



## Passed Hors d'oeuvres Menu

\*Premium items are an additional charge for package pricing as listed

**Smoked Chicken Verde Quesadillas** with Mango pico de gallo and crème fraiche

**Chicken Po' Boy Crostini**

French bread crostini topped with fine diced blackened grilled chicken breast, grilled pineapple bits, and Cajun lime remoulade

**Sriracha BBQ Chicken Sliders**

Mini Martins super soft potato rolls, pulled smoked chicken in a creamy bbq sauce with a hint of sriracha, sharp cheddar, crunchy maple bourbon pickle relish.

**Drunken Meatballs**

Bullet bourbon brown sugar glazed beef meatballs garnished with candied pistachio dust.

**Chicken Tikka Masala Naan Bite**

Mild Indian inspired spiced chicken in a creamy tomato sauce served on mini naan square crisp with a crispy jasmine rice crumb garnish

**Southern Crispy Chicken Bites**

Tender chicken breast, hand breaded and fried to a golden crisp. Served with a drizzle of creamy honey mustard bbq

**Beef & Blue Crostini**

Crostini toast topped with creamy blue cheese mozzarella mixture and topped with diced beef tenderloin, roasted red peppers and chives

**Brisket Tostadas**

Mini corn round topped with Spanish Manchego, smoked beef brisket and a drizzle of bbq and horsey sauce

**\*\*Ginger Teriyaki Beef Tenderloin Skewer**

Thin sliced beef tenderloin marinated in ginger teriyaki served on a skewer. Creamy wasabi garnish. (premium \$2 additional per person)

**Bacon Cheddar Burger Ball**

Smoked bacon, ground beef, white cheddar, caramelized onions baked into meatballs. Served on a pick with a sweet bourbon bbq drizzle

**BLT Avo Sliders**

Mini Martins potato rolls with chipotle mayo, crispy brown sugar pepper bacon, heirloom roasted tomato, romaine chiffonade, fresh avocado bite

**Bacon Mac and Cheese Bite**

Creamy mac & cheese, crumbled smoked bacon, rolled in parmesan panko bread crumbs and lightly fried

**Frankies in Blankies**

Tried and true smokey cocktail franks rolled in puff pastry with a dark ale mustard dip

**Country Ham Biscuits**

Mini biscuit cup with warm Havarti and country ham and a dollop of bacon apple onion jam

**\*\*Lobster Croissant Canape**

House made parsley tarragon croissant mini triangle baked as a one bite cup and filled with a traditional cold water lobster salad garnished with a micro pepper flower (premium \$2 additional per person)

**Cajun Blackened Shrimp Tostada**

on a Mini Grilled Blue Tortilla Round.

Garnished with roasted garlic avocado mash and red amaranth micro green (premium \$1 additional per person)

**Creamy Crab Bruschetta Crostini**

Pumpernickel crostini with a creamy crab cheddar melted on top with a touch of roasted garlic tomato bruschetta (premium \$1 additional per person)

**Herb Poached Tail On Shrimp**

Colossal shrimp poached in a lemon herb broth, peeled, chilled and served with fresh horseradish cocktail sauce (premium \$2 additional per person)

**Smoked Ahi Tuna**

Ginger sesame lime Ahi Tuna cube, smoked to medium rare and served chilled (premium \$2 additional per person)

**Crabcake Stuffed Baby Bellas**

Baby bella mushrooms stuffed with our mini lump crabcakes and baked. (Premium \$1 additional per person)

**Bourbon BBQ Scallops Wrapped in Bacon**

Tender scallops wrapped in smokey bacon and glazed with our Bullet bourbon bbq sauce (premium \$3 additional per person)

**Oyster Shooters**

Fresh shucked Oysters on the half shell with a lemon squeeze and fresh grated horseradish or hot sauce (premium \$3 additional per person)

