



HORS D'OEUVRES

Minimum of 40 guests. Prices are per person or each and subject to change

Glazed Wings

Large baked chicken wings glazed with your choice of sauce – Honey Lemon, BBQ, Buffalo

Breaded Chicken Tenders

Large breaded white chicken tenders. Choose plain with sauce on the side or tossed in Buffalo (topped with blue cheese), Honey Mustard, or BBQ

Asian Glazed Beef-ka-bobs

Skewers of beef, peppers and pineapple, roasted and tossed in sweet chili

Teriyaki Chicken Skewers

Chicken breast strips skewered and roasted in a teriyaki sauce

Meatballs – Swedish, BBQ, Blue Cheese Alfredo

Tender baked meatballs in your choice of Swedish gravy, BBQ sauce or our Creamy Blue Cheese Alfredo

Stuffed Baby Red Potatoes

Seasoned baked Baby Reds stuffed with cream cheese flavored with real bacon and chives

Finger Sandwiches

Served on fresh baked rolls. Choose from Ham with provolone cheese, Turkey Pesto, Side Street Chicken Salad, Italian Veggie

Petit Wraps

Served in a Spinach or Sun-dried tomato wrap. Choose from Turkey Tomato Pesto, Chicken Caesar

Sausage En croute

Puffed pastry filled with sausage topped with apricot chutney.

Domestic Cheese Tray

Cubed cheeses garnished with fresh fruit and served with assorted crackers

Gourmet Cheese Tray

Distinctive Epicurean cheese wedges, slices and cubes, garnished with fresh fruit and served with assorted crackers.

Fresh Fruit Tray

Cubed Seasonal fresh fruit, sectioned and garnished

Tiered Fresh Fruit and Cheese Display

Artistically displayed fresh fruit and cheeses on 3-tiers. Served with assorted crackers.



Warm Spinach & Artichoke Dip

Our made-from-scratch creamy dip topped with Asiago cheese and baked to perfection

Caprese Skewer Tray

Tray of fresh Basil, Tomatoes, and Mozzarella Cheese on skewers and drizzled with balsamic glaze.

Fresh Vegetable Tray w Dip

Tray of fresh Vegetables includes broccoli, cauliflower, tomatoes, carrots and cucumbers centered around a buttermilk ranch dip.

Cocktail Vegetables & Relish Tray w Dip

Tray of Seasonal Fresh Vegetables such as asparagus, celery, red peppers, broccoli, carrots and cucumbers. And relishes – olives, pickles, sweet peppers centered around a buttermilk ranch dip.

Cocktail Shrimp Tray (market priced)

Large Shrimp garnished with fresh lemon and cocktail sauce dipping sauce

DIVINE MINIATURES (each)

Carolina Pork Sliders w Sweet Pickles & Peppers

Cheeseburger Sliders w Bistro sauce

Fresh Crab Cake Sliders w Dill Aioli

Fresh Salmon Sliders w Dijon Mustard Sauce (MP)

Shrimp Shooters in a shot glass w cocktail salsa (1) (MP)

THE FINALE

DESSERTS

Assorted Mini Cheesecakes (min. 70)

Key Lime Tarts (min 70)

Sweet Potato Tarts (min 70)

Lemon Bars (min 25)

Petite Cookie & Brownie Tray (min 25)

Deep Dish Apple Pie

Apple, Peach or Cherry Cobbler –

(half pan) (full pan)

Triple Chocolate Cake (minimum 25)

Strawberry Shortcake – with fresh strawberries (minimum 25)

Assorted Cakes – (white, chocolate, or marble)

Cherry Cheesecake (min. 25)

DESSERT BAR

Assorted mini cheesecakes, chocolate dipped strawberries, dipped cookies, caramel drizzled brownies, white chocolate brownies, chocolate chip cookies, assorted petit fours, includes coffee