



APPETIZERS

\$3.00 per person

If you are concern about your guests getting enough to eat, we recommend that you choose six to seven appetizers to balance your meal. Additional food items may be added to balance your meal.

Vegetable Crudites with Dips

Pigs in a Blanket

Deviled Eggs

Barbecue Chicken Wings

Lemon Peppered Wings

Hot Chicken Wings

Stuffed Cherry Tomatoes

Stuffed New Potatoes topped with Bacon and Chives

Stuffed New Potatoes topped with Blackened Shrimp and Chives

Stuffed New Potatoes topped with Turkey, Cheese and Chives

Tomato Bruschetta topped with Feta Cheese on a Crostini



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Brie Tartlets with Red Chili Pepper Spread
Brie Tartlets with Almond and Peach Chutney
Hot Spinach Artichoke Dip with Tortilla Chips
Chicken Sate with Peanut Sauce or Sweet Chili Sauce
Teriyaki Spicy Beef on Crostini
Tomato, Mozzarella & Basil Kabobs
Eggplant Tapenade with Blackened Shrimp
Mini Burger Sliders topped with Pimento Cheese
Crab Stuffed Mushrooms
Spinach Stuffed Mushrooms
Pulled Pork Sliders
Meatballs in Barbecue Sauce
Sweet N Sour Meatballs
Beef Kabobs
Chicken Quesadillas
Spanakopita
Chicken Kabobs
Chicken Salad on Crostini
Chicken Salad on Mini Croissants
Pecan Chicken Bites with Honey Barbecue Dipping Sauce
Coconut Shrimp with Sweet & Sour Sauce
Pimento Cheese Balls rolled in Toasted Almonds
Thai Chicken Skewers served with Thai Peanut Sauce
Crudite Shots with Peppercorn Ranch Dressing

CONSUMING RAW OR UNCOOKED MEAT, POULTRY, SEAFOOD, SHELLFISH OR EGG MAY INCREASE YOUR CHANCE FOR A FOODBORNE ILLNESS
PRICES ARE SUBJECT TO CHANGE



APPETIZERS

\$4.50 per person

If you are concern about your guests getting enough to eat, we recommend that you choose six to seven appetizers to balance your meal. Additional food items may be added to balance your meal.

Antipasto Platter

Sweet Chili Shrimp on a Wonton with Hummus

Sliced Smoked Salmon Platter

Chicken Wellingtons topped with Spicy Mustard

Beef Wellington topped with a dap of Horseradish Sauce

Fruit Display with Yogurt Dip

Domestic Cheeses garnished with Berries and Nuts served with Gourmet Crackers

Shrimp Cocktail

Shrimp Cakes with Remoulade Sauce

Mini Crab Cakes with Remoulade Sauce

Lamb Chops marinated in Teriyaki Sauce

Baby New Zealand Lamb Chop with Hot Mango Glaze

Whole Poached Salmon Display

California Rolls

Assorted Breads, Chips & Spreads to include (Hummus, Seafood Dip, Spinach & Artichoke Dip, Pimento Cheese Spread)

Roasted Vegetables Drizzled with Aged Balsamic

Brisket Sliders

Spicy Beef on Endives

Cucumber with Smoked Lobster Mousse with Lemon Dill

Lobster Spread in Phyllo Cup

Cajun Catfish Bites with Remoulade

Shrimp Shooter Cocktail served with Cocktail Sauce

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