

HORS D'OEUVRES

The following hors d'oeuvres are priced by the dozen. There is a two-dozen minimum for each item. Cold items are set up on ready-to-serve platters. Hot items are delivered in oven-safe pans with wire racks. If you are planning a cocktail party and would like service staff, please visit our website to view a full list of other seasonal, specialty items. Our sales team will be happy to put together a proposal for your full-service event.

COLD HORS D'OEUVRES

SKEWERS \$25/dz

five spice tuna
spicy chilled shrimp
sesame chicken
rosemary & balsamic chicken
fresh fruit

PINWHEELS \$18/dz

buffalo chicken
southwest chicken
antipasto
black bean & feta

CANAPES \$18/dz

herbed goat cheese and tomato
olive tapenade
artichoke salad
mascarpone, sundried tomato & pesto
herbed Boursin on cucumber
smoked salmon

SNACKS

rosemary almonds \$20/lb
cheddar crisps \$13/lb
herbed cracker bread \$5/lb



HOT HORS D'OEUVRES

BUNDLES AND TARTS \$18/dz

wild mushroom
vegetable spring roll
cheddar & apple quiche
petite quiche lorraine
crab & shrimp wontons

QUESADILLAS \$18/dz

brie & apple
mushroom & jalapeno jack cheese
ancho chicken with black bean
chevre, beef & scallion

SAVORIES \$26/dz

(4 dz minimum per type)

bacon wrapped scallop
cocktail crab cakes
sambal chicken
cauliflower & kale empanadas
chicken apple sausage