

# FROM SCRATCH



CATERING & EVENT PLANNING

## Hors d'Oeuvres

*For an event featuring a dinner service, we recommend a minimum of 3-4 Hors d'Oeuvre servings per person. For an Hors d'Oeuvre Only function, we recommend 8-10 servings. We can customize hors d'oeuvre selections and create something specifically for your event. Hors d'Oeuvre selections can be stationary or "passed". Add 25% for passed selections.*

### **\$125 Fresh Fruit Display Choice of 2**

#### **Dips (Seasonal)**

Dips Include: Kahlua, Vanilla, Strawberry, Key Lime or Chocolate Hummus

### **\$110 Garden Vegetable Crudite'**

#### **Display**

#### **& Choice of 2 Dips**

Dips Include: Ranch, Dill or Hummus

### **\$150 Grilled Vegetable Display**

Chilled & Drizzled with Balsamic Reduction

### **\$125 Chicken Wings**

Thai, BBQ, Plain Jalapeno Chili or Buffalo

### **\$150 Stuffed Baked Jalapenos**

Cut in Half and Filled with Cheddar Bacon Cream Cheese

### **\$125 Cheesecake Stuffed Strawberries**

### **\$150 Hand Rolled Meatballs**

Korean, Swedish or Italian

#### **Skewers**

\$125 Charcuterie

\$110 Caprese

\$135 Seasonal Fruit Skewers with Mint Glaze

### **\$175 Twice Baked Redskin Potatoes**

Bacon, Chives, Cheddar Cheese & Sour Cream

### **\$185 Stuffed Mushrooms**

"Two Bite" Mushrooms Stuffed with Sausage & Marscapone

### **\$125 Bacon & Jalapeno Deviled Eggs**

### **\$200 Baked Phyllo with**

Goat Cheese & Fig Jam or Smoked Gouda & (or Create a Custom Phyllo)

### **\$125 English Cucumber Bites**

Red Pepper Hummus, Smoked Salmon or Blackened Shrimp

### **\$200 Shrimp Cocktail**

Peeled Gulf with Cocktail Sauce

### **\$200 Crostini with**

#### **Brie & Glazed Pear**

with Roasted Sliced Almonds (or Create a Custom Crostini)

### **\$300 Charcuterie Board**

Artisan Cheeses, Imported Meats, Crostini, Olives, Berries, Nuts & More

#### **Dips**

##### **Cold Dips**

\$100 Bruschetta w/ Crostini

\$85 Hummus w/Grilled Pita

\$95 Red Pepper & Feta w/Grilled Pita

\$75 From Scratch Salsa w/ Tortilla Chips

##### **Hot Dips**

\$125 Craft Beer Cheese w/ Pretzel Bites

\$105 Artichoke & Spinach w/ Grilled Pita

\$115 Seafood Dip w/ Crostini

\$105 Buffalo Chicken w/ Tortilla Chips

#### **Roll Ups & Pinwheels**

\$125 Pinwheels with Buffalo Chicken, Corn Beef Rubeen or Garden Vegetable

\$100 Mini Dill Pickle Wrapped in Salami

### **\$100 Cubed Cheese, Olives & Cracker**

#### **Display**

### **\$300 Sushi**

A Variety of Freshly Prepared Rolls with Wasabi & Soy Pearls

### **\$175 Chicken Satay**

Spicy Thai with Peanut Sauce (or Create a Custom Flavor Profile)

**Pricing per 50 Servings (Serving Sizes Vary)**

**Hors d'Oeuvre Pricing Subject to 20% Service Fee and 6% Sales Tax**