresh Basil, Ciliegine Mozzarella

Vegetarian Spring Rolls | \$1.50/piece

~Bok Choy, Bamboo Shoots, Carrots, Celery, Cabbage, Water Chestnut

Melon, Prociutto, Mozzarella Skewers | \$2.50/piece

~Cantalope, Prosciutto, Ciliegine Mozzarella, Balsamic Reduction Drizzle

Ham and Cheese Croquettes | \$2.00/piece

~Manchego Cheese, Prociutto, Parsley, Onion, Garlic Aioli

Spring Rolls with Pork | \$2.00/piece

~Savory Pork, Cabbage, Carrots, Celery, Onion

Chateaubriand Phyllo Cup | \$3.00/piece

~Phyllo Cup, Bella Mushrooms, Dijon Mustard, Filet Mignon

Albondigas (Spanish Meatballs) | \$2.50/piece

~Pork and Beef Meatballs in Plum Tomato Sauce

Minted Baby Lamb Chops | \$3.50/piece

~Lamb Chops, Mint Vinaigrette

\*add a \$75.00 Service Fee for Passed Hors d'Oeuvres