*ITEM IS AVAILABLE FOR DROP OFF/PICK UP $\,-\,$

DELIGHTMORE



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)





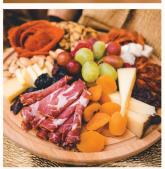
DELIGHTMORE



2024 HORS D'OEUVRE SELECTIONS

THAI TOFU, PICKLED VEGETABLE, ZUCCHINI, FURIAKE AIOLI

CHILLED HORS D'OEUVRE SELECTIONS - PASSED OR STATIONED







CHARDONNAY POACHED SHRIMP, COCKTAIL SAUCE (GF, DF, NF) JUMBO SHRIMP SHOOTERS, COCKTAIL SAUCE (GF, DF, NF) BRIE CHEESE, PROSCIUTTO, FIG SPREAD CROSTINI (NF) BEEF TENDERLOIN WHOLE GRAIN CROSTINI, RED PEPPER AIOLI, RATATOUILLE SLAW PETITE HUMMUS-STUFFED ROASTED PEPPER (GF, DF, NF) CHILI LIME CHICKEN SKEWER, CHIPOTLE AIOLI HONEY GINGER CHICKEN, POTATO CRISP, MARINATED FENNEL, PESTO AIOLI SEARED AHI TUNA, FIRE ROASTED TOMATO TAPENADE, BALSAMIC REDUCTION CHARCUTERIE SKEWER BROWN SUGAR BACON CAPRESE SKEWER, BALSAMIC GLAZE PLANTAIN CRISP, AVOCADO LIME, PEPPADEW BLT CANAPE

DELIGHTMORE



2024 HORS D'OEUVRE SELECTIONS

VEGAN TACOS, GUACAMOLE

SUNDRIED TOMATO AND FETA GOUGERE

FLANK STEAK CROSTINI, BOURSIN, PEBRE, FIRE ROASTED YELLOW TOMATO

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



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DELIGHTMORE



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



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DELIGHTMORE







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