

Hot Hors D'Oeuvres

Per 25 pieces

Assorted Mini Quiches

Bacon Wrapped Sea Scallops GF

Beef Skewer with Aioli Sauce GF

Bruschetta V

Chicken Satay with Peanut Sauce GF

Chicken Teryaki Skewer GF

Chicken Wings, Hot or Mild

Crabcakes with Fruit Salsa

Grilled Scampi Shrimp Skewers GF

Herb Stuffed Mushrooms VG V

Kielbasa Bites, BBQ or Sweet 'n Sour GF

Meatballs, BBQ, Swedish, Sweet 'n Sour

Mini Eggrolls V

Potstickers, Vegetarian or Pork

Pulled Pork Sliders

Quesadilla Bites with Sour Salsa V

Soup Shooters, soup of choice

Spanakopita V

V – Vegetarian VG – Vegan GF – Gluten Free

When planning, it is our recommendation that you consider 6 to 8 pieces per guest for the first hour and 4 per guest for each hour thereafter.

Cold Hors D'Oeuvres

Per 25 Pieces

Apple Chutney Crostini	V	
Asparagus Wrapped in Prosciutto		GF
Beef and Arugula Roulades		GF
Caprese Skewers	V GF	
Caramelized Onion and Goat Cheese Tart		V
Chilled Jumbo Shrimp with Cocktail Sauce		GF
Deviled Eggs	GF	
Gravlax Salmon Canapes		
Pesto Stuffed Petite Tomatoes	V GF	
Roast Beef Crostini		
Salmon Mousse on Pumpnickel or in Cucumber Cup		
Spicy Gazpacho Shooter	VG GF	
Wrap Pinwheels, Vegetable or Meat		V
Platter of Fresh Fruit Art	V VG GF	
Salsa, Guacamole and Tortilla Chips		V
Vegetable Crudite with Baja Dip		V

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