**Crabbie Bites**

Lump mini crab cakes brushed and baked with lemon garlic butter. Garnished with a dot of Cajun remoulade (premium \$2 additional per person)

**Heirloom Tomato Basil Crostini**

Ciabatta crostini topped with a creamy basil mozzarella parmesan melt, roasted heirloom tomatoes and fresh basil chiffonade

**Chips & Dip**

Caramelized onion dip served in a bamboo cup with sweet Maui kettle chips

**Goat Cheese & Fig Jam Flatbread Bite**

Mini house made sweet Potato roti flatbread baked to semi crisp and spread with sheeps milk manchego & goat cheese, topped with jalapeno fig jam and garnished with mini dianthus edible flower.

**Spinach Feta Triangles**

Traditional spanakopita filling of feta and spinach rolled and baked in a crispy layered filo dough

**Avo Smash**

Pumpernickel toast topped with a leaf of baby spinach topped with fresh lime and pink salt smashed avocado. Garnished with mango pico de gallo

**Florentine Stuffed Baby Bellas**

Baby bella mushrooms stuffed with a white cheddar, spinach, sundried tomato filling and baked.

**Grilled Cheese Tomato Shooter**

A mini square of sourdough grilled cheese served on a mini cup of tomato basil bisque (Premium \$1 additional per person)

**Butternut Squash Apple Shooter**

Roasted butternut squash green apple bisque served with a cinnamon sugar wheat crouton in a mini cup (Premium \$1 additional per person)

**Bloody Mary Gazpacho Shooter**

English cucumber heirloom tomato chilled gazpacho with a little bloody mary twist. Topped with a toasted lemon olive oil ciabatta crumble (Premium \$1 additional per piece)

## **Gathering Tables**

We love to see everyone gather around a big table and enjoy the food and each other. Our displays are rustic, fun, crowd friendly and delicious!

## **Cheese Pleaser**

Cave Aged Sharp Cheddar, Vermont Extra Sharp Cheddar, Dill Havarti, Habanero Jack, Baby Swiss. Little bit of crackers, berries, grapes and dark ale mustard

## **Cheesed to Meat Ya**

Local garlic and plain ring bologna, sliced pepperoni stick, smoked meat sticks, housemade jerky, sharp yellow and white cheddar, jalapeno jack cheese, pepperoni cheese, horseradish cheddar, sweet hot mustard.

## **Veggie Field**

Broccoli, Carrots, Cauliflower, English Cucumber, Heirloom Grape Tomatoes, Watermelon Radish, Baby Bella Mushrooms, Split Sweet Snap Peas, Butternut Squash Hummus and Sour Cream Dill Dip

## **Pumpnickel Spinach Boat**

Our hollowed out fresh pumpnickel bread loaf filled with a cold creamy spinach dip surrounded by pumpnickel and marble rye bread pieces for dipping. A crowd favorite display and flavor!

## **“That’s Amore” Board**

Shaved prosciutto, genoa salami, sharp provolone, shaved romano, fresh mozzarella balls, country olive mix, stuffed cherry peppers, gorgonzola stuffed olives, roasted red peppers, dried fig and apricot garnish

## **\*\*\*Red, White and Blue**

Sliced Beef tenderloin, rare and medium rare, Amish Blue Cheese, Roasted garlic black pepper mayo, roasted red pepper strips, horsey sauce, horseradish, coarse grain dark ale mustard, balsamic caramelized onion jam. Served with a side of round mini rolls - (Premium item \$10 additional charge per person)

## **Spread It On**

Boursin herb cheese, Apricot topped Pistachio Goat Cheese, Baby Chive Cream Cheese, Roasted Red Pepper Cheddar Spread, Blackberry Lemon Preserves, Supergrain Crackers, Sesame Rice Crackers, Soft Rosemary Ciabatta

