



Appetizers

CATERED HORS D'OEUVRES AND APPETIZERS

A great way to host or compliment any party. Hors D'oeuvres are small portions elegantly prepared and designed to start off the party, but not fill up the guests. Consult with your sales associate for proper quantities if you plan on substituting Hors D'oeuvres for a dinner. Our selections are just a few of the many items that can be prepared for you by our chefs. Pick one of our packages, create your own, or let our experienced staff customize a special package to fit your cuisine or theme. Prices include all disposable service ware and serving utensils. Minimum of 25 guests. Hors D'oeuvres are served one per person unless otherwise specified. Please consult your sales associate for items that are suitable for tray passing.

Prices subject to change without notice due to market conditions and/or availability.

Two Selections \$4.50 • Four Selections \$8.50

* Indicates items that are cooked or prepared on-site, which may require a chef on-site and/or kitchen equipment at an additional cost.

COLD HORS D'OEUVRES

- Seared Ahi on Crispy Won Tons *
- Cucumber Cup with Feta and Olive Tapenade
- Caprese Skewers with Balsamic Reduction
- Fresh Fruit Skewers with Orange Zest Yogurt
- Roast Beef with Horseradish Rosette on Toast *
- Garlic Crostini with Herbed Cream Cheese, Sliced Pear and Bleu Cheese Crumbles
- Stuffed Cherry Tomatoes with Herbed Cream Cheese or Sausage Stuffing
- Shrimp Cocktail with Cocktail Sauce *
- Crab Claws with Dipping Sauce *
- Classic Bruschetta with Tomato, Basil & Garlic on Herbed Crostinis

HOT HORS D'OEUVRES

- Carolina Pulled Pork Sliders with Original BBQ Sauce *
- Italian Meatballs with Red Eye Gravy
- Chicken Wellingtons with Béarnaise Sauce *
- Beef Wellingtons with Béarnaise Sauce *
- Chicken Skewers with Pineapple-Teriyaki Glaze
- Lollipop Sausage Bites (Andouille, Italian, Tequila Chicken or Tri Pepper)
- Smokehouse Sliders with Tillamook Cheddar and Dijon Mustard *
- Beef Kabobs with a Pineapple-Teriyaki Glaze
- Smoked Salmon Cakes with Chipotle Aioli *
- Beef or Chicken Empanadas with Avocado Crema & Roasted Tomatillo Salsa *
- Southwest Spring Rolls with Black Bean Puree & Cilantro Pesto *
- Stuffed Mushrooms (Cajun, Crab, or 3 cheese) *
- Lollipop Chicken Drummy's with Buffalo, Cajun Sauce or Honey BBQ *
- Beef, Chicken or Carnitas Flautas with Avocado Crema and Tomatillo Salsa *
- Mini Corn Dogs (Andouille, Italian, Tequila Chicken or Tri Pepper) with Creole Mustard Sauce *
- Breaded Buffalo Mozzarella Bites with Marinara Sauce *
- Grilled Lamb Chop Lollipops with Apple Mint Relish *
- Lobster Green Chili Bisque with Roasted Corn Relish & Cotija Cheese *
- Shrimp Creole served with White Rice & Crystal Hot Sauce *
- Cajun Shrimp Skewers with Creole BBQ Sauce
- Classic New Orleans Gumbo with White Rice and Crystal Hot Sauce *
- Smoked Chicken Quesadillas with Chipotle Crema & Cilantro Pesto *
- Fireside Sausage Wraps with Smoked Red Pepper Sauce *
- Smoked Chicken Flautas with Chipotle Crema and Roasted Tomatillo Salsa *



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PLATTERED HORS D'OEUVRES

Prices subject to change without notice due to market conditions and/or availability.

PALM SANDWICHES (2 pp) \$3.95 pp

Smoked turkey, ham or roast beef served on cheesy-ranch rolls.

FRESH FRUIT \$2.95 pp

Assorted platter of seasonal fresh fruits and berries.

FRESH VEGETABLE CRUDITE \$2.95 pp

An assortment of seasonal fresh cut garden vegetables, served with ranch dressing.

GRILLED VEGETABLE CRUDITE \$3.50 pp

An assortment of seasonal fresh garden vegetables, marinated and charbroiled. Served chilled with balsamic vinaigrette.

