

Circa
1886

Hors d'oeuvres

BUTLER PASSED SELECTIONS

PRICED PER PIECE

Vegetable Parmesan Stuffed Crimini Mushrooms

\$1.50 ++ per piece

Benne Seed Crusted Chicken Satays with Ginger Peanut Sauce

\$2.25++ per piece

Smoked Salmon Mousse, Crispy Wonton, Capers, Lemon Oil

\$3.00++ per piece

Caramelized Applewood Bacon BLT

\$2.00++ per piece

Petite Crab Cake Soufflé, Tomato Jam

\$2.50++ per piece

Shrimp Mango Spring Roll, Spicy Honey Dijon Dip

\$3.00++ per piece

Sweet Potato Puff with Pecan Butter

\$3.25++ per piece

Veggie Shooters with Green Goddess Dressing

\$3.25++ per piece

Wild Boar Sausage & Cheddar Kabob with Chive Pesto

\$2.50++ per piece

DISPLAYED SELECTIONS

PRICED PER PERSON

Fresh Seasonal Fruit Display

\$2.50++ per person

Assorted Domestic and Imported Cheeses served with assorted Crackers

\$3.75++ per person

Garden Vegetable Crudités served with Buttermilk Goat Cheese Dip

\$2.25++ per person

Grilled Baby Mushrooms tossed in Herbs de Provence and Balsamic Reduction

\$2.25++ per person

Chilled Shrimp with Vodka Cocktail Sauce

\$3.75++ per person

Orange Poached Salmon served with Vanilla Bean Yogurt

\$3.25++ per person

Smoked Garlic and Key Lime Hummus served with toasted Pita Chips

\$3.00++ per person

Warm Cheese Fondue served with Bread Squares and Strawberries

\$3.50++ 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 +20% gratuity