## **\*\*\*By the Sea**

Peeled Colossal Shrimp, Jumbo Crab Cocktail, Mango Lime Lobster Salad, Smoked Salmon Cream Cheese Spread, Wheat Crackers, Cocktail Sauce, Crab Bruschetta, Sliced Smoked Ahi Tuna, Sesame Soy Sauce, Wasabi Cucumber Sauce. (Premium item \$10 charge per person)

## **\*\*\*\*Just the Shrimp**

Peeled, chilled lemon poached colossal shrimp displayed with cocktail sauce. (Premium item \$10 charge per person)

## **Far East Fusion**

English Cucumbers, seaweed chips, wasabi peas, sesame sticks, daikon & watermelon radish, heirloom carrots, cucumber garlic yogurt dip, roasted chick peas, matcha black sesame dusted pistachio goat cheese dip, torn naan bread, pickled ginger roses, wasabi, pea shoots, vegan crunchy Edamame slaw (all vegan option available upon request)

## **Middle Eastern Mezze**

Roasted Butternut Squash Hummus, Roasted Red Pepper Hummus, Babaganoush, Whipped Feta Spread, torn naan bread crisps, English cucumbers, stuffed grape leaves, roasted red peppers, crumbled feta, country olive blend.

## **Fiesta Fun**

Traditional guacamole, roasted corn poblano guacamole, mango black bean salsa, fresh tomato salsa, Key Largo corn tortillas chips, salt and pepper assorted flour tortilla chips, chipotle sour cream dip.

## **MelonBerry Board**

Watermelon, Cantaloupe, Honeydew, Strawberries, Blueberries, Blackberries, Raspberries, Strawberry Cream Cheese and Orange Chocolate Dip

## **Fruit Abound**

Clementine Wedges, Watermelon, Cantaloupe, Apple Slices, Red Grape Clusters, Golden Pineapple, Strawberries, Blueberries, Blackberries, Kiwi, Fresh Coconut, Mango Slices, Strawberry Pineapple Whip Dip

## **Crostini & Canapes**

Beef & Blue or Heirloom Tomatoes Crostini, Goat Cheese Apple Pecan on Multigrain Crostini, BLT Deviled Eggs, Cream Cheese Chive Caviar Pumpnickel Canape

**Hot Displayed Selections for Gathering Tables**

- Italian Meatballs in Marinara
- Swedish Meatballs
- Franks in Puff Pastry
- \*Mini Lump Crab Cake Bites w/Lemon Remoulade Dip \$2.00 more per person
- Pulled Pork with Mini Potato Rolls
- \*Mini Brisket Sandwiches w/ Potato Rolls with Jack Daniels BBQ & Horsey Dip \$1.00 more per person
- Southern Battered Chicken Tenders with BBQ & Honey Mustard Dips
- Sweet & Sassy Boneless Breaded Wing Bites with Blue Cheese Dip
- Grilled Jerk Chicken Bites with White Alabama BBQ Dip
- Pierogie Casserole
- Spinach Feta Filo Puffs
- Mini Assorted Quiche
- Beer Cheese Buffalo Chicken Dip with Key Largo Corn Tortilla Chips
- Parmesan Spinach Artichoke Dip with Assorted Flour Tortilla Chips
- Mexican Queso Dip with Key Largo Corn Tortilla Chips
- Crabcake Stuffed Mushrooms \$5 pp
- Florentine White Cheddar Stuffed Mushrooms \$4 pp
- Italian Breaded Mozzarella Sticks with Marinara \$4 pp
- Bacon Cheddar Mini Potato Skins with Sour Cream Dip \$4 pp

**Add On Carving Chef**

- Salt & Pepper New York Strip Loin with Horseradish Sauce and Mini Rolls \$10 pp
- Smoked Beef Brisket with Jack Daniels BBQ Sauce, Horseradish Sauce and Mini Rolls \$8 pp
- Teriyaki Glazed Flank Steak \$8 pp
- Maple Dijon Boneless Turkey Breast \$6 pp
- Apricot Brown Sugar Country Smoked Ham \$5 pp