

# Hors D'Oeuvres

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

**Deviled Egg Trio:** a new twist on a classic featuring updated flavors of Bacon & Black Pepper, Sriracha & Lime and Everything Bagel

**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

**Chicken Waldorf Tarts:** flaky pastry shells filled with a chicken salad of walnuts, golden raisins and celery in our signature Waldorf dressing

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

**Marinated Chicken Skewers:** marinated chicken skewers, brushed with Thai peanut glaze, topped with green onions and chopped roasted peanuts

**Grazing 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 it's own during your cocktail hour for \$7 per person.

Enhance your grazing table with two hors d'oeuvres selections for an additional \$5 per person.