



## HORS D'OEUVRES (SEE PRICING ON LAST PAGE)

TRAY PASSED OR STATIONARY

### **FROM THE SEA**

GRILLED SHRIMP WITH A SWEET THAI CHILI SAUCE	\$9
CRAB CAKES WITH A CAJUN REMOULADE	\$10
GINGER SHRIMP WONTON – DAIKON SPROUTS, SHREDDED CABBAGE, WASABI EDAMAME, ON A WONTON CRACKERS	\$9
CEVICHE AND CUCUMBER	\$9
SHRIMP COCKTAIL – TAIL ON JUMBO SHRIMP, SERVED ON ICE WITH A HOUSE MADE SPICY COCKTAIL SAUCE	\$9

### **ON THE LAND**

SPICY CASHEW CHICKEN VOL AU VENT	\$7
PEPPER SEARED TENDERLOIN CARPACCIO ON A CROSTINI WITH HORSERADISH CRÈME FRAICHE	\$8
ASPARAGUS WRAPPED IN HERB GOAT CHEESE AND PROSCUITTO	\$9
SHORT RIB WONTONS WITH A GINGER SOY DIPPING SAUCE	\$9

SOUP SHOOTERS (ASK ABOUT OUR DIFFERENT SOUPS,  
BOTH VEGETARIAN & NON VEGETARIAN) \$8

MINI HAM N GRILLED CHEESE SANDWICHES  
(CAN BE PAIRED WITH SOUP SHOOTERS) \$5

### **VEGETARIANS**

CAPRESE STUFFED CHERRY TOMATOES WITH  
A REDUCED BALSAMIC DRIZZLE \$7

FIG & WALNUT CHUTNEY ON A HERB GOAT CHEESE  
CROSTINI GARNISHED WITH MICROGREENS \$7

WINE POACHED PEAR, CARAMELIZED ONIONS &  
GORGONZOLA IN A PHYLLO CUP \$8

ROASTED GRAPES AND CHERVE ON A CROSTINI  
GARNISHED WITH MICROGREENS \$6

### **CAUSAL BITES**

QUESADILLAS

MINI BRIE AND MANGO QUESADILLA WITH  
A BELL PEPPER GARNISH \$10

MINI PEPPER JACK QUESADILLA WITH GUACAMOLE,  
ROASTED CORN SALSA \$9

\*ADD CHICKEN OR STEAK FOR \$1.00 PER PERSON

### **PINWHEELS**

SMOKED SALMON, DILL, CAPERS, CREAM CHEESE  
PINWHEELS GARNISHED WITH LEMON ZEST \$9

TURKEY PINWHEELS WITH CHEDDAR, GREEN LEAF  
LETTUCE TOMATOES AND A PESTO AIOLI \$9

HAM PINWHEELS WITH CHEDDAR,  
GREEN LEAF LETTUCE, TOMATOES AND  
A HONEY MUSTARD AIOLI \$9

**SLIDERS**

BEEF SLIDERS WITH SHARP CHEDDAR CHEESE,  
LETTUCE, TOMATO \$8

SHORT RIB SLIDERS TOPPED WITH  
A HOUSE MADE COLESLAW \$10

BOURBON BBQ PULLED CHICKEN SLIDERS  
WITH SCALLIONS AND A PICKLE SLICE \$8

WALDORF CHICKEN SLIDERS WITH APPLES,  
WALNUTS, CELERY AND GRAPES \$8

GRILLED PORTOBELLO SLIDERS WITH ARUGULA,  
CRISPY ONIONS WITH A GARLIC AOLI \$8

**SKEWERS & KABOBS**

CAPRESE SKEWERS - FRESH MOZZARELLA,  
CHERRY TOMATOES AND BASIL \$8

SESAME BEEF SKEWERS \$9

FAJITA KABOBS – CHOICE OF CHICKEN OR STEAK,  
RED ONIONS AND GREEN PEPPERS SERVED  
WITH A CHIPOTLE CREAM SAUCE \$9

BBQ CHICKEN KABOBS – BOURBON BBQ SAUCE  
RED ONION GARNISHED WITH CILANTRO \$8

CHICKEN SATAY SKEWERS SERVED  
WITH A SPICY PEANUT SAUCE \$8

FRUIT SKEWERS SERVED WITH A  
YOGURT DIPPING SAUCE \$7

BRUSCHETTA TRIO  
TOMATO BASIL TOSSED IN A  
BALSAMIC VINAIGRETTE OLIVE TAPENADE  
WILD MUSHROOM SERVED WITH TOASTED CROSTINIS \$9

HUMMUS TRIO

TRADITIONAL HUMMUS  
PESTO HUMMUS  
ROASTED RED BELL PEPPER HUMMUS  
SERVED WITH AN ASSORTMENT OF CRACKERS AND PITA \$8

### **PRICES**

ALL PRICES ARE BASED ON PER PERSON

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ALL PACKAGES AND PRICES ARE SUBJECT TO 8% SALES TAX AND 18% SERVICE CHARGE.

\$2 PER PERSON ADDED FOR TRAY PASSED HOR D'OEUVRES

### **PACKAGE PRICING**

TWO STANDARD HOR D'OEUVRES \$15 PER PERSON

THREE STANDARD HOR D'OEUVRES \$22 PER PERSON

FOUR STANDARD HOR D'OEUVRES \$27 PER PERSON

\*ADD \$1 PER PERSON FOR SEAFOOD HOR D'OURVES

**Not finding what you want?  
Chef Nicole Urman can create a menu that's right for you.**