



Hors d'oeuvres Menu

- Gourmet Cheese Platter with Honeycomb
- Mediterranean Platter
Hummus, Stuffed Grape Leaves, Baba Ghanooj & More
- Sundried Tomato & Roasted Garlic Torta
- Grilled Vegetable Platter
- Salsa Assortment with Tortilla Chips
- Crudité Basket with Herb Dip or Hummus
- Dill Havarti en Croute
- Brie en Croute with Brown Sugar & Pecans
- Honey Roasted Tomato Bruschetta
- Assorted Flatbread Pizzas
- Caprese Skewers
- Fresh Fruit Skewers
- Filet Mignon & Potato Skewers
- Chicken Satés with spicy peanut sauce
- Mini Waffle Cones
Chicken Curry, Caprese and/or Ahi Poke
- Mini Grilled Cheese with Tomato Bisque
- Mini Potato Pancakes
- Mini Leek Tarts
- Risotto Stuffed Mushrooms
- Potstickers
- House Made Gravlax with Mustard Dill Sauce
- Ahi Poke on Sesame Wonton Triangles
- Smoked Salmon Canapés
- Blini with Smoked Salmon
- Pesto Tortellini Skewers
- Spanikopita
- Fried Mac 'n Cheese Balls
- Empanadas
- Baby Lamb Chops
- Assorted Sushi Rolls
- Veggies Spring Rolls (in rice paper)
- Panache Shrimp Cocktail
- Coconut Shrimp
- Seasonal Soup Shots
- Curried Chicken Salad Puffs
- Mini Potato Knishes
- Charcuterie Platter
- Antipasto Platter with Veggies, Meats & Cheeses
- Roasted Pepper & Olivada Bruschetta
- Mini Brie en Croute
- Arancini with Marinara
- Duck Potstickers
- Brisket Croquettes
- Cod Fritters
- Cocktail Meatballs
- Franks 'n the Blanket
- Lavash Pinwheels
- Tomato Basil Bruschetta
- Mini Brioche Lobster Rolls
- Puff Pastry Cheese Straws
- Mini Crab Cakes
- Mini Muffaletta Bites
- Hot Spinach Artichoke Dip
- Tomato Almond Tart
- Fried Chicken and Potato Croquettes
- Brisket Croquettes
- Chicken Soup Shots with Mini Matzo Balls
- Pickled Beet Deviled Eggs
- Lobster Deviled Eggs