



## 2024 HORS D'OEUVRE SELECTIONS

### CHILLED HORS D'OEUVRE SELECTIONS - STATIONED

ALL HORS D'OEUVRES ARE A 20-COUNT MINIMUM

SOME HORS D'OEUVRES ARE NOT AVAILABLE FOR DROP-OFF SERVICE UNLESS ARRANGEMENTS ARE MADE AHEAD OF TIME

#### CHARCUTERIE BOARD - \$14.95 PER PERSON

(DISPLAY OF THREE CURED MEATS AND THREE GOURMET CHEESES, KALAMATA OLIVES, PICKLED CAULIFLOWER, DRIED APRICOTS, MIXED NUTS, FIG SPREAD, GRAPE CLUSTERS, FRESH BERRIES, ARTISAN CRACKERS)

#### GOURMET CHEESE AND CURED MEAT BOARD

(DISPLAY OF TWO CURED MEATS, THREE GOURMET CHEESES, KALAMATA OLIVES, PICKLED CAULIFLOWER, GRAPE CLUSTERS, FRESH BERRIES, AND ASSORTED CRACKERS)

#### DOMESTIC CHEESES, PEPPERONI, SUMMER SAUSAGE - CRACKERS

#### GRILLED MARINATED VEGETABLE PLATTER (GF,DF, NF)

#### FRESH-CUT FRUIT DISPLAY, CREAM CHEESE DIP

#### FRESH-CUT RAW VEGETABLE DISPLAY, PARMESAN PESTO OR BUTTERMILK RANCH DIP (GF, NF)

#### HOMEMADE DIP BAR

(HAND-CUT HOMEMADE TORTILLA CHIPS WITH THREE DIPS: BLACK BEAN SALSA, RED PEPPER HUMMUS, TOMATO BRUSCHETTA, BLACK BEAN HUMMUS)



## CHILLED HORS D'OEUVRE SELECTIONS - PASSED OR STATIONED

THAI TOFU, PICKLED VEGETABLE, ZUCCHINI, FURIAKE AIOLI











## 2024 HORS D'OEUVRE SELECTIONS

### WARM HORS D'OEUVRE SELECTIONS - PASSED OR STATIONED

ALL HORS D'OEUVRES ARE A 20-COUNT MINIMUM

SOME HORS D'OEUVRES ARE NOT AVAILABLE FOR DROP-OFF SERVICE UNLESS ARRANGEMENTS ARE MADE AHEAD OF TIME

- BUFFALO CHICKEN SPRING ROLLS, BLEU CHEESE DRESSING (NF) 
- PIZZA SPRING ROLLS, MARINARA (NF) 
- OPEN FACE REUBEN, ROSTI POTATO 
- PHILLY BEEF WONTON CUP
- PETITE CRAB CAKES, CHILI MAYONNAISE 
- CHICKEN BACON RANCH WONTON CUPS
- COCKTAIL MEATBALLS (CHOICE OF SPICY PLUM SAUCE, BBQ SAUCE, SWEET CHILI GLAZE) 
- BACON WRAPPED CHICKEN MEDALLIONS - SWEET CHILI SAUCE OR ORANGE MAPLE GLAZE 
- BACON WRAPPED SCALLOPS - MAPLE GLAZE OR SWEET BBQ GLAZE 
- ARANCINI BALLS, PARMESAN RISOTTO, MARINARA DIPPING SAUCE 
- JALAPENO MAC & CHEESE BITE OR BEER CHEESE MAC & CHEESE BITE 
- SKYLINE CONEY BITE
- BACON WRAPPED POTATO BARREL, QUESO BLANCO 
- STUFFED MUSHROOMS - SPINACH & ARTICHOKE OR BOURSIN CHEESE 
- SPINACH AND ARTICHOKE TARTLET, FETA
- GOETTA HANKY PANKYS
- PEPPERJACK PIGS IN A BLANKET, YELLOW MUSTARD 
- VEGAN TACOS, GUACAMOLE
- SUNDRIED TOMATO AND FETA GOUGERE 
- FLANK STEAK CROSTINI, BOURSIN, PEBRE, FIRE ROASTED YELLOW TOMATO



## 2024 HORS D'OEUVRE SELECTIONS

### GOURMET SLIDER SELECTIONS

STARTING AT \$3.50 EACH

ALL SLIDERS ARE A 20-COUNT MINIMUM

FILET MIGNON & PEPPER JACK – FILET MIGNON, PEPPER JACK CHEESE, GARLIC AIOLI

ALL AMERICAN – GOURMET BEEF PATTY, AMERICAN CHEESE, DILL PICKLE SLICE, PUB SAUCE

PRIME RIB WITH CARAMELIZED ONIONS, PROVOLONE & HORSERADISH SAUCE

GOURMET BEEF PATTY WITH PASTRAMI & GRUYERE

SHORT RIB WITH ROOT VEGETABLE BUTTERMILK PUREE

TURKEY CLUB – TURKEY BREAST, HAVARTI, BACON, GARLIC AIOLI

CHICKEN CLUB – CHICKEN BREAST, PROVOLONE, BACON, LETTUCE, TOMATO, GARLIC AIOLI

FRIED CHICKEN WITH SOUTHERN SLAW & ANCHO MAPLE SYRUP

AHI TUNA BANH MI WITH MANGO SALSA & SRIRACHA

TEXAS – BEEF PATTY, BACON, BBQ SAUCE, CHEDDAR CHEESE, CRUNCHY ONIONS

FIESTA – BEEF PATTY, PEPPER JACK CHEESE, SALSA, GUACAMOLE SPREAD, FRIED JALAPEÑO RING

ITALIAN – BEEF PATTY, SPICY MARINARA SAUCE, PEPPERONI, MOZZARELLA CHEESE, FRESH BASIL

CINCINNATIAN – GOETTA PATTY, RHINEGEIST MUSTARD, APPLE CARAWAY KRAUT

PORKOPOLIS – ROASTED PORK LOIN, HAVARTI CHEESE, MANGO CHUTNEY

CHICAGO STYLE MINI-DOG

VEGETARIAN OPTIONS

IMPOSSIBLE BURGER, SUN-DRIED TOMATO RELISH (VEGAN FRIENDLY)

WILD MUSHROOM & PECAN PATE WITH PORCINI AIOLI AND CARAMELIZED LEEKS ON A PRETZEL BUN



## 2024 HORS D'OEUVRE SELECTIONS

### WOOD GRILLED PIZZA

STARTING AT \$3.25 PER PERSON

ITALIAN SAUSAGE WITH PORTOBELLA, ROASTED GARLIC & OLIVE OIL

BLACKENED SHRIMP WITH ARTICHOKE, GOAT CHEESE & PESTO SAUCE

MOZZARELLA WITH TOMATO, BASIL, BALSAMIC REDUCTION & OLIVE TAPENADE

FLANK STEAK WITH CARAMELIZED ONION & GOAT CHEESE

ASPARAGUS WITH SUN-DRIED TOMATO, ARTICHOKE, ROASTED GARLIC & OLIVE OIL

PULLED BBQ CHICKEN WITH PEPPADEW & PINEAPPLE

SMOKED BLUE CHEESE WITH PECAN WOOD SMOKED BACON

