

Appetizers: 2-3 bites per guest unless otherwise indicated

Caramelized Bacon – Pick your Poison! Maple Brown Sugar – Rosemary Black Pepper – Chinese Five Spices – Bourbon Barbeque – Cajun or Pecan Pie Spice \$3.00

Pear and Gorgonzola Bites – *Handmade Thyme infused pastry filled with fresh diced pears, chopped walnuts, honey and flavorful gorgonzola.* \$2.75 (V)

Loaded Potato Cups – *These are a mini version of that popular restaurant side dish. New size Yukon's and reds are filled with bacon, sharp cheddar cheese, sour cream and fresh chives* \$2.75

Chicken Fajita Tarts – *Homemade pastry dough filled with fajita seasoned chicken, bell pepper, red onions and cheese* \$2.75

Taco Shooters- Individual shooter cups layered with seasoned chicken, sour cream, salsa, cheddar cheese, black olives and crisp tortilla strips. \$75.00 for 50 pieces

Domestic and Imported Cheese Board - A beautiful selection of cheeses accompanied by artisan crackers and breads \$4.00

Whole Smoked Salmon – *(Serves 30-40 guests) Served with herbed whipped cream cheese and an assortment of crackers.* \$100.00

Vegetable Crudité Display – *A colorful and crisp assortment of garden fresh vegetables served with garlic cucumber dip.* \$2.50(V) (G)

Bacon Wrapped and Pesto Stuffed Balsamic Glazed Shrimp – *An "upgrade" to an American Classic this appetizer is not only delicious but has that WOW factor.* \$3.50

Strawberry Chevre Cream Canapés – Toasted baguette slices topped with fresh strawberries, thyme and a tart balsamic glaze. \$2.75

Vegetarian Stuffed Mushrooms – Stuffed with creamed spinach, herbs and parmesan cheese. \$3.75

Gravlax Cucumber Bites – Chilled Smoked Salmon on a crisp cucumber slice with Dill Crème Fraiche. \$4.00

Fresh Fruit and Cheese – Our most popular choices offering Fresh cut seasonal fruit served with a variety of cheeses and crackers. \$2.50