



*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

