

# Hors d'oeuvres

ALL PRICING IS PER TRAY OF 25 PIECES. PRICING IS BASED ON PASSED OR DISPLAYED FOR UP TO ONE HOUR.

## Seafood

<b>AHI TUNA POKE</b> .....	\$65
Hawaiian-style tartare in cucumber cup	
<b>21 / 25 SHRIMP</b> .....	\$48
with cocktail sauce and lemon wedges	
<b>BBQ SHRIMP &amp; BACON</b> .....	\$50
with apricot-ancho barbecue sauce	
<b>SMOKED SALMON CROSTINI</b> .....	\$48
with sour cream, capers and pickled red onion	
<b>BAKED MINIATURE LUMP CRAB CAKE</b> .....	\$68
with rémoulade	
<b>BACON-WRAPPED OCEAN SCALLOPS</b> .....	\$66
with Asian barbecue sauce	

## Meat

<b>BLACK &amp; BLUE BEEF</b> .....	\$44
with tomato jam on crostini	
<b>MINIATURE BEEF SLIDERS</b> .....	\$68
with American cheese, dill pickle and secret sauce	
<b>MINI PIG-IN-A-BLANKET</b> .....	\$41
with Dijon mustard sauce	
<b>CAROLINA PULLED PORK</b> .....	\$56
on sweet roll sliders with slaw	
<b>WHIPPED FRESH RICOTTA &amp; SOPPRESSATA CROSTINI</b> .....	\$42
<b>TAPAS ON A STICK</b> .....	\$38
Manchego, green olives, sausage and black olives	

*Meat (continued)*

<b>MEATBALLS</b> .....	\$40
spicy Korean-style gochujang	
<b>DEVILED EGGS</b> .....	\$27
with bacon and chives	
<b>PIMENTO CHEESE BLT BITES</b> .....	\$34
<b>ASSORTED PETITE QUICHE</b> .....	\$52

*Poultry*

<b>CHICKEN &amp; CHEDDAR EMPANADA</b> .....	\$45
with chipotle-sour cream	
<b>GRILLED CHICKEN SKEWER</b> .....	\$44
with Alabama white barbecue sauce	
<b>CHICKEN CURRY SALAD PROFITEROLES</b> .....	\$37
<b>FRIED CHICKEN &amp; PICKLE</b> .....	\$44
on a cream-top biscuit	

*Vegetable*

<b>MEDITERRANEAN SKEWER</b> .....	\$40
with artichoke, tomato, olive, mozzarella and balsamic glaze	
<b>MINIATURE TOMATO &amp; MOZZARELLA LOLLIPOPS</b> .....	\$32
with pesto	
<b>HUMMUS CANAPE</b> .....	\$29
with olive tapenade	
<b>FRIED BUFFALO CAULIFLOWER SLIDERS</b> .....	\$45
with blue cheese	
<b>MAC &amp; THREE-CHEESE MUFFINS</b> .....	\$31

*Vegetable (continued)*

<b>SPANAKOPITA</b> .....	\$48
with tzatziki sauce	
<b>VEGETARIAN SPRING ROLLS</b> .....	\$44
with Thai chili sauce	

*Displays*

ALL DISPLAYS ARE PRICED PER PERSON

<b>SEASONAL FRUIT</b> .....	\$5
<b>BERRIES</b> .....	\$8
<b>SEASONAL VEGETABLES</b> .....	\$4
carrots, celery, radishes and seasonal vegetables with ranch dressing	
<b>DOMESTIC CHEESE &amp; CRACKERS</b> .....	\$5
Sharp cheddar, Monterey Jack, Swiss, fresh grapes, dried apricots, saltines and Ritz crackers	
+ add crostini \$0.50 / add mixed nuts \$0.50	
<b>PREMIUM CHEESE &amp; CRACKERS</b> .....	\$7
Brie, Gruyere, Point Reyes Blue, fresh grapes, dried apricots, mixed nuts, assorted crackers and crostini	