

COLD HORS D'OUVRES /per 50 pieces or per person

Tomato Basil Bruschetta (v) Balsamic Glaze on sliced baguette 125(bp)

Deviled Eggs 75(bp)

Seared Pork Tenderloin Crostini 125(bp)

Roasted Pear/Garlic Puree/Balsamic Glaze

Caprese Skewer (v)(GF) 100 (bp)

Grape Tomatoes/Mozzarella/Basil/Balsamic Glaze

BBQ Pork Crostini 110(bp)

Smoked Salmon Cucumber dill crème fraîche, capers & onion relish on Crostini 110 (bp)

Buffalo Chicken Spoon with bleu cheese crumbles 87.50(bp)

Pork Tenderloin Crostini 87.50(bp)

Ahi Tuna Spoon with wasabi citrus aioli 112.50(bp)

BLT Skewer bacon, romaine & cherry tomato 75(bp)

Fresh Crudite assortment of garden fresh vegetables served with homemade dip \$4 per person -

Fresh Fruit fresh seasonal fruit including: cantaloupe, berries, honeydew, grapes, pineapple & strawberries \$4 per person

Chips & Dip tortilla chips with salsa 1.25 per person

Tortilla chips with house-made salsa & guacamole 1.75 per person

Kettle chips with homemade spinach & onion dips 1.75 per person

Filet of Beef Crostini Bleu Cheese/Onion 175(bp)

Mini BLT –Bacon, Lettuce, Toasted

Sourdough/Charred Tomato Aioli 150 (bp)

Cajun guacamole jumbo Shrimp wonton cups 250

Assorted Cheeses international & local cheeses served with assorted gourmet crackers & garnished with red & green grapes 150

Meat & Cheese sliced Italian ham, pepperoni, salami, cheddar & jalapeño jack cheeses served with assorted gourmet crackers & garnished with assorted pickles & peppers 225

Assorted petite sandwiches including: 25 Turkey & Swiss with cranberry aioli, 25 Ham & Cheddar with Dijon aioli served on mini buns 175

Iced Jumbo Shrimp, peeled, chilled & served with House-Cocktail & lemon wedges 225

Tortilla Pinwheels rolled with turkey or ham, shredded cheese, lettuce and cream cheese 100(bp)