



Dinner Canapes and Hors d' oeuvres

Decorative Platters

Serves approximately 25 people (1/2 platter) or
50 people (full platter)

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| Poached Jumbo Shrimp Cocktail <i>with house-made cocktail sauce</i> | \$180 \$100/half platter |
| Charcuterie Platter <i>chorizo, prosciutto, salami, gherkins, dried figs, pickled peppers, mustard, crostini</i> | \$180 \$100/half platter |
| Elaborate Fruit Display <i>pineapple, melons, berries, grapes, citrus</i> | \$130 \$75/half platter |
| Artisan Cheese Platter <i>assorted cheese, fresh and dried fruits, marinated olives, nuts, baguette</i> | \$180 \$100/half platter |
| Marinated Grilled Vegetables <i>asparagus, summer squash, portobello, peppers, onions with hummus</i> | \$130 \$75/half platter |
| Bruschetta Bar <i>tomato, basil and garlic/olive tapenade/spinach-artichoke fondue/crostini</i> | \$130 \$75/half platter |

Canapes

(25 pieces)

(maximum of 5 choices per event)

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| Bacon Wrapped Beef Bites <i>pistou, whole grain mustard</i> | \$55 |
| Chicken Skewers <i>with choice of sauce (ranch, blue cheese, buffalo, Sriracha gastrique)</i> | \$45 |
| Caprese Skewers <i>cherry tomato, basil, fresh mozzarella (or olives – vegan option)</i> | \$40 |
| Bacon Wrapped Dates <i>goat cheese, balsamic reduction</i> | \$40 |
| Mini-Wellingtons <i>with demi-glance</i> | \$80 |
| Crispy Torpedo Shrimp <i>sweet Asian dipping sauce</i> | \$80 |
| Herbed Goat Cheese Stuffed Piquante Peppers | \$40 |
| Falafel <i>with seasonal hummus</i> | \$50 |
| Spanakopita <i>crispy filo triangles with spinach and feta cheese</i> | \$65 |
| Fig, Goat Cheese and Prosciutto Crostini | \$40 |
| Blue Cheese, Honey and Pear Crostini | \$40 |
| Chicken Cordon Bleu Croquettes <i>with Dijon lemon aioli</i> | \$40 |