



Stationary Hors d'oeuvres

Cucumbers, Mixed Peppers, Baby Carrots, Celery & Tomatoes
Lemon Hummus \$160

Parmesan & Mesquite Popcorn
Fleur de Sel Butter \$55

Spinach Dip
Tortilla Chips \$75

Artichoke & Parmesan Skillet Dip
Flaky Crackers \$95

Strawberry Rhubarb Jam Baked Brie, Ginger Snap Crumbs
Wheat Crackers \$75/\$95

A Selection of Imported Cheese & Honeycomb
Spring Fruit & Crackers
\$165/\$195/\$225

Genoa Salami, Molinari Pepperoni, Capicola & Aged Provolone Board
Grain Mustard, Caper Berries, Tuscan O.O., Baguette & Pretzel Bread \$325.00

Pick Up Snacks

Sweet Pecans & Spicy Cashews
Tangy Cheese Crackers \$65

Roasted Green Olives, Crushed Fennel Seeds
Thyme \$55

Old Bay Cheese Straws
Asiago \$1.75

Amish Blue Stuffed Olives
Chili Flakes \$1.75

Passed Hors d'oeuvres

Honey Ham, Jarlsberg & Dijon Grilled Cheese
Toasted Shallot Butter

Caramelized Pear, Onion & Gorgonzola
Tartlets

Tzatziki Baked Potatoes, Chive Gloucester
Pepper & Porter Beer Butter

French Onion Soup Boules
Gruyere & Brioche

Peking Duck Spring Rolls
Sweet Chili Sauce

Wild Mushroom Medley, Truffle Mascarpone
Tartlets

Four Cheese Risotto Arancini
Vodka Sauce

Herbed Goat Cheese Stuffed Dates
Slivered Almonds

Andouille Sausage & Sweet Potato Flatbreads
Shishito Pesto

Greek Marinated Chicken & Kalamata Skewers
Creamy Feta Dip

Italian Tuna Moussé, Focaccia Bites
Caper & Parsley Relish

Quesadillas

Buffalo Cauliflower, Hot Honey Gouda & Celery Seeds
Cava Poached Chicken, Dilled Havarti & Garlic Spread
Tequila Lime Shrimp & Pepper Jack, Chipotle Sour Cream
Nacho Beef, Sharp Cheddar & Jalapenos, Roasted Tomato Salsa
\$42 per dozen (above selections)

Cajun Shrimp Skewers

Creole Dipping Sauce

Togarashi Tuna, Shaweed Salad & Tamari Kewpie

Rice Crackers

Chipotle Cauliflower Tacos, Coriander Sour Cream

Garlic Chives

Lamb Leg Skewers Arrostiticini

Brushed with Sea Salt, Olive Oil & Rosemary

Wagyu Beef Dogs

In a Pastry Blanket, Brown Mustard

Sliders

Red Bean & Rice Veggie Burgers, Mango Salsa
Pork Paillards, Hot Pepper Relish & Parmesan
BBQ Brisket, Buttermilk Ranch & Bread/Butter Pickles
Java Cocktail Burgers, Smoked Gouda & Chimichurri
\$45 per dozen (above selections)

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"Philly" in Phyllo, Chzszsteaks

Whiz

Scampi Surf & Turf ... Bacon Wrapped Scallops

Lemon, Parsley & Panko

Flaky Cracker Crusted Crab Cakes

Mandarin Orange Aioli

\$54 per dozen

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Bourbon Brown Sugar Rubbed Lamb Chops

Dijon Drizzle

\$96 per dozen

Plates/Bowls/Spoons & Forks

(one-bites on little dishes and vessels)

Gnocchi Gratin, Roquefort

Sundried Tomato Breadcrumbs

Java Glazed Pork Belly

Candied Apples

\$48 per dozen (above selections)

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Shrimp & Brown Butter Grits

Smoked Paprika

Coconut Oil Poached Calamari

Curried Crème Fraiche

Tarragon & Sourdough Veal Meatballs

Bernaise

\$60 per dozen (above selections)

Suggested Spring Cocktails

Bourbon Campari Punch (bourbon/campari/pomegranate/oj/lemon/simple syrup)

Lavender Champagne (lavender syrup/grapefruit/champagne)

Spring Bouquet (chamomile syrup/applejack/rose water/elderflower)

Right on Thyme (dark rum/bitters/thyme/simple syrup)

Apricot Nectar Julip (bourbon/apricot nectar/mint/simple syrup)

Lychee Midori Martini (vodka/midori/dry vermouth/lychee garnish)

Flavored Waters

Blackberry & Basil

Lemon & Rosemary