Small Bites & Hors d'ouevres Menu

Everything is priced per dozen. There is a two-dozen minimum per Hors d'oeuvres.

All paper products included (plates, napkins, utensils).

Service includes: Set-up, buffet table, take- down, and clean-up.

Hot Small Bites & Hors d'ouevres

Hot Jalapeno and Artichoke Dip (V) \$23/quart

served warm in a bowl with crostini.

Jumbo Stuffed Mushrooms (V) \$21/dozen

stuffed with spinach and cheese and broiled.

Teriyaki Meatballs \$21/dozen

served in a wonton cup, topped with toasted sesame seeds, and chives.

Bacon, Scallion, and Cheddar Mini Quiche \$20/dozen

(can be made crustless)

Mini Barbeque Pork Sliders \$36/dozen

Succulent pulled pork served on mini brioche rolls.

Jalapeno Poppers \$24/dozen

stuffed with cream cheese and wrapped in bacon.

Grilled Dry Rubbed Ribeye Steak Crostini \$36/dozen

Served on crostini with horseradish cream and french fried onions.

Chicken Poblano Enchilada Cups (V) \$24/dozen

Rotisserie chicken breast, black beans, corn, cheddar cheese, enchilada sauce, and roasted poblano peppers in a corn tortilla cup.

Blueberry Brie Bites \$30/dozen

Served in phyllo cups and drizzled with honey.

Room Temperature Small Bites & Hors d'ouevres

Bloody Mary Prawn Cocktail \$30/dozen

served in a shot glass filled with bloody mary cocktail sauce and celery sprig garnish.

Mini Gyro Sliders \$24/dozen

grilled chicken on mini naan bread with cucumber, tomato, pickled red onion, and a tangy white garlic shawarma sauce.

Italian Sausage Skewer \$30/dozen

With artichoke heart, mozzarella, roasted red pepper, and basil pesto.

Italian Bruschetta (V) \$20/dozen

toasted crostini topped with fresh tomato and basil.

Smoked Salmon Crostini \$36/dozen

Topped with herbed cream cheese, capers, and dill.

Chopped Chicken Curry Salad \$24/dozen

served on tiny croissants.

Fresh Fruit Skewers (V) \$27/dozen

A rainbow of seasonal fruit bites on a decorative skewer.

Bacon Wrapped Dates \$24/dozen

stuffed with mascarpone cheese and broiled to perfection.

Buffalo Chicken Salad Shooters \$26/dozen

served with crisp celery sticks and blue cheese dressing.

Caprese Skewers (V) \$36/dozen

Fresh Mozzarella balls, cherry tomatoes, and basil leaves drizzled with balsamic reduction.

Mini Sweet Peppers (V) \$20/dozen

stuffed with martini olive cream cheese and parsley sprinkles.

Mini Cheese Ball (V) \$30/dozen

Cream cheese, cheddar, blue cheese, and pecan balls rolled in parsley on a multigrain cracker.

Whipped Blue Cheese Crostini \$26/dozen

With pear, honey drizzle, and walnut sprinkles.

Southwest Shrimp Wonton \$32/dozen

Grilled jumbo shrimp nestled in a guacamole wonton taco.

Antipasto Skewers \$30/dozen

Cheese Tortellini Pasta, salami, artichoke heart, and kalamata olive on a skewer brushed with basil pesto.

Meyer Lemon Lettuce Cup (V) \$24/dozen

romaine leaf topped with apple slices, crumbled feta, craisins, pecans, and Meyer Lemon vinaigrette.

Caramelized Onion and Fig Crostini (V) \$24/dozen

served on top of a smear of Chevre goat cheese.

Deviled Eggs \$15/dozen

Velvety yolk filling sprinkled with smoked paprika.

Crudité Shooter (V) \$18/dozen

Herbed ranch with carrot, celery, bell pepper, and asparagus sticks in a shot glass.

Mini Cheese Ball (V) \$30/dozen

Cream cheese, cheddar, blue cheese, and pecan balls rolled in parsley on a multigrain cracker.

Whipped Blue Cheese Crostini \$26/dozen

With pear, honey drizzle, and walnut sprinkles.

Southwest Shrimp Wonton \$32/dozen

Grilled jumbo shrimp nestled in a guacamole wonton taco.