



## Hors d'Oeuvres Selections

### VEGETARIAN AND VEGAN APPETIZERS

#### RUSTIC TOMATO BRUSCHETTA (VEG)

*Fresh Roma and sun-dried tomatoes, blended with balsamic, minced garlic and basil chiffonade served with garlic rubbed crostini*

#### VEGETABLE SPRING ROLLS (VEG)

*Cabbage, carrots, green beans, mushrooms, onions, in a spring roll wrapper, flash fried, served with sweet chili sauce*

#### FRESH ROLLS (VEG)

*Tofu, Fresh Cilantro, carrots, Thai basil, vermicelli noodles, green leaf lettuce wrapped in delicate rice paper and served with house peanut sauce. (with shrimp, extra)*

#### CLASSIC DEVEILED EGGS (VEG) - 24 halves

*Classic creamy deviled eggs with creamy mayonnaise dressing, Dijon mustard, seasonings and finished with paprika*

#### POTATO LATKES

*Crispy house made grated potato cakes with onions, flash fried and served with apple sauce and sour cream*

### PROTEIN APPETIZERS

#### ANTIPASTO SKEWERS

*Savory skewers of Italian Salami, marinated artichoke hearts, roasted red peppers and tender basil leaves*

#### BACON CRUMBLED SOUTHERN DEVEILED EGGS - 24 halves

*Classic creamy deviled eggs with Dijon mustard, seasonings and bacon crumbled topping finished with paprika*

#### CHICKEN SALAD AMUSETTES

*Savory oven roasted chicken blended with dressing and herbs into a creamy chicken salad served atop a crispy spoon shaped tart shell*

#### BAKED BRIE AND BACON JAM PHYLLO CUPS

*Crispy Applewood smoked bacon with Apricot jam baked with brie cheese in a crispy phyllo cup finished with fresh thyme*

#### BEEF & FIG CROSTINI

*Premium roast beef, fig jam, Brie Cheese and basil chiffonade topped on garlic rubbed crostini*

#### BEEF BITE ROLLS - 2 per skewer

*Marinated flank steak strips with light horseradish, and herb cream cheese, rolled with bell pepper strips, Arugula leaves and scallions*

#### PINEAPPLE COCKTAIL MEATBALLS

*Tender beef and pork meatballs in a tangy pineapple glaze accented with pineapple chunks*

#### MARINARA MEATBALLS

*Beef and pork meatballs made with two types of Italian cheeses, garlic, and special blend of Italian seasonings served with Marinara Romano cheese sauce*

#### ITALIAN ROASTED WINGS

*Classic blend of fresh herbs and spices combined for distinctive Italian seasoned wings*

#### BEEF EMPANADAS

*Meat picadillo filling of beef, onions, golden raisin, olives, peppers with spices wrapped in a delicate crispy outer shell and flash fried*

#### BARBECUE CHICKEN BITES

*Solid breast chicken meat marinated in special savory BBQ flavors, lightly dusted in seasoned wheat flour and finished with tangy barbecue sauce served in a bamboo cup with pineapple chunks, celery and red pepper strips*

#### BUFFALO STYLE HOT WINGS

*Fried wings tossed in Hot Sauce and served with celery sticks and bleu cheese or ranch dressing*

#### PORK GYOZAS

*Crowd favorite of pork and vegetable dumplings lightly pan fried and served with house soy dipping sauce*

#### SEAFOOD APPETIZERS

#### CUCUMBER SALMON CUPS

*Refreshing crunchy cucumber slices, smoked salmon, herb cream cheese and dill sprigs*

### SALMON MOUSSE BOUCHEE

*Creamy salmon mousse topped on delicate puff pastry crown finished with capers*

### BACON WRAPPED PRAWNS

*Large prawns wrapped in hickory smoked bacon*

### BACON WRAPPED SCALLOPS

*Sea scallops wrapped in hickory smoked bacon*

### COCONUT PRAWNS

*Large prawns, rolled in panko and coconut, flash fried and served with sweet chili sauce*

### MARGARITA PRAWNS

*Large prawns marinated in Lime juice, tequila, cilantro, garlic, cayenne pepper and grilled with seasonings*

### MISO GLAZED PRAWNS

*Prawns tossed with miso, lime juice, ginger, garlic, brown sugar, grilled and served with sambal mayonnaise*

### MORROCCAN CHERMOULA PRAWNS

*Prawns with onions, garlic, coriander, parsley, cumin, paprika and turmeric grilled and served with lemon wedges and tzatziki*

