

HORS D'OEUVRES

hors d'oeuvres three servings per person.

HOT

SMOKED TURKEY COLLARD GREEN WONTONS	2.00
BOURBON MEATBALLS	2.00
BACON CHEDDAR HUSHPUPIES	2.50
ARTICHOKE SPINACH DIP served with chips or pita toast points	2.00
CHICKEN SKEWERS served with teriyaki sauce or sweet chili sauce	3.50
HICKORY SMOKED BRISKET MEATBALLS	4.50
ITALIAN FOUR CHEESE STUFFED MUSHROOM CAPS	3.50
SPICY CORN DIP served with crackers or fresh tortilla chips	2.00
FRIED MACARONI AND CHEESE BALLS	4.50
HOT CRAB DIP served with wonton strips or crackers	2.50
FRIED CHICKEN CHUNKS served with a assorted selection of dipping sauce	2.00
ASSORTED CHICKEN WINGS honey barbecue, garlic parmesan, sweet chili, traditional buffalo	3.00
BAKED BRIE - (SERVES 30-40) served warm and softened with fruit puree and topped with walnuts or pecans with assorted crackers, cookies wrapped in pastry	30.00
SIGNATURE MINI MARTINI GLASS HORS D'OEUVRES Choice of salads or hot selections in a martini glass	3.00

COLD

GARDEN VEGETABLE CRUDITE traditional vegetable display served with our homemade ranch dip or a balsamic glaze	2.00
SEASONAL FRUIT DISPLAY Specialty carving available upon request	2.50
ASSORTED CHEESE DISPLAY assorted domestic & imported artisan cheeses	3.00
FRESH SALSA BAR Choice of 2 Traditional fresh tomato, black eyed pea, pineapple and black bean served with homemade tortilla chips	3.50
ANTIPASTO DISPLAY assortment of salami, ham, pepperoni, artichokes mushrooms, tomatoes, olives and peppers vinaigrette	3.50
SHRIMP COCKTAIL Served 3 per person served with fresh cocktail sauce	4.50
CAPRESE SALAD Fresh basil, tomatoes and sliced mozzarella with balsamic glaze	3.00
LOADED RANCH DIP Creamy mix of Bacon, Cheddar, Green Onion served with crackers	2.00
GRILLED ASSORTED VEGETABLES	2.50
VEGETABLE HUMMUS Served with fresh vegetable and pita toast points	
PETIT SANDWICHES Assorted hot or cold selections	3.00