



HEAVY HORS-D'OEUVRES

Please specify how many sets you would like to order.

Please review our cheat sheet on how many Hors D'oeuvres you will need for your party.

FROM THE LAND

Santa Fe Spicy Southern Rolls – \$35

Hearty blend of chicken, cheese & veg in a crispy flour tortilla roll.

Beef Sliders (30 per order) – \$65

Homemade Angus beef sliders served on a bun with melted imported Dubliner Irish cheddar.

Lamb sliders (30 per order) – \$100

Homemade Lamb sliders served on a bun with melted imported Cashel Blue Cheese.

Crispy Chicken Wings (6) – \$10

Served with buffalo sauce & ranch.

Duck Potstickers – \$30

Traditional Chinese dumpling stuffed with duck breast meat, veg and hoisin sauce.

Pepperoni Flatbread Platter – \$25

Bite size slices of our pepperoni flatbread

FROM THE SEA

Coconut Shrimp – \$25

White shrimp tossed in coconut and panko bread crumbs.

Bacon Wrapped Scallops – \$60

Scallops gently wrapped in Applewood smoked bacon.

VEGETARIAN

Raspberry Brie Phyllo – \$40

Light and flaky dough filled with creamy raspberry brie mixture.

Edamame Potsticker – \$30

All natural pre-cooked vegan potsticker with edamame soybean filling.

Broccoli Cheddar Bites – \$35

Chopped broccoli and cheddar in a crunchy breading.

Fried Green Tomatoes – \$35

Thick slices of fresh tart green tomatoes tossed in seasoned flour and fried.

Mushroom & Truffle Oil Flatbread Platter – \$25

Bite size slices of our mushroom & truffle oil flatbread.

Spinach & Artichoke Dip with Tortilla Chips – \$30

Hummus Platter – \$40

Large tray of homemade hummus with pita bites, carrots & celery.

Imported & Local Cheese Board – \$50

Fresh Vegetable Platter – \$40