### MARYLAND CRAB CAKES BITES

*Mini crab cakes prepared with seasonings and served with lemon aioli*

### CRAB CAKES

*Lump crab meat hand formed, pan seared, and served with lemon aioli*

### CRAB RANGOON

*Crab and lightly spiced cream cheese wrapped in a crispy wonton wrap served with sweet chili sauce*

### SMOKED SALMON CANAPE

*Smoked salmon strip rosettes over crisp bread layered with cream cheese and finished with fresh dill sprigs*

### SMOKED SALMON LATKE

*Crispy house made dill potato cake topped with smoked salmon, capers, sour cream and fresh dill*

SIGNATURE SHRIMP AND MANGO SHOOTER CUPS - minimum 2 dozen

*Succulent shrimp, diced mangos, red onions, fresh cilantro, drizzled with citrus juices over a bed of lettuce*

SHRIMP COCKTAIL SHOOTER CUPS - minimum 2 dozen

*Succulent seasoned shrimp served in individual shooter cups with classic cocktail sauce and lemon wedge*

## SKEWERS

SEASONAL FRUIT KABOBS (VEG)

*Skewers of colorful fresh fruit, seasonal selections may include watermelon, pineapple, grapes, strawberries, cantaloupe and kiwi*

WATERMELON, FETA, AND MINT MINI SKEWERS

*Fresh cubed watermelon with Feta cheese and fresh mint leaves on a bamboo skewer*

CAPRESE SKEWER (VEG)

*Fresh mozzarella, tender basil leaves and juicy tomatoes on a bamboo skewer, drizzled with balsamic reduction*

MELON PROSCIUTTO AND CHEESE SKEWERS (VEG)

*Cantaloupe balls, prosciutto slices, fresh basil and soft mozzarella cheese*

ANTIPASTO SKEWER

*Genoa salami, marinated artichoke, roasted red pepper, sun dried tomato and fresh basil leaf on a wooden skewer*

CAJUN CHICKEN SKEWERS

*Blackened chicken breast skewers with Cajun rubbed spices served with cilantro lime sauce*

CHICKEN SOUVLAKI SKEWER

*Fresh grilled chicken breast seasoned with lemon, olive oil and Mediterranean herbs served with tzatziki*

COCONUT CHICKEN SKEWERS

*Marinated chicken breast strips in soy marinade, skewered and rolled in coconut flakes, baked and served with sweet chili sauce*

CHICKEN SATAY SKEWERS

*Tender Chicken Satay skewers grilled and served with house peanut sauce and cucumber salad*

HOISIN LIME CHICKEN SKEWERS

*Tender chicken marinated with hoisin and fresh lime and seasonings, skewered and grilled*

## **JERK CHICKEN SKEWERS**

*Chicken breast rubbed with Cajun seasonings, cinnamon, brown sugar and grilled, served with mango salsa or creamy cucumber dipping sauce*

## **KALBI BEEF SKEWERS - minimum 3 dozen**

*Skewered and Grilled boneless beef short ribs in sweetened soy and garlic marinade*

## **NORTHWEST SALMON SKEWERS - minimum 3 dozen**

*Fresh wild salmon with house rub and maple syrup glaze, served on a bamboo skewer*

## **PARMESAN CRUSTED SALMON SKEWERS - minimum 3 dozen**

*Baked Atlantic salmon skewers finished with a rich and creamy citrus parmesan topping*

## **TOFU SKEWERS (VEG)**

*Marinated tofu in soy and seasonings, grilled and skewered*

## **VEGETABLE SKEWERS**

*Assorted garden vegetables marinated in olive oil, seasonings, grilled and drizzled with balsamic vinegar*

## **SLIDERS AND SANDWICHES**

### **BBQ PORK SLIDERS - minimum 3 dozen**

*Tender slow-cooked pork tossed with house BBQ sauce and served with sweet and tangy coleslaw on a brioche bun*

### **CLASSIC AMERICAN SLIDERS - minimum 3 dozen**

*Mini Angus beef patty served with Tillamook cheddar cheese, lettuce, tomato, ketchup and a sweet pickle on a brioche bun*

### **CHICKEN SLIDERS WITH SPICY MAYO SLAW - minimum 3 dozen**

*Chicken breast fillet with red onions, cabbage, dressing and Louisiana style hot pepper sauce served on a brioche bun*

