



## **AFTERNOON SNACKS/ COCKTAIL HOUR APPETIZERS MENU**

### **AFTERNOON SNACKS**

*Signature Charcuterie \$8 Per Person*

A Selection of Cured Meats and Fine Cheeses, Olives, Berries, Jam & Candied Nuts  
Served with Artisan Breads and Crackers

*Soft Bavarian Pretzel Sticks with Craft Beer Cheese \$7.50 Per Person (V)*

*Fine Cheese and Fruit Tray \$6.75 Per Person (V)*

Served with Crackers

*Fresh Vegetable Platter \$6.00 Per Person (V)*

A Seasonal Crudite of Orange, Purple & White Cauliflower, Tri-Color Carrots, Romanesco Broccoli,  
Watermelon Radishes, Red Pepper and Cherry Tomatoes, Served w/ Ranch and Honey Mustard

*Tex-Mex Trio \$8.00 Per Person (V)*

Tortilla Chips Served w/ Queso, Guacamole & Salsa Roja

\*Chips and Queso only \$4.50 Per Person

*Spinach & Artichoke Dip \$7.95 Per Person (V)*

Served w/ Tortilla Chips

*Red Pepper Hummus \$5.50 Per Person (v)*

Served w/ Warm Pita Bread and Sliced Cucumber

*Traditional Bruschetta \$5.00 Per Person (V)*

Roma Tomatoes, Fresh Basil & Wet Mozzarella Served w/ Crostini

*Tea Sandwiches \$2.00 Each*

¼ Cut White Sandwich Bread w/ Cucumber and Cream Cheese (V) or Chicken Salad

### **COCKTAIL HOUR APPETIZERS**

*2oz. Espresso Rubbed Lamb Chop Lollipop \$11.95 Each*

2oz. Imported Bone-In Lamb Chops Rubbed with Espresso

*\*72 Hour Notice Required*

*Baby Beef Wellington \$6.95 Each*

Tender Beef Filet w/ Mushrooms and Shallots Blanketed in a Buttery Puff Pastry w/ Demi-Glace

*Blackened Shrimp & Grits Bite \$5.75 Each*

*\*Staffed Events Only*

*Chimichurri Tenderloin on Crostini \$4.75 Each*

*Seared Ahi Tuna Wonton \$4.50 Each*

Peppered and Seared Ahi Tuna on a Crisp Honey Sesame Wonton w/ Wasabi Aioli

*Mini Lump Crabcakes \$4 Each*

w/ Lemon Aioli

*Shrimp Diablos \$3.75 Each*

Bacon Wrapped Grilled Shrimp Stuffed w/ Cheese & Jalapenos

*Banh Mi Bites \$3.75 Each*

Pork Carnitas on Crostini w/ Carrot, Cilantro, Cucumber, Jalapeno & Cilantro Aioli

*Sliders! \$4.25 Each*

Prime Rib w/ Horseradish Aioli and Baby Arugula on Brioche **+\$1**

Slow Braised Brisket w/Bacon Jam, Cheddar and Pickled Red Onion on Jalapeno Brioche **+\$0.50**

Chicken, Bacon & Swiss w/ Honey Mustard on Pretzel Bun

All American Cheeseburger w/ Pickle and Caramelized Onions on Poppy Brioche

Meatball Parmesan on Brioche

Hawaii'n Pulled Pork w/ Grilled Pineapple on Onion Brioche

Caprese on Herbed Focaccia (V)

*Mini Empanadas \$2.75 Each*

Beef, Chicken or Black Bean & Corn (V)

w/ Cilantro Aioli

*Thai Meatballs \$2.75 Each*

Ground Pork, Ginger and Cilantro w/ Cilantro Lime Sweet Chili Glaze

*Stuffed Meatballs \$2.75 Each*

All Beef w/ Marinara and Mozzarella

*Endive Boats \$3.00 Each (V)*

Filled w/ Goat Cheese, Mandarin Oranges, Slivered Almonds and Mint

*Caesar Salad Cups \$4.50 Each*

Served with Parmesan Breadstick

*\*Staffed Events Only*

*Hawai'i'n Grilled Shrimp Skewers \$4.50 Each*

Teriyaki Grilled Shrimp w/ Pineapple and Sesame Seeds

*Mini Mediterranean Chicken Skewers \$4 Each*

w/ Tzatziki

Sub Beef Tenderloin **+\$1.50**

*Mini Grilled Veggie Skewers \$3.25 Each (v)*

w/ Tzatziki (Vegetarian)

*Twice Baked Potato Bites \$3.00 Each*

Mini Yukon Gold Creamer Potatoes Twice Baked w/ Bacon, Cheddar and Green Onions

*Deviled Eggs \$2.50 Each (V)*

*Caprese Skewers \$2.75 Each (V)*

Mozzarella Pearls Tossed in Pesto w/ Cherry Tomatoes, Fresh Basil and Balsamic Reduction Glaze

*Watermelon Skewers \$2.75 Each (V)*

w/ Wet Mozzarella, Fresh Basil and Balsamic Reduction Glaze

*Sweet Potato Rounds \$2.75 Each (v)*

w/ Red Pepper Hummus and Cherry Tomato Garnish

*Blue Cheese Stuffed Mushrooms \$2.75 Each (V)*

*Grilled Eggplant Crostini \$3.25 Each (V)*

w/ Roma Tomato, Feta Cheese, Balsamic Reduction Glaze and Sea Salt

*Strawberry & Herbed Goat Cheese Crostini \$2.75 Each (V)*

w/ Balsamic Reduction Glaze

*Baked Brie Bites \$2.25 Each (V)*

Apricot Preserves w/ Green Apple or Red Pepper Jelly w/ Cilantro

*Cucumber Dilly Bites \$2.00 Each (V)*

English Cucumber Rounds Topped w/ Dill Cream Cheese and Cherry Tomato Garnish Sub Vegan Cream Cheese (v) **+\$.50**

*Little Smokies \$2.00 Each*

Brown Sugar and Bacon Wrapped Mini BBQ Sausages