

TOP SHELF HORS D'OEUVRES**Cocktail Shrimp**

HORSERADISH COCKTAIL SAUCE

Caesar Basket

PARMESAN & GRUYERE CRISPS

Mediterranean IndulgenceHUMMUS | MAWMAW'S MELANZANE | HOUSEMADE PESTO |
OLIVE TAPANADE | PITA | CRACKERS**Asian Lettuce Wraps**GINGER SOY CHICKEN | CARROT |
VERMICELLINOODLE | THAI PEANUT SAUCE**Smoked Salmon**PIMENTO | CAPER | RED ONION |
HARD-BOILED EGG | CREAMY DILL | LAHVOSH**Flatbread Pizzas**

MOZZARELLA | PROVOLONE | FONTINA

OR

PEPPERONI

OR

HOMEMADE ITALIAN SAUSAGE

OR

BBQ CHICKEN | CARAMELIZED ONION

OR

ITALIAN SAUSAGE | PEPPERONI

OR

THAI CHICKEN | PEANUT SAUCE

OR

MARGHERITA

OR

SPINACH | GARLIC | MOZZARELLA |

GRAPE TOMATO | PINE NUT

OR

ARTICHOKE | CAPER | KALAMATA OLIVE |

CARAMELIZED ONION

Pork Belly BLTBRIOCHE | OVEN-DRIED TOMATO |
HERB AIOLI | MICRO GREENS**Reuben Quesadilla**

HOUSE CORNED BEEF | SAUERKRAUT | 1000 ISLAND | SWISS

Gourmet SlidersCAJUN SPICES | CAYENNE PEPPER | MELTED ONION |
CHEDDAR | RED PEPPER AIOLI**Tenderloin Ciabatta Sliders**

CABERNET RED ONION | SMOKED GOUDA | HERB AIOLI

Grilled Salmon on Pretzel Sliders

ARUGULA | BACON | REMOULADE

Elegant Cocktail Shrimp

ITALIAN SEASONING | GARDEN SNOW PEA

Antipasti SkewersMOZZARELLA | GRAPE TOMATO | ARTICHOKE HEART |
EXTRA VIRGIN OLIVE OIL | BALSAMIC VINEGAR**Fircracker Shrimp**ORANGE JUICE | ASIAN CHILE SAUCE |
CILANTRO | BASIL | BREADING**Lobster Newburg**

PUFF PASTRY | SEAFOOD | LOBSTER | BRANDY NEWBURG SAUCE

Crab Salad Spoon

MAYO | LIME ZEST | RED PEPPER | AVOCADO | LIME JUICE

Creamy Salmon Dip

CITRUS ZEST | LAHVOSH | CROSTINI

Asian Beef Bruschetta

SOY | GINGER | CROSTINI | WASABI MAYO | PICKLED SLAW

Steak Bruschetta

GOAT CHEESE | CABERNET RED ONION | CHIVE

Mini Beef Wellington

MUSHROOM & SHALLOT DUXELLE | FRENCH PUFF PASTRY

Imported Cheese Display

LAHVOSH

Shrimp Trio

SICILIAN SHRIMP | SHRIMP DIABLO | SHRIMP SCAMPI

***ITEMS FROM THE SIMPLY CLASSIC AND BLACK TIE HORS D'OUVRES MENUS ARE OPTIONS FOR YOUR SELECTIONS**