



APPETIZERS

\$3.00 per person

If you are having a cocktail event and concern about your guests getting enough to eat, we recommend that you choose six to seven appetizers. Additional food items may be added to balance your meal.

Vegetable Crudites with Dips

Pigs in a Blanket

Deviled Eggs

Barbecue Chicken Wings

Lemon Peppered Wings

Hot Chicken Wings

Stuffed Cherry Tomatoes

Stuffed New Potatoes topped with Bacon and Chives

Stuffed New Potatoes topped with Blackened Shrimp and Chives

Stuffed New Potatoes topped with Turkey, Cheese and Chives

Tomato Bruschetta topped with Feta Cheese on a Crostini

Sweet and Spicy Sausage Rounds on a toothpick

Marinated Artichoke with Swiss Cheese on a Melba Toast Rounds

Caprese-Style Tartlets

Turkey Canapes

Vegetable Spring Rolls



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Brie Tartlets with Red Chili Pepper Spread
Brie Tartlets with Almond and Peach Chutney
Hot Spinach Artichoke Dip with Tortilla Chips
Chicken Sate with Peanut Sauce or Sweet Chili Sauce
Teriyaki Spicy Beef on Crostini
Tomato, Mozzarella & Basil Kabobs
Eggplant Tapenade with Blackened Shrimp
Mini Burger Sliders topped with Pimento Cheese
Crab Stuffed Mushrooms
Spinach Stuffed Mushrooms
Pulled Pork Sliders
Meatballs in Barbecue Sauce
Sweet N Sour Meatballs
Beef Kabobs
Mini Chicken Quesadillas
Spanakopita
Chicken Kabobs
Chicken Salad on Crostini
Chicken Salad on Mini Croissants
Pecan Chicken Bites with Honey Barbecue Dipping Sauce
Coconut Shrimp with Sweet & Sour Sauce
Pimento Cheese Balls rolled in Toasted Almonds
Thai Chicken Skewers served with Thai Peanut Sauce
Crudite Shots with Peppercorn Ranch Dressing
Chili Cup topped with Cheddar Cheese and Green Onions
Blue Cheese Stuffed Mushrooms topped with Green Onions and Pimento Peppers
Baked Crab Rangoon
Elegant Appetizer Bites with Cream Cheese, Feta, Eggplant Tapenade in a Phyllo Cup



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\$4.50 per person

Antipasto Platter
Sweet Chili Shrimp on a Wonton with Hummus
Sliced Smoked Salmon Platter
Chicken Wellingtons topped with Spicy Mustard
Beef Wellington topped with a dab of Tarragon Mustard
Fruit Display with Yogurt Dip
Domestic Cheeses garnished with Berries and Nuts served with Gourmet Crackers
Shrimp Cocktail
Shrimp Cakes with Remoulade Sauce
Mini Crab Cakes with Remoulade Sauce
Lamb Chops marinated in Teriyaki Sauce
Baby New Zealand Lamb Chop with Hot Mango Glaze
Whole Poached Salmon Display
California Rolls
Assorted Breads, Chips & Spreads to include (Hummus, Seafood Dip, Spinach & Artichoke Dip, Pimento Cheese Spread)
Roasted Vegetables Drizzled with Aged Balsamic
Brisket Sliders
Spicy Beef on Endives
Cucumber with Smoked Lobster Mousse with Lemon Dill
Lobster Spread in Phyllo Cup topped with Smoked Salmon
Cajun Catfish Bites with Remoulade
Shrimp Shooter Cocktail served with Cocktail Sauce
Santé Fe Shrimp Platter