

# APPS & PLATTERS

## HAND-CRAFTED HORS D'OEUVRES

Butler Passed

Grilled Artichoke Skewer with Oven-Roasted Tomato, Olive and Mozzarella

Goat Cheese with Micro Greens on a Beet Chip

Crostini with Blue Cheese and Roasted Fig Marmalade

Warm Open-Faced Mini Grilled Cheese with Fontina, Basil Pesto and Truffle Oil

Shrimp and Lobster Cake with Spicy Remoulade

Seafood Cocktail Shooter, Ceviche with Crab and Shrimp in Citrus

Smoked Salmon with Lemon, Dill, Crème Fraiche and Capers in a Cucumber Cup

Asian Crab Salad on a Belgian Endive Spear

Chicken Pot Pie Spoons

Classic BLT with Avocado Aioli

Southwest Chicken Salad on a Cornbread Crouton

Grilled Open-Faced Mini Reuben on Rye with Gruyere

Skewered Meatball with Sweet and Sour Sauce

Roasted Filet of Beef on a Crostini with Horseradish Cream and Balsamic Onions

**\$5 per piece**

*minimum 25 pieces per selection*

## THE PLATTERS

Vegetable Trio Platter with Raw, Grilled and Marinated served with Roasted Red Pepper Aioli

**\$175 per 50 guests**

Traditional and Roasted Red Pepper Hummus with Parmesan Pita Crisps

**\$225 per 50 guests**

Classic Deviled Eggs and Tea Sandwiches  
Cucumber, Arugula, Smoked Salmon and Capers on Pumpernickel Fig, Mascarpone and Prosciutto on Grain Bread

**\$200 per 50 Pieces**

Imported and Domestic Cheese Display with Sliced Breads and Crackers

**\$275 per 50 guests**

Charcuterie Platter of Imported Sliced and Cured Meats, Mediterranean Olives and Gourmet Mustards with Sliced Breads and Pita Points

**\$275 per 50 guests**

Antipasti Platter with Marinated Vegetables, Imported and Domestic Cheeses, Sliced and Cured Meats, Mediterranean Olives with Sliced Rustic Breads and Artisan Crackers

**\$450 per 100 guests**

Grilled Sliced Local Southwest Turkey and Italian Sausages, Blue, Brie and Cheddar Cheeses  
Spicy Mustard and Fig Jam served with Sliced Breads and Artisan Crackers

**\$275 per 50 guests**

Warm Fontina Fondue with Wild Mushrooms with Crostini and Focaccia Bread Sticks

**\$225 per 50 guests**

Warm Havarti Fondue with Roasted Walnuts served with Crostini and Focaccia Sticks

**\$225 per 50 guests**

Warm Artichoke Spinach Dip served with Herb Seasoned Pita Points

**\$250 per 50 guests**

Iced Shrimp with Cocktail Sauce Served on Iced Tray or in Individual Shooter Glasses

**\$250 per 50 pieces**

Iced Season's Best Oysters with Remoulade Sauce  
Served on Iced Tray

**\$300 per 50 pieces**

22% service charge + 8.95% tax applies (current tax). Menu selections are subject to price changes.

