

the

APPETIZER MENU



CHICKEN APPETIZERS

GRILLED CHICKEN SLIDER

gherkin pickle, sriracha mayo

CHICKEN SATAY (gf)

thai peanut or plum sauce

MINI CHICKEN SALAD TARTLET

apricot chicken salad, vol au vent cup

CHICKEN CHARMOULA (gf)

lemon juice, cumin, tzatziki

ASIAN CHICKEN MEATBALL

plum sauce

BEEF APPETIZERS

BEEF MEATBALLS

tangy bbq (df), sweet chili (df), honey bourbon, or swedish

FRENCH DIP TARTLET

steak bites, caramelized onion, mozzarella

BEEF SATAY (gf) (df)

chimichurri sauce

MINI BEEF WELLINGTON

beef tenderloin, mushroom duxelle, puff pastry

BEEF SLIDER (df)

red onion, cherry jam

SHAVED BEEF AU JUS

housemade horseradish sauce, potato roll

STEAK BRUSCHETTA

blue cheese, blueberry onion jam



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PORK
APPETIZERS

BACON WRAPPED DATES (gf)
stuffed with blue cheese

STUFFED MUSHROOMS (gf)
italian sausage

MINI CUBAN
shredded pork, pickle relish, ham, swiss

BLT DEVILED EGGS (gf) (df)

BRUSCHETTA (df)
fig, proscuitto

SMOKED SAUSAGE & CHEESE
SKEWERS (gf)
*sliced sausage, cheddar cheese,
green olives*

PINWHEEL ROLL (8 PIECES)
ham (can also be done with turkey)

JERK PORK TENDERLOIN (gf) (df)
spicy honey sauce

SEAFOOD
APPETIZERS

LOBSTER BRUSCHETTA

SHRIMP SHOOTER (gf)(df)
cocktail sauce, lemon, chives

SHRIMP DIP TARTLET
shrimp, lemon, parsley, cream cheese, phyllo cup

SMOKED SALMON VOL AU VENTS
creme fraiche

MINI CRAB CAKES (df)
remoulade sauce

SEASAME SALMON CUBES (gf) (df)
mirin reduction

DEVILED EGGS (gf) (df)
smoked salmon

GRILLED BOMBAY SHRIMP (gf)
sriracha glaze or lemon/garlic/thyme

BACON WRAPPED SCALLOPS (gf) (df)

SHRIMP SPRING ROLL

MINI LOBSTER SALAD
in vol au vent cup



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VEGETARIAN APPETIZERS

BRUSCHETTA (v)

- fresh tomato
- brie, pear chutney
- caramelized tomato, ricotta
- goat cheese & apricot

STUFFED MUSHROOMS (gf) (v)

spinach & parmesan

BAKED BRIE BITES (v)

cranberry

PASTRY WRAPPED ASPARAGUS (v)

asiago/blue cheese

SPANAKOPITA (v)

spinach and feta wrapped in phyllo dough, spicy tomato sauce

CAPRESE BITES (gf) (v)

mozzarella, basil, grape tomatoes, citrus vinaigrette

CUCUMBER SANDWICH (v)

herbed cream cheese, sliced cucumbers, fresh dill

PINWHEEL ROLL (8 PIECES) (v)

artichoke

DEVILED EGGS (gf) (df) (v)

- traditional
- wasabi

HUMMUS & NAAN BREAD (v)

housemade plain, jalapeno, cilantro, or roasted red pepper

- may substitute vegetables for naan



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DISPLAY BOARDS

BRIE IN PUFF PASTRY WITH FRESH SOURDOUGH (v)

topped with either strawberry, raspberry, apricot, or pecan praline. (serves up to 50 guest)

FRESH VEGETABLES (v) (gf)

served with housemade dill, ranch, or beef scallion dip

FRESH SEASONAL FRUIT (v) (gf)

CLASSIC CHEESE & CRACKERS, SMOKED SAUSAGE

assorted domestic cheese - pepper jack, colby jack, cheddar

CHARCUTERIE TABLE

display of imported meat, cheese, bread, crackers, fruit, roasted almonds, olives, hummus, naan bread

BONE-IN AND BONELESS WINGS (per dozen)

hot, bbq, garlic parmesan, buffalo, lemon pepper, or naked includes celery sticks and blue cheese or ranch



Inquire for pricing

Pricing will be based upon a guest list of 20 or more.

Discuss options for service staff or rental items with one of our event specialists.