

# *Hors D'oeuvres*

Each tray serves 25 guests

**Meatballs in Chili Sauce \$67**

Home-style meatballs served in a tangy chili sauce.

**Bite Size BBQ \$66**

Taco shells loaded with our smoked BBQ chicken, lettuce, cheese, and tomato. Tray garnished with sour cream and green onion.

**Chicken Spinners \$63**

A “twist” on tortilla rolls. Filled with tender chicken, three cheeses, green chilies and olives, garnished with homemade salsa and sour cream.

**Miniature Crab Cakes \$110**

Bite sized crab cakes with creamy remoulade sauce.

**Spinach Artichoke Dip \$63**

Parmesan cheese blended with spinach and artichokes, served warm with tortilla chips.

**Marinated Cheese \$66**

A variety of cheese that is arranged by alternating colors, garnished with pimento and green onion, accompanied by a variety of crackers.

**Shrimp Salad Scoops \$89**

Cooked shrimp, green onion and parsley in a creamy remoulade sauce served in a crunchy tortilla scoop.

**Bacon Wrapped Water Chestnuts \$68**

Water chestnuts wrapped in crisp bacon and baked to perfection in our secret sauce.

**Party Rye Puffs \$68**

A homemade rye puff filled with a creamy corned beef filling garnished with caraway seed.

**Spinach Shrimp Torte \$56**

Three layers high, this torte is always a big hit. Layers of herbed cheese with a center layer of spinach, shrimp and parmesan cheese. Served with assorted crackers.

**Cucumber Canapés \$59**

Crisp cucumber slices atop party rye, piped with Italian cream cheese and garnished with fresh dill. Very refreshing!

**Sausage Stars \$99**

A blend of park sausage, cheddar and monterey jack cheeses baked in a crisp wonton wrapper garnished with ranch dressing and black olives.

**Crudités Platter \$61**

Seasonal vegetables beautifully arranged and accompanied by homemade ranch dipping sauce.

**Crab Rangoon Dip \$115**

A luxurious crab dip served warm with fried wonton chips. Made with real crab meat. Very elegant!

**Cheddar Cheesecake \$65**

A cheddar cheesecake served on a rye crust. A nice alternative to a usual cheese ball or assorted cheese tray. Served in wedges with crackers.

**Chicken Satay \$99**

Tender marinated chicken breast seasoned with soy, curry and peanut sauce. Served with green onion.

**Tomato Basil Bruschetta \$65**

Bring Mediterranean flavor to the table with this appetizer of garlic, olive oil, tomato and basil. (seasonal)

**Mushrooms Tartlets \$67**

Squares of filo dough hold mounds of creamy mushrooms flecked with fresh parsley.

**Mini Burgers \$93**

These are as cute as a button and tasty, too. Just about three bites, topped with cheese, tomato, pickle and bistro sauce.

**Candied Smokies \$93**

Smokies wrapped in bacon, slow cooked in a sweet glaze.

**Chevre Champignons \$71**

Mushrooms stuffed with goat cheese, spinach and bacon.

**Mushroom Crostini \$73**

Sautéed mushrooms and garlic on a toasted baguette with truffle oil and fontina cheese.

**Asparagus Tarts \$68**

Puff pastry topped with nutty gruyere cheese and asparagus and baked until golden.

**Hot Buffalo Chicken Dip \$64**

A hot creamy dip loaded with tender chicken and hot sauce. Served with corn chips.

**French Onion Dip \$61**

Just as yummy as the soup, loaded with onions and cheeses. Served hot with crackers.

**Mini Tomato BBTs \$59**

Soft white bread rounds topped with creamy parmesan, bacon and basil