

PASSED HORS D'OEUVRES

Pricing is based upon a One Hour Service time prior to Dinner Selection | 25 Guest Minimum
Choose One Option from Each Tier | \$14 per person

TIER ONE

Baked Brie Bite with Raspberry Coulis
Crispy Cheese Ravioli with Marinara Dipper
Artichoke, Parmesan, Oregano Flatbread Strips
Meatball: Bourbon -or- Teriyaki Glaze
Caprese Skewer with Balsamic Reduction
Italian Sausage Stuffed Mushroom Cap
Fig & Blue Cheese Tart with Honey Drizzle
Smoked Salmon Avocado Toast
Brussels, Bacon, Ricotta Toast
Mac & Cheese Bite with Blackberry Jalapeno
Deviled Egg: Traditional, Caesar -or- Bacon

TIER TWO

Prosciutto Wrapped Melon
Steak Crostini | Brown Sugar & Chili Bistro Tender, Horseradish Cream, Arugula
Deconstructed French Onion Bite
Bacon Wrapped Artichoke Heart with Parmesan & Tarragon Aioli
Buttermilk Chicken & Waffle with Honey Drizzle
Tuscan Eggplant Compote | Parmesan Crisp
Thai Curry Chicken Satay with Mint Yogurt
Pretzel Crusted Chicken with Lager Cheddar
Smoked Salmon & Cucumber Round with Flat Leaf Parsley
Pear & Brie Stuffed Belgian Endive
Candied Bacon Rasher | Brown Sugar, Five Spice
Pork Dumpling with Ponzu Sauce

TIER THREE

Mini Beef Wellington with Horseradish Cream
Seared Sea Scallop Crostini with Gremolata
Crab Stuffed Mushroom Cap
Bacon Wrapped BBQ Shrimp
Mini Crab Cake with Old Bay Aioli
Tempura Chicken with Piña Colada Dipper
Tomato Bisque | Grilled Cheese Crouton
Hot Potato Leek Soup Shooter
Mini Rubeen on Pumpernickel
Mini Potato Latke Siracha Sour Cream
Crispy Oyster | Bacon Jam & Club Cracker
Avocado & Tuna Poke Wonton Chip
Crab Bruschetta Crostini
Mustard Encrusted Beef Satay
Chilled Watermelon Gazpacho
Chilled Strawberry & Basil Gazpacho

Pricing are subject to Venue Rental, 20% Service Charge & 6% Sales Tax