

Hors d' oeuvre Selections - Tier One (\$4.50 per person)

Vegetable Crudit  Display

Fresh Seasonal Vegetables Served with Homemade Dipping Sauce or

Roasted Seasonal Vegetables tossed in Olive Oil and Herbs

Spiced Meatballs

Meatballs Cooked in a Homemade Tangy Tomato-based Sauce

Homemade Bruschetta

Marinated Vine-Ripe Tomatoes, Red Onions and Fresh Herbs on Toasted Baguettes

Goat Cheese-Chive Crostini

Lightly Toasted Crostini Topped with Goat Cheese and Fresh Chopped Chives

Chips and Salsa Bar

Tortilla Chips with Fire Roasted and Tomatillo Salsas

Spinach-Artichoke Dip

Homemade Creamy Spinach-Artichoke Dip Served with Sliced Baguettes and Crackers

Baked Artichoke Spread

Homemade Creamy Garlic and Parmesan Artichoke Dip, Served with Toasted Baguettes and Crackers

Sausage Stuffed Mushrooms

Fresh Button Mushrooms Stuffed with Italian Sausage, Cream Cheese and Herbs

Spinach Stuffed Mushrooms

Fresh Button Mushrooms Stuffed with Fresh Baby Spinach, Cream Cheese and Herbs

Roasted Stuffed Jalape os

Fresh Jalape os Stuffed with Italian Sausage, Cream Cheese and Southwestern Herbs

Hors d' oeuvre Selections – Tier Two (\$5.50 per person)

Mediterranean Trio

Homemade Baba Ganoush (Roasted Eggplant Dip), Hummus and Artichoke Tapenade Served with Pita Chips and Crackers

Vegetarian Antipasto Trio

Artichoke Salad, Marinated Mushrooms and Mozzarella Salad Served with Crostini and Savory Chips

Cheese and Fruit Display

Domestic and Imported Cheese and Fruit Display to Include Cubed Swiss, Cheddar, and/or Pepper Jack Cheese with a Center Display of Brie or Smoked Gouda and Garnished with Seasonal Fruit and Seedless Grapes

Grilled Sweet Pear and Gorgonzola Crostini

Lightly Toasted Crostini topped with Creamy Gorgonzola, Grilled Pears and Garnished with Toasted Chopped Pecans and Rosemary and Drizzled with Honey

Baked Breaded Chicken Tenders

with Dipping Sauces Including Honey Mustard, Chipotle BBQ and Spicy Buffalo

Seasonal Veggie/Meat Wraps/Rolls

A Selection of Sandwich Wraps to Include Vegetarian and Meat Choices

Chicken Salad in Puff Pastry

Homemade Chicken Salad Served in Puff Pastry Shells

Brie en Croute

Brie Cheese with Caramelized Apples Baked in Puff Pastry

Sausage En Croute

Smoky Denmark Sausage in Puff Pastry with Spicy and Honey Mustard

Pulled Pork Sliders

Homemade Pulled Pork on Dinner Rolls with Assorted BBQ Sauces and Condiments

Mini Burger Sliders

Beef Burger Sliders with Cheese on Dinner Rolls with Chipotle Mayonnaise, Brown Mustard, and Ketchup on the side

Chicken with Green Chile Empanadas

Shredded Seasoned Chicken and Green Chiles Baked in Pastry

Black Bean and Plantain Empanadas

Plantain Bananas and Black Beans in Pastry

Hors d' oeuvre Selections – Tier Three (\$7.50 per person)

Chilled Shrimp Cocktail

Chilled Jumbo Shrimp with Homemade Cocktail Sauce

Shrimp Ceviche

Fresh Shrimp, Chopped Onions, Jalapeños, Tomatoes, and Cilantro Marinated in Fresh Lime Juice and Served on Mini Tostadas

Beef Medallion Crostini

Thinly Sliced Roasted Beef Medallions with Horseradish Cream Sauce and Red Pepper on Toasted Crostini

Pulled Pork Mini Tostadas

With Cilantro Slaw and Chipotle Salsa

Mini Street Tacos

Stuffed with Shredded Chicken and/or Beef Fajitas on Corn Tortillas with Fire Roasted Salsa

Prosciutto Wrapped Asparagus

Asparagus Cooked Al Dente and Wrapped with Herbed Cream Cheese and Italian Prosciutto (Seasonal April-May)

Charcuterie Platter

with Smoked Meats and Cheeses Garnished with Cornichons, Pickled Peppers and Olives

Smoked Chicken Quesadillas

Smoked Chicken, Apple and Goat Cheese Quesadillas with Smoked Chile Salsa

Shiner Bock Braised Pork Belly

on Corncakes with Jalapeno Jelly, Tortilla Strips and Scallions

Baked Parmesan Shrimp

Shrimp with Garlic Butter, Parmesan and Herbs