

Hors d'oeuvres Menu ²⁰²⁴

- ° Gourmet Cheese Platter with Honeycomb
- ° Charcuterie & Cheese Platter
- ° Mediterranean Platter
hummus, stuffed grape leaves, baba ghanooj, etc
- ° Crudit  Basket with Herb Dip or Hummus
- ° Salsa & Guacamole with Tortilla Chips
- ° Caprese Skewers
- ° Fresh Fruit Skewers
- ° Pesto Tortellini Skewers
- ° Seasonal Bruschetta
- ° Mini Waffle Cones with Ahi Poke or Caprese
- ° Smoked Salmon Canap s
- ° Assorted Sushi Rolls
- ° Veggie Spring Rolls (in rice paper)
- ° Panache Shrimp Cocktail
- ° Potato Chips w/ Sour cream and Caviar
- ° Pickled Beet Deviled Eggs
- ° Lobster Deviled Eggs
- ° Mini Muffaletta Bites
- ° Brie en Crou te with Raspberry Jam
- ° Hot Spinach Artichoke Dip
- ° Cocktail Meatballs
- ° Assorted Flatbread Pizzas
- ° Filet Mignon & Potato Skewers
- ° Chicken Sat s with sPeanut Sauce
- ° Mini Grilled Cheese with Tomato Bisque
- ° Mini Potato Pancakes
- ° Mini Leek Tarts
- ° Risotto Stuffed Mushrooms
- ° Chicken or Veggie Potstickers
- ° Blini with Smoked Salmon
- ° Spanikopita
- ° Honey and Goat Cheese Triangles
- ° Fried Mac 'n Cheese Balls
- ° Empanadas
- ° Baby Lamb Chops
- ° Coconut Shrimp
- ° Seasonal Soup Shots
- ° Chicken Soup Shots with Mini Matzo Balls
- ° Mini Potato Knishes
- ° Arancini with Marinara
- ° Duck Potstickers
- ° Franks 'n the Blanket
- ° Mini Crab Cakes