

Hors d'Œuvres

Hors D'oeuvres Package Options

The following packages are priced per guest. If you would like to add Dessert or Beverages to your reception please see our Refreshments, Dessert and Beverage Packages. 50% of final package selection will be charged for any subsequent hours of food service. Additional items may be added to any tier package. Please speak with our catering sales team for pricing and availability.

Choice

\$25.00 per person for 1 hour
\$31.25 per person for 1.5 hours
\$37.50 per person for 2 hours
Please choose any four items from the lists below

Select

\$30 per person for 1 hour
\$37.50 per person for 1.5 hours
\$45 per person for 2 hours
Please choose any five items from the lists below

Premium

\$35 per person for 1 hour
\$43.75 per person for 1.5 hours
\$52.50 per person for 2 hours
Please choose any six items from the lists below

Cold Items

Vegetable Crudit * †

Fresh cut seasonal vegetables served with house made creamy dip (*vegan dip available upon request)

Domestic Cheese Board

Domestic cheeses with bread and crackers

Mediterranean Hummus*†•

Accompanied by baby carrots, celery spears and toasted pita
Please select one:

- **Traditional**
- **roasted garlic**
- **sun dried tomato**
- **black olive**

Baba ghanoush*†•

Hearty spread of eggplant, tahini, lemon juice and garlic served with toasted pita chips

Artichoke and Parmesan Crostini†

Creamy roasted garlic and artichoke puree garnished with chopped tomato served with herbed crostini

Cumin Spiced Black Bean Dip*†•

Whipped black beans and Cajun spices served with chili dusted tortilla crisps

Italian Bruschetta†

Diced fresh tomatoes, garlic and bright basil served with parmesan crostini (*vegan available upon request)

Traditional Maki†

Avocado-cucumber (*vegan) or California sushi rolls served with soy sauce, pickled ginger and wasabi

Brie and Almond Canap †

Whipped creamy brie filled filo cup dotted with spiced fig jam and toasted sliced almonds

Zucchini and Sweet Onion Tart†

Summer squash, caramelized onions and shredded cheese baked in pastry crust

Smoked Mozzarella Profiterole †

Pastry crust filled with smoked mozzarella, cream cheese and sundried tomatoes

Herbed Potato Crisp†

With gorgonzola mousse and dried figs

Mini Chicken and Artichoke Skewers

Lemon Dijon crusted chicken and artichoke heart skewered and grilled

Chicken Sate

Tender skewered chicken glazed with Hoisin sweet chili sauce

Beef Skewers with Chimichurri Sauce

Tender slices of beef weaved onto skewers lightly coated with classic Chimichurri

Hot Items**Chicken Wings***

Glazed with Thai sweet chili sauce or spicy Buffalo sauce

Warm Cheese Fondue*

Served with slices of apple and pear, vegetable spears and crusty bread

Classic Sliders*

Please select one:

- **All beef slider with American cheese, pickles and thousand island dressing**
- **Turkey burger, melted gruyere, Dijonnaise dressing, caramelized shallots**
- **Pulled barbequed beef brisket with aged cheddar and pickles**
- **Fresh mozzarella and sliced tomato with roasted eggplant spread†**

Buffalo Chicken Spring Rolls

Tender pulled chicken, chopped celery, carrots, blue cheese, and spicy sauce in a spring roll wrapper

Spanakopita

Delicate phyllo triangles filled with spinach and feta

Savory Stuffed Mushrooms

Florentine† or Italian sausage and parmesan stuffing

Franks in a Blanket

Miniature hot dogs wrapped in puff pastry served with spicy deli mustard

Peking Duck Spring Roll

Hoisin shredded duck rolled in a spring roll wrapper

Southwestern Pulled Chicken Trumpet

Pulled spicy chicken and black bean puree wrapped in flour tortilla dotted with avocado cream and fresh cilantro

Mini Arepas

Crispy adobo spiced corn cakes with cilantro aioli (•vegan available upon request)

Mini Southwest Steak Crisps

Crispy tortillas filled with sirloin, onions, peppers and spicy jack cheese

Chicken or Vegetable Samosa†•

Traditional chicken or vegetable samosa with potatoes and peas

Vegetable Spring Rolls†•

Savory Asian vegetables rolled in a crispy spring roll wrapper

Traditional Asian Dumplings

Gingered chicken, savory shrimp or sesame-Asian vegetables†• wrapped in tender dumpling skin

Grilled Polenta Cake with Wild Mushroom Tapenade†•

Mini polenta cake topped with roasted wild mushrooms and aged balsamic

The items listed below will incur an additional \$3 charge per person

Cold Items

Smoked Salmon Mousse

Whipped smoked salmon cream cheese mousse presented on crisp wonton skin

Cheese Board*†

Local and imported cheeses, crusty bread, truffle honey, seasonal preserves

Filet on Toast

Sliced filet mignon on toasted ficelle with horseradish aioli

Ginger Tuna Crisps

Seared Asian style tuna with cucumber and pickled ginger on rice crisp crackers

Chilled Asparagus with Smoked Salmon

Steamed asparagus tips wrapped with thinly sliced smoked salmon with dill yogurt cream

Hot Items

New Zealand Baby Lamb Chops

Mustard mint crusted, served with mint Gremolata

Plantain Shrimp

Tropical skewered shrimp coated in crispy plantain-rum crust

Coconut Shrimp

Coconut shrimp served with sweet chili or spicy apricot sauce

Jumbo Lump Crab and Corn Cakes

Lump crab and roasted summer corn cake served with Cajun aioli

Warm Crab and Jalapeño Dip*

Served with vegetable spears, crusty bread and artesian crackers

*Stationary Only

†Denotes Vegetarian Selections

•Denotes Vegan Selections

Please note:

A waiter fee or delivery charge is required for functions that contain food and/or beverage. The waiter fee is \$28.00 per hour/per waiter with a 5 hour minimum per waiter. The number of waiters varies according to the food and beverage requested.