



seared chicken skewers



HORS D'OEUVRES

Menu

The following items are prepared with care using the freshest available ingredients. All food items are garnished and beautifully presented. Prices are per person and a minimum of 20 guests is required on all selections, unless otherwise noted. We can accommodate gluten-free, paleo diet, and other dietary considerations. Just ask!

FLAVORS OF MEXICO 12.50/pp

- » **CHIPOTLE ADOBO BEAN DIP:** served with tri colored tortilla chips
- » **SANTA FE VEGETABLE BASKET:** Strawberries, veggies, jicama, chips, guacamole, and sour cream salsa dip
- » **SMOKED CHICKEN QUESADILLAS:** served with fire roasted salsa
- » **MINIATURE CHIPOTLE CREAM MEATBALLS**
- » **CHEDDAR-HABANERO FRITTERS** served with raspberry coulis
- » **SHORTBREAD COOKIES AND MEXICAN BROWNIES**

THE GARDEN 16.95/pp

- » **FINGER SANDWICHES:** Brie with rosemary orange marmalade, curry chicken and cucumber with watercress
- » **CHEF'S ASSORTMENT OF MINIATURE HOMEMADE QUICHES**
- » **TUSCAN PINWHEELS** with salami and muffuletta relish
- » **FRESH VEGETABLE PLATTER** with avocado-ranch dipping sauce
- » **FRIED ZUCCHINI CRISPS** with tzatziki sauce
- » **LEMON-RASPBERRY FRUIT TARTLETS**

THE RIGHT STUFF 15.95/pp

- » **ASSORTED CHEESE AND FRUIT** served with gourmet crackers
- » **HONEY HAM COCKTAIL SANDWICHES** with honey mustard brown sugar glaze
- » **HOT ARTICHOKE AND PARMESAN DIP** served with fresh vegetables, chips and crackers
- » **MINIATURE SWEDISH MEATBALLS**
- » **CRISPY VEGETABLE SPRING ROLLS** served with mustard ginger dipping sauce
- » **CHEF'S SELECTION OF ASSORTED DESSERT BARS AND COOKIES**

cocktails anyone?

TAIL GATE 17.25/pp

- » **MAC 'N CHEESE WEDGES:** fried till golden and drizzled with white truffle oil
- » **RELISH-IT PLATTER:** Carrots, celery, broccoli, cauliflower, olives and pickles. Served with homemade ranch
- » **DIXIE CHICKEN WINGS:** mildly spicy and served with peppery bleu cheese dipping sauce
- » **DEVILISH EGGS:** topped with sundried tomato caponata
- » Your choice of **TEENIE WEENIES:** Mini all-beef franks served with fresh buns, caramelized onion and local beer mustard or **BBQ MEATBALL SLIDERS**
- » **ASSORTED RICE KRISPY TREATS**

FIRST IMPRESSIONS 18.95/pp

- » **WARM BAKED BRIE:** wrapped in butter brioche with apples, caramel and pecans. Served with gourmet crackers and fresh fruit
- » **ALMOND-STUFFED DATES** wrapped in bacon and served on skewers
- » **LEMON-PICATTA CHICKEN SKEWERS**
- » **HONEY SMOKED SALMON PLATTER:** presented with red onion, capers, cream cheese, mini bagels and rye rounds
- » **WARM GRUYERE AND WILD MUSHROOM DIP:** served with fresh vegetables, chips and crackers
- » **CHEF'S ASSORTMENT OF FANCY PASTRIES AND DESSERTS**

TUSCAN SUN 24.95/pp

- » **ASSORTED COUNTRY OLIVES AND MARCONA ALMONDS**
- » **WHITE BEAN AND SUNDRIED TOMATO BRUSCHETTA** served with asiago crostinis
- » **GRILLED PETITE LAMB CHOPS** with minted olive oil drizzle
- » **BAKED ITALIAN SAUSAGE-STUFFED MUSHROOMS**
- » **BLEU CHEESE AND POTATO BEIGNETS:** with blueberry-tarragon compote

VIP 27.95/pp

- » **IMPORTED CHEESE BOARD:** Chef's selection of imported cheeses, baked brie en brioche, dried fruits, nuts, homemade focaccia bread, and gourmet crackers
- » **BEEF TENDERLOIN PLATTER:** served cold and medium rare. Accompanied by fresh cocktail rolls, mustards and creamy horseradish sauce
- » **SEARED CHICKEN SKEWERS** with a light coconut-green curry sauce and freshly chopped chives
- » **PETITE SALMON CAKES** served with lemon-dill crema
- » **GRILLED VEGETABLE PLATTER** with Dijon vinaigrette
- » **CHEF'S ASSORTMENT OF FANCY PASTRIES AND DESSERTS**

HAVING A HARD TIME DECIDING?

Call one of our event professionals to get suggestions for your next party.

719-635-0200

