

Sample Hors D'oeuvres Menu

Stationary

Farmers Cheese Board with Baby Swiss, Saga Blue, Double Cream Camembert, Sharp Vermont Cheddar, served with a Variety of Gourmet Crackers, Dried Fruit, and Grape Clusters

Baby Carrots, Broccoli, Cauliflower, Mixed Squash, English Cucumbers, Sweet Grape Tomatoes, and Tri-Color Peppers, served with a Creamy Ranch Dip

Hand-Passed

Miniature Meatballs tossed in Bourbon BBQ Sauce

Beef Empanada with Chimichurri Sauce

Herb Roasted Bistro Steak Crostini with Horseradish Cream

BBQ Pulled Pork Sliders with Shredded Cheddar Cheese

Panko Breaded Chicken Fingers with Sweet Chili Sauce

Creamy Tarragon Chicken Salad with Grapes and Pecans in a Phyllo Cup

Miniature Crab Cakes with Chipotle Remoulade

Smoked Bacon Wrapped Scallops

Stuffed Mushrooms with Spinach and Goat Cheese

Miniature Potato Pancakes topped with Sour Cream

Brie and Raspberry Phyllo Cups

Artichoke and Spinach Phyllo Triangles

Breaded Coconut Cauliflower Taco topped with Mango Red Onion Salsa