

# *Hors d'oeuvres Selections*

**\*\* Denotes Items Available to Be Passed\*\***

**\$50.00 charge per selection 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

\$105.00

### **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

\$135.00

### **\*\*Fresh Fruit Kabobs**

Assorted Seasonal Fresh Fruit & Mint

\$125.00

### **\*\*Domestic Cheese Skewers**

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

\$135.00

### **\*\*Antipasto Skewers**

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

\$145.00

### **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

\$140.00

### **Old Fashioned Tea Sandwiches**

Pimento Cheese, Chicken Salad, Pineapple and Cream Cheese

Tuna/ Thinly Sliced Cucumber, Egg Salad  
\$130.00

**\*\*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: \$95.00  
Pimento Cheese Blend: \$125.00

**\*\*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  
\$175.00

**Hot Selections**

*(Priced per 50 Pieces)*

**Phyllo Shells**

Spinach and Artichoke  
Tomato Pie  
Pimento Cheese and Bacon Jam  
\$125.00

**Asian Chicken Satay**

Skewers of Chicken with our Signature Asian Sauce  
\$175.00

**Kabobs**

Marinated Chicken or Beef with Peppers, Onions and Mushrooms  
\$185.00

**Stuffed Mushrooms**

Three Cheese Blend  
Sausage and Cheese  
Crab and Cheese Blend  
\$120.00

**Citrus Shrimp Kabobs**

Roasted Shrimp, Peppers, Lime and Lemon Wedges drizzled with a butter glaze  
\$150.00

**\*\*Bacon Wrapped  
Shrimp or Chicken**

\$150.00

Scallops

\$175.00

**Meatballs**

(Serving size of 3 p.p.)

Your Choice of: BBQ, Swedish, Sweet & Sour or Thai Basil

\$155.00

**Smoked Cocktail Franks**

(Serving Size of 3 p.p.)

Choice of BBQ or Sweet & Sour

\$140.00

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

\$195.00

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

\$150.00

**Petite Crab Cakes with Remoulade Sauce**

\$195.00

**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 (\$30.00 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  
\$95.00

**Mexican Layered Dip**

(Served with Tri-Colored Tortilla Chips)  
\$95.00

**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)

\$135.00

**Imported and Domestic Cheese**

Garnished with Fresh Strawberries and Grape

(Served with Assorted Crackers)

\$295.00

**Antipasto**

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

(Served with Assorted Crackers and French Bread)

\$295.00

**Seasonal Fresh Fruit Display**

Served with Honey Yogurt Dipping Sauce

\$225.00

**Roasted Vegetable Platter**

Fresh Asparagus, Mushroom, Zucchini, Squash, Peppers

Served with a Cucumber Dill Dip

\$175.00

**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

\$95.00

**Hand Carved Watermelon**

Watermelon Chucks, Melons, Grapes and Fresh Berries, Mint

\$225.00