# Hors d'oeuvres Selections

# \*\* Denotes Items Available to Be Passed\*\* Cold Options

(Priced per 50 pieces)

# \*\*Stuffed Phyllo Shells

House-Made Chicken Salad
House-Made Pimento Cheese
House-Made Shrimp Salad
Creamy Brie with Sauteed Mushroom
Creamy Brie with Crushed Pecans and Craisins
Creamy Brie with Roasted Red Peppers
Creamy Brie with Fire Roasted Tomatoes

# **Caprese Salads**

(Select one)

\*\*Skewers with Cherry Tomatoes, Mozzarella Cheese Balls, Black Olives, Fresh Basil finished with a Balsamic Drizzle

Baguettes with Sliced Tomatoes, Mozzarella Cheese, Black Olives and Balsamic Drizzle Platters with Sliced Tomatoes, Sliced Mozzarella, Fresh Basil with a Balsamic Drizzle

#### \*\*Fresh Fruit Kabobs

Assorted Seasonal Fresh Fruit & Mint

#### \*\*Domestic Cheese Skewers

Cubed Cheddar, Pepper Jack, Dill Havarti, Kalamata and Green Olives

#### \*\*Antipasto Skewers

Genoa Salami, Capicola Salami, Green Olive, Kalamata Olives, Cheese Cubes

#### **Pinwheels**

(Choice of Tomato Basil or Spinach Wraps)
Ham & Swiss, Lettuce and Dijon Mustard
Turkey & Cheddar, Lettuce and Mayonnaise
Lean Roast Beef & Provolone, Lettuce and Creamy Horseradish

#### **Old Fashioned Tea Sandwiches**

Pimento Cheese, Chicken Salad, Pineapple and Cream Cheese Tuna/ Thinly Sliced Cucumber, Egg Salad

# \*\*Salmon Canape

Thinly sliced Norwegian Salmon, Dill Cream Cheese & Fresh Dill (Served on a Choice of Cucumber Rounds or Crostini)

(Please select one)

Market Price

# **Deviled Eggs**

Traditional Pimento Cheese Blend

# \*\*Shrimp Shooters

Shrimp served in a mini cup with House-Made Cocktail Sauce and Lemon Piece Market Price

#### Mini Croissants w/ Leaf Lettuce

Choice of One: Chicken Salad, Pimento Cheese and Shrimp Salad

#### **Hot Selections**

(Priced per 50 Pieces)

#### **Phyllo Shells**

Spinach and Artichoke Tomato Pie Pimento Cheese and Bacon Jam

#### **Asian Chicken Satay**

Skewers of Chicken with our Signature Asian Sauce

#### **Kabobs**

Marinated Chicken or Beef with Peppers, Onions and Mushrooms

#### **Stuffed Mushrooms**

Three Cheese Blend Sausage and Cheese Crab and Cheese Blend

#### **Citrus Shrimp Kabobs**

Roasted Shrimp, Peppers, Lime and Lemon Wedges drizzled with a butter glaze

\*\*Bacon Wrapped Shrimp or Chicken

Scallops

#### Meatballs

(Serving size of 3 p.p.) Your Choice of: BBQ, Swedish, Sweet & Sour or Thai Basil

#### **Smoked Cocktail Franks**

(Serving Size of 3 p.p.) Choice of BBQ or Sweet & Sour

# \*\*All Beef Mini Hot Dog Sliders with Golden Mustard

\*\*Petite Cheddar Biscuits with Ham and Djon Mustard

#### Petite Crab Cakes with Remoulade Sauce

#### **Sesame Seared Tuna**

Served with Wasabi & Soy Sauce (Market Price)

#### **Hot Dips**

(Serves approximately 50 guests)
Onion
Buffalo Chicken
Spinach & Artichoke
Sausage and Sage
Crab Dip (upcharge)

(Above served with Fresh Baked Pita Chips and Assorted Crackers)

#### Spreads / Cold Dips

Roasted Red Pepper Hummus
BLT
Traditional Pimento Cheese
Roasted Red Pepper and Olive
Shrimp Salad
Chicken Salad

All Dips & Spreads served with Assorted Gourmet Crackers and House-Made Pita Chips

# **Mexican Layered Dip**

(Served with Tri-Colored Tortilla Chips)

# **Displays**

(Displays serve approx. 50 guests)
Sliced Smoked Norwegian Salmon
Served with Rye Bread, Assorted Crackers, Capers, Chopped Egg Whites and Yolks
Chopped Onions, Capers and Lemon Wedges
(Market Price)

# Trio Spread

(Choose 3)

Roasted Red Pepper & Olive, Pimento Cheese, BLT Dip, Chicken Salad, Shrimp Salad (Served with assorted crackers & Pita Chips)

# **Imported and Domestic Cheese**

Garnished with Fresh Strawberries and Grape (Served with Assorted Crackers)

# **Antipasto**

An array of Artisan Meats and Domestic & Imported Cheese, Olives, Roasted Red Peppers, Pickles

(Served with Assorted Crackers and French Bread)

# **Seasonal Fresh Fruit Display**

Served with Honey Yogurt Dipping Sauce

### **Roasted Vegetable Platter**

Fresh Asparagus, Mushroom, Zucchini, Squash, Peppers Served with a Cucumber Dill Dip

# **Shrimp Cocktail**

Served with house-made cocktail sauce and sliced lemons
Per 50 pieces
Recommend 3 pcs per guest

Size 21-26 Shrimp Size 16-20 Shrimp Market Price

#### Warm Baked Brie

Baked Brie wheel wrapped in puff pastry topped with fresh berries Served with Assorted Crackers

#### **Hand Carved Watermelon**

Watermelon Chucks, Melons, Grapes and Fresh Berries, Mint