



## Heavy Hors D'oeuvres Menu 2023

### Southern Rolls

Chicken, vegetables, black beans, cheese, boom boom sauce – 50

### Fried Green Tomatoes V

aged balsamic – 50

### Hummus GF\*\* VV

Sun dried tomatoes, pita points, carrots & celery – 50

### Spinach & Artichoke Dip GF\*\* V – 50

### Chicken Wings GF

Assortment of dips – 50

### Deviled Eggs GF - 50

### Local & Imported Cheese Platter GF\*\* V

Assorted crackers, candied walnuts, apple slices, grapes & Ballymaloe Irish chutney – 100

### Beckett's Beef Sliders\* GF\*\*

Topped with Dubliner Irish Cheddar – 100

### Lamb Sliders\* GF\*\*

Topped with goat cheese & garlic aioli – 120

### Mushroom & Truffle oil Flatbread Platter V – 40

### Pepperoni Flatbread Platter – 40

### Coconut Shrimp – 40

### Edamame Potstickers – 40

### Broccoli Cheddar Bites – 40

### Raspberry Brie Phyllo Bites – 40

### Bacon Wrapped Scallops – 60

### Duck Potstickers – 40

\*All our meats are cooked to the required minimum temperatures. Upon request, we will cook to your specifications. However, consuming raw or undercooked food may increase your risk of foodborne illness especially if you have certain medical conditions

GF – Gluten Free  
V – Vegetarian

GF\*\* - Gluten Free with small adjustment  
VV – Vegan



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