

# HORS D'OEUVRES

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## Stationary Hors d'Oeuvres

platters serve 50 guests

### Artisan Wisconsin Cheese Platter

*buttermilk blue affinee, aged gouda, mezzaluna fontina, red spruce cheddar, grand cru reserve*

\$95

### Antipasto Platter

*Italian prosciutto, salami, soppressata, gournay, manchego, and provolone cheeses, marinated artichokes, pepperoncini, roasted red peppers, olives, vine grapes, and preserves*

\$150

### Spanish Gourmet Cheese Platter

*manchego, murcia al vino, mahon, iberiico, calderon, quince paste*

\$115

### Italian Gourmet Cheese Platter

*taleggio, provolone, moliterno, tartufo, saracino pepper, parmiagiano*

\$115

### Jumbo Shrimp Platter

*with zesty cocktail sauce and spicy horseradish*

\$140

### Garden Harvest Crudité Vegetable Platter with Hummus

*fresh carrots, broccoli, cucumbers, cauliflower, grape tomatoes, and peppers*

\$75

### Fresh Assorted Fruit Platter

*assortment of sliced watermelon, honeydew, cantaloupe, and pineapple, with red seedless grapes and strawberries.*

*(selection subject to change based on seasonal availability)*

\$80

### Bruschetta

*classic Roma tomato, basil, mozzarella pearls, garlic and EVOO with toasted, garlic crostini*

\$65

### Caprese Skewers

*mozzarella pearls and fresh grape tomatoes marinated in garlic and EVOO, with fresh basil and a balsamic drizzle*

\$80

### Smoked-Fried Wings

*BUFFALO or BBQ - dry rubbed with our southern loco seasoning, smoked, and deep fried with your choice of sauce*

*Half - \$55 / Full - \$105*

### Stuffed Breads with Marinara

*pepperoni, eggplant, spinach & sausage, Italian combo, Buffalo chicken, chicken parmesan*

*12 slices per loaf - \$25*

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## Passed Hors d'Oeuvres

*all pricing per guest*

*when booked in conjunction with our dinner service*

**1 Hour for \$18 | 2 Hours for \$32**

*when booked as a stand alone event*

**1 Hour for \$25 | 2 Hours for \$45**

### Vegetarian

Avocado Toast (DF)

*artisanal crostini, heirloom tomato, everything spice, EVOO & freshly smashed avocado*

Fable Shiitake Skewer (VE, GF, DG)

*marinated & seared with soy-bbq glaze*

Ricotta Crostini Bite

*artisanal crostini topped with strawberries & aged balsamic*

Soft Pretzel Bite

*served with IPA cheese*

Brie & Raspberry Phyllo

*imported brie cheese, with raspberry preserves in a toasted phyllo dough shell*

Spanakopita

*layered phyllo, garlic, feta, & spinach toasted to perfection*

Vegetable Quesadilla

*green and yellow zucchini, asparagus and roasted corn, with melted oaxaca cheese*

White Truffle Croquette (DF)

*potato and white truffle oil and chives, lightly fried & served with our marinara sauce*

Penne a la Vodka Bite

*battered and fried penne vodka served with our vodka sauce*

Four Cheese Arancini (GF)

*risotto, served with our marinara sauce*

Asparagus Arancini (GF)

*risotto, asparagus, red pepper & fontina served with our marinara sauce*

Grilled Cheese & Gazpacho

*munster and pepper jack grilled cheese & served with house-made chilled gazpacho*

Vegetable Edamame Spring Roll (VG, DF)

*edamame, chopped vegetables, garlic, light ginger, served with thai chile sauce*

### Sea

Elote Corn Fried Shrimp (GF, DF)

*fried cornmeal breaded shrimp & served with avocado crema*

Crab Cakes

*100% lump crabmeat with scallions & herbs served with a chipotle aioli*

Agave-Sriracha Shrimp (GF, DF)

*seared jumbo shrimp glazed with our agave & sriracha sauce*

Bacon Wrapped Scallops (GF, DF)

*jumbo sea scallops wrapped in applewood smoked bacon*

### Land

Sausage and Spinach Stuffed Mushroom (DF)

*white mushroom with sautéed spinach & sweet Italian sausage*

Bourbon Cheeseburger Sliders

*caramelized bourbon onions, pepper jack & chipotle aioli*

BBQ Pulled Pork Sliders (DF)

*Kansas City BBQ sauce & pickled red onion*

Buffalo Chopped Chicken Sliders

*smoked chopped chicken, Buffalo, ranch & fresh scallions*

Chicken Satay Skewer (DF)

*teriyaki marinated & grilled with a sweet chile glaze*

Steak Chimichurri Skewer (DF, GF)

*grilled fillet tips, with a parsley-chimichurri sauce*

Arthur Ave Meatballs (GF)

*pork & beef with red peppers, provolone & marinara*

Empanadas: Beef or Chicken

*with onions, peppers, cilantro & a tomatillo verde salsa*

Franks in Puff Pastry

*served with honey mustard*

# HORS D'OEUVRES

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## Passed Hors d'Oeuvres

### Land

*(continued from previous page)*

Habanero Bacon Burnt End Sausage (DF, GF).

**burnt end sausage topped with habanero bacon jam**

Bacon on a Stick (DF, GF).

**thick cut applewood smoked bacon, with a brown sugar glaze**

Steak & Hot Relish Crostini (DF).

**grilled filet tips, served on a garlic crostini topped with hot relish and Alabama white sauce**

Buffalo Chicken Spring Roll

**served with ranch**

Spanish Figs & Chorizo (DF, GF).

**pan seared chorizo topped with a sweet spanish fig preserve**

Manchego & Prosciutto Phyllo

**layered in phyllo pastry**

Mac & Cheese Bite with Bacon

**battered and fried mac & cheese served with our IPA cheese sauce**

Buffalo Chicken Spring Roll

**chicken tossed in spicy buffalo with cheddar, served with ranch**

Philly Cheesesteak Spring Roll

**steak, onions, peppers, and sharp cheddar, served with chipotle aioli**

Pork Belly Salsa Verde (DF, GF).

**pan seared pork belly, served with our fresh salsa verde**

Chicken Tikka Masala Minis (DF).

**naan chip, garam masala**

Grilled Lamb Lollipop\*

**mediterranean yogurt and dill marinade, seared and served with our garlic and dill aioli +3 per person**

(V) Vegan (VG) Vegetarian (DF) Dairy Free (GF) Gluten Free

All of our sauces, and dry rubs are made in house. All meats are smoked on site.