

# Hors D'Oeuvres Menu

Priced per 50 pieces unless otherwise noted

## Chilled Selections

Vegetable, Fruit <b>OR</b> Cheese & Cracker Tray	
Large (serves 100-120 guests)	\$140
Medium (serves 50-70 guests)	\$90
Small (serves 20-30 guests)	\$60
Tortilla Chips & Black Bean Salsa	\$60
Cold Snacks (per pound)	\$30
Pretzels, Kettle Chips & Gardettos	
7 Layered Dip & Tortilla Chips	\$85
Bruschetta *(Seasonal)	\$80
Spinach Dip & Pita Chips	\$70
Caprese Skewers *	\$95
Pinwheel Wraps *	\$85
House Smoked Salmon & Creamy Dill Spread	mkt
Hummus & Pita Chips	\$40
Sausage & Cheese Tray	\$80
Shrimp Cocktail *	\$90
Anitpasta Platter	\$90

## Hot Selections

Bacon Wrapped Scallops *	\$130
Boneless Breaded Chicken Wings	\$85
BBQ, Buffalo, Peanut Thai <b>or</b> Plain	
Smoked Bacon Jalapenos	\$90
Sausage Stuffed Mushroom Caps *	\$90
Pretzel Bites with Beer Cheese Dip	\$50
Swedish <b>OR</b> BBQ Meatballs	\$80
Spinach & Artichoke Dip with Crostini	\$85
Coconut Shrimp & Sweet Chili *	\$95
Mini Quiche *	\$85
Chicken Mole Skewers	\$95
Cowboy Skewers with Sriracha Ketchup	\$80
Spanakopita *	\$80
Roast Beef Crostini * Horseradish Cream	\$85
Pot Stickers with Asian Sauce	\$80
Vegetable Tempura	\$80
Mushroom Duxelle Filo Shells *	\$75
Mini Beef Pasties	\$80

## 16" Pizzas

Pepperoni \$22      Cheese \$20      3 Toppings \$25      Greek \$27

\*Indicates items that may be passed

Prices are subject to change. Please note that 6% sales tax & 20% service charge will be added to all banquet functions.

\*Notice- Ask your server about menu items that are cooked to order or served raw. Consuming raw or under cooked meats, poultry, seafood, shellfish or eggs may increase risk of foodborne illness.\*