



# Hors D'oeuvres

## HORS D'OEUVRES PACKAGES

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

\$30.00 per person for 1 hour  
\$37.50 per person for 1.5 hours  
\$45.00 per person for 2 hours  
*Please choose any five items from the lists below*

### Premium

\$35.00 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*

*\*Stationary Only*

*† Vegetarian Selections*

*✓ Vegan Selections*

*GF Available Gluten Free*

### **Vegetable Crudité †<sup>GF</sup>**

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

### **Domestic Cheese Board \* †**

*Domestic cheeses with crusty bread and artesian crackers*

### **Upscale Cheese Board \* †**

*Local and imported cheeses, crusty bread and artesian crackers, truffle honey, seasonal preserves*

### **Hummus Display\*<sup>V GF</sup>**

*Traditional and flavored hummus accompanied by baby carrots, celery spears and toasted pita*

### **Baba Ghanoush \*<sup>V GF</sup>**

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

### **Tofu Yakitori<sup>V</sup>**

*Sesame crusted tofu skewer, sweet and spicy ginger glaze*

### **Spicy Asian Style Crab Cake**

*Asian spiced, sesame crusted miniature cake, dotted with wasabi and pickled ginger*

### **Assorted Mini Quiches**

*Florentine, grilled vegetable, and smoked salmon*

### **Chicken Satay**

*Tender skewered chicken glazed with Hoisin sweet chili sauce*

### **Chicken Wings\***

*Glazed with Thai sweet chili sauce or spicy Buffalo sauce*

**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*

**Franks in a Blanket**

*Hand rolled hot dogs rolled in puff pastry served with spicy mustard*

**Peking Duck Spring Roll**

*Hoisin shredded duck rolled in a spring roll wrapper*

**Quinoa Croquette <sup>GF</sup>**

*Bite-sized crisp cake dotted with cranberry almond relish*

**Southwestern Pulled Chicken Trumpet**

*Pulled spicy chicken and black bean puree wrapped in flour tortilla*

**Mississippi Grits Cakes †**

*Crispy cheesy mini cake dotted with jalapeño jam*

**Mini Southwest Steak Crisps**

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

**Gravlax <sup>GF</sup>**

*Thinly sliced dill-cured salmon atop a lacy potato latke drizzled with herb yogurt*

**Grilled Cheese and Tomato Soup †**

*Warm shot of creamy tomato soup and grilled cheese sandwich wedge*

**Traditional Maki <sup>V</sup>**

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

**Goat Cheese and Pistachios <sup>GF</sup>**

*Creamy goat cheese rolled in toasted pistachio nuts and served on peppery red endive*

**Beef Negamaki <sup>GF</sup>**

*Grilled asparagus rolled in shaved beef tenderloin, ginger glaze*

**Chicken or Vegetable (vegan) Samosa**

*Traditional chicken or vegetable samosa with potatoes and peas*

**Vegetable Spring Rolls <sup>GF</sup>**

*Savory Asian vegetables rolled in a crispy spring roll wrapper*

**Crispy Winter Squash Ravioli †**

*Plantain crusted, drizzled with chili balsamic glaze*

**Traditional Asian Dumplings <sup>GF</sup>**

*Gingered chicken, savory shrimp or sesame-Asian vegetables (vegan) wrapped in tender dumpling skin*

**Miniature Hot Dog**

*All beef mini hot dog drizzled with barbeque sauce and topped with spicy slaw*

**Barbecue Pulled Duck**

*With cranberry almond relish, served on an empanada crisp*

**Niçoise Tuna Kebab <sup>GF</sup>**

*Skewered seared fresh tuna, Kalamata olive, baby bliss potato*

**Chilled Asparagus with Smoked Salmon <sup>GF</sup>**

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

**Lamb Kebab**

*Pepper crusted single-bite kebab with curried yogurt dressing*

**Sliders**

***Please select one***

*Hand-formed all beef burger with American cheese, pickles and ketchup*

*House-made black bean-sweet potato burger, Cajun aioli, radish sprouts*

*Corned beef, swiss cheese, russian dressing, hearty pumpernickel bread*

*Hand-formed turkey burger, grilled onion, crumbled bleu aioli*

***\*Functions that contain food or beverages require a waiter fee or a delivery charge. The waiter fee is \$28.00 per hour/per waiter with a 4.5 hour minimum booking block.***