

Circa
1886

Hors d'oeuvres

BUTLER PASSED SELECTIONS PRICED PER PIECE

Vegetable Parmesan Stuffed Crimini Mushrooms

\$2.25 ++ per piece

Benne Seed Crusted Chicken Satays with Ginger Peanut Sauce

\$3.00++ per piece

Smoked Salmon Mousse, Crispy Wonton, Capers, Lemon Oil

\$3.50++ per piece

Caramelized Applewood Bacon BLT

\$3.00++ per piece

Petite Crab Cake Soufflé, Tomato Jam

\$7.00++ per piece

Shrimp Mango Spring Roll, Spicy Honey Dijon Dip

\$5.00++ per piece

Sweet Potato Puff with Pecan Butter

\$4.00++ per piece

Veggie Shooters with Green Goddess Dressing

\$4.00++ per piece

Wild Boar Sausage & Cheddar Kabob with Chive Pesto

\$4.75++ per piece

DISPLAYED SELECTIONS PRICED PER PERSON

Fresh Seasonal Fruit Display

\$3.50++ per person

Assorted Domestic and Imported Cheeses served with assorted Crackers

\$7.00++ per person

Garden Vegetable Crudités served with Buttermilk Goat Cheese Dip

\$3.50++ per person

Grilled Baby Mushrooms tossed in Herbs de Provence and Balsamic Reduction

\$3.00++ per person

Chilled Shrimp with Spicy Cocktail Sauce

\$5.75++ per person

Caprese Salad with Lemon Avocado Oil

\$5.00++ per person

Smoked Garlic and Key Lime Hummus served with toasted Pita Chips

\$3.75++ per person

Warm Cheese Fondue served with Bread Squares and Strawberries

\$4.50++ per person

Server Fee - \$50.00 for up to 3 hours per 20 guests per person price is based on a one hour reception +11% tax +22% gratuity

