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.

<table>
<thead>
<tr>
<th>Price</th>
<th>Tier</th>
<th>Items</th>
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<tbody>
<tr>
<td>$25.00</td>
<td>Choice</td>
<td>Please choose any four items from the lists below</td>
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<td>$31.25</td>
<td>Select</td>
<td>Please choose any five items from the lists below</td>
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<td>$37.50</td>
<td>Premium</td>
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- *Stationary Only
- † Vegetarian Selections
- V Vegan Selections
- GF Available Gluten Free

**Vegetable Crudité† GF**
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* V GF**
Traditional and flavored hummus accompanied by baby carrots, celery spears and toasted pita

**Baba Ghanoush * V GF**
Hearty spread of eggplant, tabini, lemon juice and garlic served with toasted pita chips

**Tofu Yakitori V**
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* V**
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 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

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

Goat Cheese and Pistachios GF
Creamy goat cheese rolled in toasted pistachio nuts and served on peppery red endive

Beef Negamaki GF
Grilled asparagus rolled in in shaved beef tenderloin, ginger glaze

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
Crispy Winter Squash Ravioli †
Plantain crusted, drizzled with chili balsamic glaze

Traditional Asian Dumplings GF
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 Kebob GF
Skewered seared fresh tuna, Kalamata olive, baby bliss potato

Chilled Asparagus with Smoked Salmon GF
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.*