



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
(may incur an additional fee)*

Cold Items

Vegetable Crudité [†] ^{GF}

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

Domestic Cheese Board *[†] ^{GF}

Domestic cheeses with crusty bread and artisan crackers

Mediterranean Hummus *[✓] ^{GF}

Accompanied by baby carrots, celery spears and toasted pita

Please select one:

- Traditional
- Roasted Garlic
- Sun Dried Tomato
- Black Olive

Baba Ghanoush *[✓] ^{GF}

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

Tofu Yakitori [✓]

Sesame crusted tofu skewer, sweet and spicy ginger glaze

Cumin Spiced Black Bean Dip [✓] ^{GF}

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

Traditional Maki ^v

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

Brie and Almond Canapé †

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

Zucchini and Sweet Onion Frittata * † ^{GF}

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

Smoked Mozzarella Profiterole †

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

Gorgonzola and Fig Jam Canapé † ^{GF}

Crispy red bliss potato topped with light, creamy gorgonzola mousse, dotted with fig jam

Chicken Satay

Tender skewered chicken glazed with Hoisin sweet chili sauce

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

Chicken Gumbo Pot Pie

Miniature Cajun spiced chicken gumbo in flaky ancho dusted blue corn pastry crust

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

Quinoa Croquette ^{GF}

Bite-sized crisp cake dotted with cranberry almond relish

Southwestern Pulled Chicken Trumpet

Pulled spicy chicken and black bean puree wrapped in flour tortilla

Mini Southwest Steak Crisps

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

Grilled Cheese and Tomato Soup †

Warm shot of creamy tomato soup and miniature grilled cheese sandwich

Chicken or Vegetable (vegan) Samosa

Traditional chicken or vegetable samosa with potatoes and peas

Vegetable Spring Rolls ^{GF}

Savory Asian vegetables rolled in a crispy spring roll wrapper

Fried Butternut Squash Ravioli †

With chili balsamic glaze

Traditional Asian Dumplings ^{GF}

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

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

Imported Cheese Board * †

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

Barbecue Pulled Duck

With cranberry almond relish, served on an empanada crisp

Ginger Tuna Crisps

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

Chilled Asparagus with Smoked Salmon ^{GF}

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

Hot Items**Lamb Kebab**

Pepper crusted single-bite kebab with curried yogurt dressing

Coconut Shrimp

Coconut shrimp served with sweet chili 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

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.