



## *Hors d'oeuvre Party Menu*

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It is our pleasure to bring you gourmet food with a twist, all of our items are fresh, made by hand and delivered from our Chef's kitchen straight to your special event. Our chef has hand-picked items that he believes will suit your pallet and pocketbook. Below you will find four packages ranging from \$12 -\$22 per guest. Each one offers delicious options of exquisite, bite-sized snack foods.

Our price per person packages includes disposables: serving pieces, plates, and paper napkins

- ✓ Menu pricing based on *minimum* of 25 guests.
- ✓ Sales Tax will be added to the final invoice. If tax exempt, please provide tax exempt form.
- ✓ A 20% service charge will be added to the final invoice.
- ✓ Choose from four different "Create Your Own Packages" / \$12 to \$22 per guest.
- ✓ Drop-offs require an additional \$75 fee for delivery and set-up.

### **Service staff available (prices include set-up and breakdown).**

- ✓ Head Chef: 1 Hour Event \$100, 2 Hour Event \$150, 3 Hour Event \$200
- ✓ Server: 1 Hour Event \$75 each, 2 Hour Event \$100 each, 3 Hour Event \$125 each
- ✓ Cook: 1 Hour Event \$75 each, 2 Hour Event \$100 each, 3 Hour Event \$125 each
- ✓ Bartender: 1 Hour Event \$75 each, 2 Hour Event \$100 each, 3 Hour Event \$125 each

## CREATE YOUR OWN PACKAGE

### **Budget Bash/ \$12.00 per guest**

- Two hot hors d'oeuvres
- Two cold hors d'oeuvres

### **It's A Party!/ \$15.00 per guest**

- Three hot hors d'oeuvres
- Three cold hors d'oeuvres

### **Living Large Package/ \$18.00 per guest**

- Four hot hors d'oeuvres
- Four cold hors d'oeuvres

### **Golden Gourmet Package/ \$22.00 per guest**

- Two "Golden Gourmet" hors d'oeuvres
- Four hot hors d'oeuvres
- Four cold hors d'oeuvres
- One fruit and cheese display

### ***Desserts (See our "Desserts Menu" for a full selection)***

- Assorted Gourmet Cookies | \$1.50 per guest
- Old Fashioned Fudgy Brownie | \$1.50 per guest
- Assorted Mini Cupcakes | \$1.50 per guest
- Assorted Mini Cheesecakes | \$1.50 per guest

### ***Beverage Stations***

- Coffee served with creamer, sweeteners, sugar, and stir sticks | \$1.00 per guest
- Iced Tea served with sweeteners, sugar, and straws | \$1.00 per guest
- Punch or Flavored Water | \$1.50 per guest
- Bottled Water | \$1.00 per guest
- Assorted Sodas Coke, Diet Coke, Sprite, and Dr. Pepper | \$1.00 per guest
- Add Hot Tea to coffee station | \$.50 per guest

### Hors d'oeuvre | Served Hot

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- Mac and Cheese Shooters (Fan Favorite)
- Black Forest Ham and Parmesan Palmiers: with hot sweet mustard, and Parmesan cheese rolled and baked in puff pastry
- Mini Hot Dogs: served in mini bun (Little Fan Favorite)
- BBQ Pork or BBQ Chicken Sliders (Fan Favorite)
- Beef Sliders: with lettuce, tomato, pickle and American cheese
- Mini Stuffed Burgers: stuffed with mozzarella cheese
- Mini Crab Cakes: with roulade sauce
- Herb Marinated Grilled Shrimp: jumbo shrimp marinated in fresh herbs and garlic olive oil
- Bacon Wrapped Chicken: tender chicken breast pieces wrapped in bacon and baked until crispy, brushed with a barbeque glaze
- Chicken Egg Rolls: filled with shredded chicken, Napa cabbage, carrots, bamboo shoots, and fresh ginger; served with a house made sweet and sour sauce
- Chicken Satay: strips of tender marinated chicken, skewered and grilled with a ginger sesame sauce
- Chef Ken's Fried Chicken Fingers: premium breaded chicken breast lightly fried and served with ranch
- Cheese Ravioli Crisps with Basil Sauce: fresh three cheese raviolis lightly fried and served with a basil marinara sauce
- Fried Mozzarella Bites: fresh mozzarella breaded with seasoned breadcrumbs and lightly deep fried, served with dipping sauce
- Tiny New Potatoes: topped with sour cream, chives, and bacon bits
- Wild Mushroom Polenta Triangles: lightly toasted polenta with Parmesan cheese, topped with wild mushrooms and sun-dried tomatoes; drizzled with a balsamic vinegar reduction
- Fire Roasted Tomato Soup Sip with Grilled Cheese: tomatoes simmered with garlic, basil and cream, served warm in a small shot glass with a grilled cheese triangle (Fan Favorite)

### Hors d'oeuvre | Served Cold

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- Fruit and Cheese Display (counts as 2 cold hors d'oeuvres): assortment of cheese, berries and crackers
- Mediterranean Display (counts as 2 cold hors d'oeuvres): feta, hummus, artichokes, roasted red peppers, roasted garlic dip, baba ganoush, pita, marinated tomatoes, and Greek olives
- Mini Shrimp Avocado Stacks: fresh greens, topped with avocado, tomatoes, cucumber, shrimp, and Vidalia onion dressing (Fan Favorite)
- Shrimp Cocktail: chilled shrimp with fresh lemon wedges and cocktail sauce
- Bleu Cheese Creme on Belgian Endive: creamy bleu cheese, mixed until fluffy, sprinkled with toasted hazelnuts and thinly sliced granny smith apple pieces
- Chevre Stuffed Tomatoes: fresh, halved tomato, stuffed with chevre spiced with thyme, garlic, and sprinkled with parsley

- Heirloom Tomato Bruschetta: toasted baguette topped with vine ripened heirloom tomatoes, garlic, and fresh basil (Fan Favorite)
- Vegetable Crudités: a plentiful array of fresh seasonal vegetables served with ranch dip
- Caprese Skewers: marinated mozzarella with vined ripe pear tomatoes; complimented with fresh basil and a balsamic reduction

### Golden Gourmet Hors d'oeuvre | Served Hot

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These items are available if you select the Golden Gourmet Package

- Bacon Wrapped Scallops: grilled to perfection with a teriyaki glaze (Fan Favorite)
- Mahi Mahi Bites: coated in macadamia nuts and breadcrumbs, lightly fried, then baked, sliced and topped with a tropical pineapple salsa
- Salmon & Scallop Lollipops: tender pan seared scallops, wrapped with sliced salmon, served on a lollipop, finished with a lemon buerre blanc sauce
- Salmon Wrapped Asparagus Spears: wrapped in premium salmon, drizzled with a lemon beurre blanc
- Bacon Wrapped Scallops: wrapped in bacon and grilled to perfection with a kimchi
- Smoked Salmon on Ciabatta Toasts: with a dill crème fraîche
- Grilled Beef Tenderloin Sliders: herb and pepper crusted beef tenderloin slices with aioli topped with roasted tomatoes (Fan Favorite)
- Beef Bruschetta: with horseradish sauce, roasted tomatoes, and grilled onion (served hot or cold)
- Lobster Mac and Cheese Shooters (+\$1)