

Offsite Wedding Day Hors D'oeuvres

HOT HORS D'OEUVRES

Meatballs \$1.39

BBQ OR Sticky Sriracha Glaze

Sweet Potato Tartlet \$2.95

Brown Sugar Whipped Sweet Potato - Tartlet Shell - House made Caramel - Toasted Walnut

Spinach Artichoke Stuffed Mushroom \$1.79

Spinach - Artichoke - Parmesan - Button Mushroom

Buffalo Chicken Meatballs \$2.49

Chicken Meatball - Buffalo Sauce - Blue Cheese

Jerk Chicken Skewers \$2.25

Chicken Breast Meat - Jerk Marinade - Pineapple Chutney

Pigs in a Blanket \$1.95

Croissant Dough - Cocktail Weiner - Cheese Sauce - Honey Mustard

Mac-N-Cheese Shooter \$2.49

Macaroni Pasta - White Cheddar Cheese Sauce - Bacon - Green Onion

Bacon Wrapped Dates \$1.39

Dried Dates - Bacon - Rosemary Honey

COLD HORS D'OEUVRES

Caprese Skewers \$1.39

Grape Tomato - Mozzarella - Basil - Balsamic Glaze

Goat Cheese & Prosciutto Crostini \$2.25

Toasted French Bread - Whipped Goat Cheese - Cranberry Chutney - Balsamic Glaze

Bruschetta Crostini \$1.95

Toasted French Bread - Bruschetta Tomatoes - Parmesan Cheese - Balsamic Glaze

Bloody Mary Shrimp Cocktail Shooter \$3.00

Zesty Cocktail Sauce - Poached Shrimp - Parsley - Lemon

Chicken Caesar Crostini \$2.45

Toasted French Bread - Shredded Chicken - Caesar Dressing - Shaved Lettuce - Parmesan

Greek Crostini \$1.95

Toasted Francese Bread - Whipped Feta - Greek Vinaigrette - Olive - Roasted Tomato - Fresh Dill

Grilled Asparagus in Prosciutto \$2.69

Asparagus - Herb Cream Cheese - Parsley - Prosciutto

Pesto and Roasted Tomato Crostini \$1.95

Toasted Francese Bread - Burrata Cheese - Basil Pesto - Roasted Tomatoes - Balsamic Glaze