

Option 1

Classic Tomato Bruschetta
Parmesan Zucchini Fritters with Dill Sauce
Marinated Shrimp Cucumber Cups
Grilled Moroccan Chicken Skewers with Taziki Sauce
Pork Carnitas Sliders with Homemade Salsa Verde
Spinach and Artichoke Dip served with assorted Crudités and Grilled Bread
Antipasti Platter with Assorted Cheeses, Cured Meats, Marinated Olives, Mushrooms, and Tomatoes

\$19.50 per person

Option 2

Strawberry, Goat Cheese, Pecan and Bacon Bruschetta with Balsamic Glaze
Shrimp and Avocado Verrine
Lamb Lollipops with Pesto Sauce
Bacon Wrapped Scallop with Brown Butter
Potato Slice Canapé with Sweet Pea Hummus and Crawfish
Antipasti Skewers
Chocolate Edible Spoons with Bourbon Chocolate Mousse Whipped Cream and Raspberry Garnish
Lemon Tarts with Blueberry Garnish
Homemade Toffee

\$21.95 per person

Option 3

Marinated Flank Steak served with small yeast rolls, horseradish sauce and country mustard
Marinated Shrimp served with cocktail sauce
Assorted Gourmet Pizzas:
Grilled Chicken Pesto - Margherita - Wild Mushroom
Fruit and Cheese Platter served with assorted crackers
Assorted Canapés/Tarts:
BLT Pimento Cheese Canapé - Olive Tapenade with Goat Cheese – Grilled Vegetable Tart

\$17.95 per person

Option 4

Candied Bacon and Apple Canapés
Catfish Cakes with Remoulade Sauce
Homemade Chips and Grilled onion Dip
Guinness Beef Sliders with Irish Cheddar and Bacon

Feta and Basil Tart Tatin with Pinenuts and Roasted Red Peppers
Ploughman's Lunch: Assorted Cold Cuts, English Cheddar Slices, Pickled Vegetable Chutney, Crisp Apple Slices, Sliced Celery Sticks, Pickled Radishes and Carrots, Hard Boiled Eggs cut in half, Crusty Bread Thickly Sliced
Cream Filled Brandy Snaps, Miniature Custard Tarts with Berries, Miniature Chelsea Buns
\$20.00 per person

Option 5

Open Faced Cucumber Sandwiches
Shrimp Cocktail with Zesty Cocktail Sauce
Herb Roasted Potatoes with Garlic Dipping Sauce
Grilled Peppers and Mozzarella with Tomato Relish in Crusty Roll
Beef Pasties with Cheese and Vidalia Onions
Fennel Sausage Skewers with Country Mustard
Cheddar Chutney Cheese Spread served with Assorted Crackers
Miniature Custard Tarts with Berries, Miniature Chelsea Rolls
\$17.00 per person

Option 6

Open faced Steak Sandwiches with Horseradish Sauce
Prosciutto Wrapped Asparagus
Sweet and Spicy Cocktail Meatballs
Fennel Sausage Stuffed Mushrooms
Braised Short Rib with Wine Glaze Spoonfuls
Caprese Skewers with Cherry Tomatoes, Mozzarella and Basil
Bacon Wrapped Scallops Skewers
Assorted Desserts

18.95 per person

Option 7

Panzanella Skewers with Mozzarella, Basil and Focaccia Bread
Tortellini Spoonfuls with Pesto
Classic Antipasto Platter - Assorted Cured Meats, Assorted Cheeses, Rosemary Marinated Olives, Stuffed Cherry Peppers, Assorted Dried Fruits, Roasted Pecans, Assorted Crackers

Spinach Ricotta Puffs

Proscuitto Wrapped Asparagus with Lemon Herb Aioli

Classic Bruschetta with Shaved Parmesan

Bite Sized Zucchini Fritters with Remoulade Sauce

Artichoke Stuffed Mushrooms

Miniature Italian Pulled Chicken Sliders with Tomato Jam, Italian Cheese and Fresh Basil

Miniature Cannolis

\$23.95