



HAND-CRAFTED HORS D'OEUVRES

Butler Passed

\$6.50 per piece

Grilled Artichoke Skewer with Oven-Roasted Tomato, Olive and Mozzarella with Drizzle of Balsamic Reduction

Goat Cheese, Fig and Crispy Beets on a Crostini

Blue Cheese and Sweet Caramelized Onion Tart

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

Shrimp and Lobster Cake with Spicy Remoulade

Seafood Cocktail Shooter with Crab and Shrimp in Citrus

Smoked Salmon with Cucumbers, Capers and a Lemon Dill Crème Fraîche on Marble Rye

Curry Crab Salad on Crisp Wonton

Chicken Pot Pie Spoons

Classic BLT with Avocado Aioli

Southwest Chicken Salad on a Cornbread Crouton

Chicken Fundido with Herbed Cream Cheese and Roasted Chilies wrapped in a Crispy Tortilla

Grilled Chicken Artichoke Skewer with Oven-Roasted Tomato and Olive with Basil Vinaigrette Drizzle

Grilled Open-Faced Mini Reuben with Pastrami, Sauerkraut, and Gruyère on Marble Rye

Skewered Meatball with Sweet and Sour Sauce

Open-Faced Meatloaf Sandwich with Chipotle Ketchup Topped with Crispy Onions on a Toasted Parker House Roll

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

Beef Wellington with Mushroom Duxelles Wrapped in Puff Pastry

Minimum 25 pieces per selection

THE PLATTERS

Vegetable Trio Platter:

Raw, Grilled and Marinated Vegetables

Served with a Lemon Basil Aioli

\$7 per guest

Roasted Tomato and Pine Nut Hummus Served with Pita Crisps, Raw and Pickled Vegetables

\$8 per guest

Classic Deviled Eggs and Tea Sandwiches:

Cucumber, Arugula, Smoked Salmon and Capers on Pumpernickel Fig, Mascarpone and Prosciutto on Grain Bread

\$10 per guest

Imported and Domestic Artisan Display with Soft and Hard Cheeses Served with Sliced Breads and Artisan Crackers

\$10 per guest

Trio Crostini Platter:

Chopped Marinated Roasted Peppers, Olives and Capers on Sourdough

Blue Cheese with Pear Compote on Cranberry Walnut Bread

Tomatoes, Shaved Asparagus and Smoked Pancetta on Sourdough

\$9 per guest

Charcuterie Platter:

Imported Sliced and Cured Meats, Mediterranean Olives and Gourmet Mustards with Sliced Breads and Artisan Crackers

\$10 per guest

Antipasti Platter:

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

\$12 per guest

Grilled Meats and Cheeses:

Grilled Sliced Local SW Turkey and Italian Sausages

Blue, Brie and Cheddar Cheeses with Spicy Mustard and Stone Fruit Jam

Served with Pretzel Sticks and Crackers

\$10 per guest

Warm Fontina Fondue with Wild Mushrooms

Served with Crostini and Focaccia Bread Sticks

\$9 per guest

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

\$9 per guest

Warm Artichoke Spinach Dip Served with Herb Seasoned Pita Points

\$9 per guest

ZuZu Blue Cheese Fondue with House-Made Potato Chips

\$9 per guest

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

\$10 per guest

Jumbo Prawns, Crab Claws, White Fish Ceviche served with Crisp Tortilla Chips with Cocktail Sauce and Lemon Wedges

\$12 per guest

Platter Service:

Gluten-free options available upon request.

Per Person Menus will be charged on full guest count.

Contracted service charge and current sales tax apply to all menu pricing. Menu selections are subject to price changes.