### **BBQ BACON BLEU SLIDERS - minimum 3 dozen**

*Mini angus beef patty with thick cut pepper bacon, bleu cheese and barbecue sauce served on a brioche bun*

## **PLATTERS, DISPLAYS AND STATIONS**

### **SOUTHWESTERN BEAN SALSA with CHIPS - serves 20-25**

*Perfect blend of corn, black beans, red onions and cilantro makes this a seasonal favorite salsa served with tortilla chips*

FRESH FRUIT PLATTER (Small - serves 20-25 / Medium - serves 25-30 / Large - serves 35-40).  
*Beautiful displays of assorted melons, grapes, berries and citrus*

CRUDITE & HERB DIP PLATTER - (Small - serves 12-15 / Medium - serves 20-25 /  
Large - serves 35-40)  
*Crisp and fresh vegetables displayed beautifully served with house creamy herb dip and ranch dip*

OLIVE AND ONION FOCACCIA BREAD *with* DIPPING OIL  
*Fluffy and tender Artisan Focaccia Bread topped with olives, onions and Rosemary served with Olive oil, and balsamic vinegar for dipping*

ARTISAN BREADS *and* SPECIALTY DIPPING OILS  
*Artisan breads (Pugliese, Olive Ciabatta, Focaccia) with specialty dipping oils*  
*Choose 3 (olive oil and balsamic, Basil Olive, Mango Pulp, Raspberry, Pomegranate, Edelflower, Cherry Almond)*

HUMMUS & OLIVE TAPENADE, PITA BREAD  
*Classic hummus and savory olive tapenade served with pita bread slices*

FINE CHEESE PLATTER – Small: (Serves 20 – 30 people) ; Large: (Serves 40 – 50 people)  
*Domestic and imported fine cheeses displayed with dried fruit, sliced baguettes and gourmet crackers*

OLIVE TAPENADE (VEG)  
*Black and green olives diced with capers, olive oil, served with sliced baguettes and gourmet crackers*

CHARCUTERIE BOARD - Small: (Serves 20 – 30 people) ; Large: (Serves 40 – 50 people)  
*Creative assortment of cured meats may include: genoa salami, serrano ham, prosciutto, various artisan salamis served alongside dried fruits and figs*

CHEESE & SALAMI PLATTER - Small: (Serves 20 – 30 people) ; Large: (Serves 40 – 50 people)  
*Striking presentation of assorted hard & soft cheeses, with artisan salamis served with gourmet crackers and grapes*

MEXICAN LAYERED DIP  
*Individual cups layered with black beans, cheddar cheese, tomatoes, sour cream, guacamole, olives and green onions served with tortilla chips*

SPINACH DIP (serves 20-25)  
*Flavorful creamy spinach dip with scallions, water chestnuts and seasonings displayed in round Sourdough, served with French baguette slices*

WARM AND CREAMY BACON CHEESE DIP (serves 20-25)  
*Served warm, this creamy dip combines creamy cheese, bacon, additional cheese blends, onions, minced jalapenos and seasonings for a most delicious dip served with tortilla chips*

MASHED POTATO AND CHICKEN MARTINI BAR - (minimum 3 dozen)

*Garlic mashed potatoes and rich gravy topped with crispy chicken tenders and finished with scallions and bacon bits served in individual martini glasses*

LOBSTER MAC AND CHEESE MARTINI BAR - (minimum 3 dozen)

*Creamy three cheese (cheddar, parmesan and gruyere) mac and cheese with penne pasta and lobster meat served in individual martini glasses*

ASIAN BARBECUE PORK - (serves 20-25)

*Moist and flavorful pork marinated in hoisin, soy sauce, roasted and lacquered with honey*

GRILLED ANTIPASTO PLATTER -

*Colorful offerings of marinated vegetables including asparagus spears, mushrooms, artichoke hearts, peppers, grilled zucchini and eggplant served alongside dolmades (delicate parcels of grape leaves stuffed with long-grain rice, herbs and seasonings)*

SALMON DIP *with* CROSTINI PLATTER -

*Premium smoked salmon blended with cream cheese, dill, lemon juice and capers served with a rosette of salmon lox and crostini*

SALMON MOUSSE AND VEGETABLE PLATTER -

*Premium Salmon Mousse surrounded by a crown of asparagus served with fresh sliced carrots, cucumbers and assorted crackers*

This is a sample menu of some of our more popular items. Please contact us directly for pricing and to customize a menu for your event. You can contact us at the number below or through the contact us form on our website.