LAVOSH WHEELS (2 pp) \$2.95 pp

Assorted turkey, ham, roast beef individually rolled in lavosh with lettuce, cheese, and garlic cream spread.

CHEESE PLATTER \$3.25 pp

A decorated tray of cubed cheeses including Cheddar, Jack, Swiss, Pepper Jack, and Smoked Gouda. Served with assorted crackers and toasted crostinis.

VEGETABLE & CHEESE PLATTER \$3.25 pp

An assortment of seasonal fresh cut garden vegetables and assorted cubed cheeses including Cheddar, Pepper Jack, Smoked Gouda and Swiss.

CHEESE DISPLAY \$4.95 pp

An elegant display of gourmet cheese wedges and cheese balls garnished with fresh berries, nuts and gourmet crackers, toasted crostinis and rustic breads.

* CALL FOR MARKET PRICE *

Add Jumbo Shrimp Cocktail, Cocktail Crab Claws, Oysters on the Half Shell, Sushi or Lobster to any package.

DIPS

SMOKEY CHIPOTLE HUMMUS Served with garlic pita chips. \$2.50

SPINACH & ARTICHOKE DIP Served with tri-colored tortilla chips & toasted crostinis. \$2.95

BLACK BEAN DIP Served with tri-colored tortilla chips. \$3.00

SEVEN LAYER DIP Served with tortilla chips. \$2.95

CHILI DE ARBOL SALSA, PICO DE GALLO OR SALSA VERDE Served with tortilla chips. \$1.95

GUACAMOLE WITH A KICK Served with tortilla chips. \$2.95

JALAPEÑO CRAB DIP Served with garlic crostinis. \$3.50

CLASSIC BRUSCHETTA Served with herbed crostinis. \$2.50

CHILI CON QUESO Served with tortilla chips. \$3.00

QUESO FUNDIDO WITH CHORIZO OR BRISKET Served with warm flour tortillas.* \$3.00 pp

* Cooked or prepared on-site, which may require a chef on-site and/or kitchen equipment at an additional cost.



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APPETIZER PACKAGES & HORS D'OEUVRES ADD-ONS

Pick one of our packages, create your own by choosing from our "Add-Ons", or let our experienced staff customize a special package to fit your cuisine or theme. Packages include all disposable service ware and cocktail napkins. Minimum of 25 guests. Packages do not include staffing. Refer to additional services for staffing fees if staffing is required. Prices subject to change without notice due to market conditions and/or availability.

THE MIXER \$13.50 pp

Mini cheese crusted rolls filled with Smoked Turkey, Pit Ham or Roast Beef (2 pp)
Vegetable Crudite with Ranch dressing
Two Hot Selections **
One Cold Selection **

THE HAPPY HOUR \$15.95 pp

Lavosh Wheels filled with Smoked Turkey, Pit Ham or Roast Beef (2pp)
Classic bruschetta with toasted sliced baguettes
Fresh Fruit Kabobs
Two Cold Selections **
One Hot Selection **

THE HAPPY HOUR \$19.95 pp

Gourmet Cheese Platter:
Sliced Imported and Domestic Cheeses with assorted crackers & toasted crostinis.
Grilled Vegetable Crudite with balsamic vinaigrette dip
Smoked Salmon Cakes served with a chipotle aioli (2 pp)
Jumbo Shrimp Cocktail (2pp)
Spinach Artichoke Dip served with toasted crostinis & tortilla chips
One Hot Selection & One Cold Selection **
***Does not include selections from Add-On list*

GREETING TABLE CRUDITES \$8.00

A elegant table of displayed assorted sliced cheeses with crackers, toasted artisan breads, seasonal cut vegetables served with ranch dip, fresh seasonal fruits and berries with a raspberry yogurt dip.



COLD ADD-ONS

Priced per person with a 50 piece minimum.

Jumbo Shrimp Cocktail \$2.50

Ceviche \$2.50

Served in mini corn cups.

Smoked Salmon Lollipops \$3.00

California Roll \$2.50



HOT ADD-ONS

Priced per person with a 50 piece minimum.

Andouille Crusted
Scallops \$3.00

Coconut Shrimp
with Mango Chutney \$3.00

Grilled Lamb Chop Lollipops
with Apple Mint Relish \$4.00

Bacon Wrapped Shrimp
with Apricot-Chipotle Sauce
\$4.00

