Catering At Its Finest

Passed Hot Hors D'oeuvres The menu items below are priced by the dozen.

Italian Sausage Stuffed Mushrooms

Sweet Italian sausage stuffing in a merlot tossed mushroom cap.

\$26

Spínach & Feta Puffs

Bite size biscuit puff filled with a savory spinach and feta cheese mixture.

\$24

Twice Baked Stuffed Potatoes

Bite size red potatoes stuffed with bacon cheddar or sour cream chive potatoes.

\$28

Crab Cakes

Served with a house made zesty remoulade sauce.

\$26

Potato Samosas

Spiced potato stuffed pastries, served with a plum dipping sauce.

\$24

Potato Pancakes

Crisp petite potato pancakes with apple sauce.

\$22

Grilled Cheese & Tomato Soup Shooter

A shot of creamy tomato soup with a bite size grilled cheese sandwich triangle.

\$28

Petite Beef Sandwich

Tender Italian style beef served in a petite roll.

\$24

Coconut Shrimp

Coconut crusted shrimp with an orange marmalade dipping sauce.

\$24

BBQ Pulled Pork Cup

A corn pastry cup filled with zesty BBQ pulled pork, topped with a creamy cabbage slaw.

\$24

Reuben Egg Roll

Corned beef, sauerkraut and Swiss cheese rolled in a pastry and pan fried.

\$24

Glazed Meatballs

Your choice of Italian or BBQ glazed meatballs.

\$16

Pigs in a Blanket

Crescent wrapped cocktail sausages.

\$23

Apple Chicken Quesadilla

Crispy flour tortilla with a savory sweet filling and cool sour cream.

\$23

Bite Size Beef Wellington

Beef sautéed with mushrooms and wrapped in a bite size pastry then baked until flakey.

\$28

Teryaki Chicken Satay

Teriyaki marinated chicken, skewered and grilled.

\$23



Passed Cool Hors D'oeuvres

The menu items below are priced by the dozen.

Spiral Finger Sandwiches

With ham, chicken, tuna or egg salad filling. \$16

Tortilla Pickle Roll

Tortilla spread with cream cheese and rolled with a pickle, sliced to bite size.

\$14

Filled Gougere

Sun-dried tomato and goat cheese loaded cheese puff.

\$24

Fresh Fruit Pizza

Fresh in season fruits beautifully arranged atop a cream cheese spread flakey pizza pastry.

\$24

Steak Crostini

Tender steak over a chive cream sauce on a crostini, topped with a roasted cherry tomato.

\$28

Smoked Salmon Deviled Eggs

Creamy salmon deviled eggs with a hint of dill.

\$26

Apple Brie Bites

A honey apple mixture over melted brie inside of a phyllo cup.

\$24

Caprese Lollipops

Cherry tomatoes with a mozzarella ball in basil pesto.

\$24

Goats Cheese Bruschetta

A creamy goats cheese spread on a garlic bread medallion, topped with tomato bruschetta.

\$26

Dill Cucumber Cups

Creamy ranch mousse in a cucumber cup sprinkled with dill.

\$24

Salad Stuffed Pastry Puff

Grape chicken salad or bacon egg salad filled choux pastry puff.

\$22

Celery with Hummus

A fresh celery stick piped with garlic hummus.

\$16

Salmon Canapés

Sliced fresh cucumber topped with a creamy herb garlic cheese and thinly sliced salmon.

\$28

Rumakí

Bacon wrapped water chestnuts baked until crispy.

\$22

Olive Tapenade

Savory and salty tapenade served on crusty bread.

\$18

Vegetable Pízza

Flakey pizza pastry spread with a creamy ranch spread and topped with fresh in season vegetables.

\$24

There is a minimum of 3 dozen (36 pieces) per selection. Prices may be subject to 19% event fee and sales tax. Additional fees may apply. Due to market, prices and the menu may change at any time without notice.



Passed Dessert Bites & Shots

The menu items below are priced by the dozen.

Dessert Bites

Crispy Peanut Butter Ball covered in chocolate \$22

Blueberry Topped Cheescake \$24

Cherry Topped Cheescake \$24

Old Fashioned Pecan Pie \$22

Taffy Shortbread Delights
\$22

Chocolate Covered Strawberries
\$24

Dessert Shots

Strawberry Shortcake \$26

Lemon Pudding and Strawberry \$26

Banana Pudding with Nilla Wafer
\$24

Chocolate Fudge & Raspberry Parfaít \$28

> Tangy Key Líme Píe \$28

Chocolate Chip Cookie with a Shot of Milk \$30