



Passed Hors d'oeuvres Menu

Each item yields approximately 2 pieces per person.

Pecan Cheddar Wafers

Chicken Salad Canapes

Mini Egg Rolls

Served with a zesty orange sauce.

Spinach & Artichoke Dip

Served with crostini rounds.

Black Bean Salsa with Tri-Color Chips

Cocktail Franks Wrapped in Puff Pastry

Marinated Olives & Fresh Mozzarella Skewers

Open Faced Finger Sandwiches

Toasted white rounds topped with Roma tomato basil, cucumber dill and pimento cheese.

Seasonal Fruit Kabobs

Served with amaretto cream dip.

Monterrey Chicken & Black Bean Spring Rolls

Served with a bistro sauce.

Fried Buttermilk Drumettes

Served with a ranch dipping sauce.

Ham & Swiss Poppyseed Sliders

Hot Lump Crab Dip

Served with toasted baguettes.

Petite Chicken Bites Wrapped in Bacon

Cheesy Garlic Mushrooms

Smoked Salmon Crostini

Garnished with fresh dill.

Beef Tenderloin & Goat Cheese Baguettes

Topped with Roasted Red Peppers.

Shrimp Shooters

Shrimp cocktail served in a shot glass.

Bacon Wrapped Shrimp or Bacon Wrapped Scallops

Hot Lobster & Artichoke Dip

Served with foccacia bread sticks and crostini.

Hot Pesto, Garlic and Feta Dip

Seven Layer Mexican Dip with Tri-Color Tortilla Chips

Apricot & BBQ Meatballs

Caprese Skewers

Fried Green Tomatoes

Hot Queso Dip with Tri-Color Tortilla Chips

Mini Honey Ham Sweet Potato Biscuits

Roasted Red Pepper Hummus

Served with crispy pita points.

Mini Chicken & Waffles

Seasonal Fruit Kabobs

Served with amaretto cream dip.

Goat Cheese & Spinach Tartlets

Topped with pine nuts.

Mini BBQ Pork Sliders

Roasted Chicken Salad Stuffed in Endive

BLT Bruschetta

Hot Oyster and Spinach Dip

Served with saltine crackers.

Shrimp & Grit Tartlets

Spanikopita

Mini Stuffed Red Potatoes

Mini Raspberry & Almond Brie Wrapped in Filo

Crab Stuffed Mushrooms

Petite Crabcakes

Served with tarragon sauce.

Braised Lamb Lollipops

Marinated in a rosemary rub, grilled then glazed with a balsamic reduction.