

Hors d'oeuvres

Greek Pizza: baked pita bread topped with olive oil, feta cheese, black olives and diced onion

Fresh Fruit Display: chef's choice fruits, artfully displayed (seasonal, April – October)

Cheese & Crackers: assorted cheeses, served with our special cheese spread and accompanied with a medley of crackers

Vegetables & Dip: assorted fresh vegetables served with a dilled ranch style dip

Loaded Mediterranean Hummus: our own special recipe hummus, topped with feta cheese, black olives, red onion, red pepper, cucumber and olive oil and served with garlic toasted pita

Mushroom Caps: fresh mushrooms stuffed with sausage and sage, and baked to a golden brown, topped with parmesan cheese

Chips with Trio of Dips: crunchy tortilla chips served with white queso, traditional salsa and our specialty corn and black bean salsa

Artichoke Dip with Chips: artichoke hearts blended with fresh spinach, garlic, mozzarella and parmesan cheese, baked to golden brown and served with tortilla chips

Cocktail Meatballs: meatballs baked with our chef's special tangy barbecue sauce

Potato Skins: potato skins baked with a cheddar cheese sauce, bacon and scallions

Bruschetta: fresh tomato, basil, garlic and red onion enhanced with balsamic vinegar and olive oil, served on crostini

Soft Pretzels: fresh-baked soft pretzels served with warm house-made beer cheese and honey mustard

Charcuterie Table: a dazzling array of traditional charcuterie favorites, plus a few surprise treats to delight your guests. Order this item in place of 3 hors d'oeuvres selections or on its own during your cocktail hour for \$8 per person.

Enhance your grazing table with two hors d'oeuvres selections for an additional \$6 per person.