

### **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