



Goat Cheese Crostini

Prosecco and basil macerated strawberries, whipped goat cheese, toasted almond, balsamic honey

Beet Cured Salmon Toast

Beet cured salmon, rye toast, pickled red onions, caper lemon aioli

Braised Short Rib Slider

Coffee barbeque braised short rib, avocado, cotija cheese, chipotle crema, pickled onion

Balsamic Bruschetta

Bite sized grilled bread, white balsamic, tomato confit, herbs

Charred Feta Watermelon Skewer

Marinated watermelon, feta, basil, and mint

Drunken Pork Meatballs

Seasoned bite size pork meatballs, topped with marsala sauce and crispy onions

Thai Chili Chicken Skewers

Chicken breast skewers grilled with a lime Thai Chili sauce

Chicken Satay Skewers

Chicken breast with a peanut sambal dipping sauce

Tuna Tar Tar cup

Sesame marinated Sushi grade tuna served on top avocado mash, topped wasabi crema

Mango Scallop Ceviche

Citrus cured scallops, chilis, mango, herbs, and cucumber

Mac and Cheese Bite

Classic three cheese mac and cheese with bacon and jalapeno served with smoked bell pepper sauce

Mini Lobster Roll

Butter poached lobster, old bay mayo, served on mini brioche with micro greens

Heirloom Tomato Gazpacho Shooters

Heirloom tomatoes, cucumber, peppers, shallots, topped with chilled crab

Mini Crab Cakes

Maryland lump crab meat served with old bay aioli

French Onion Boule

Caramelized onions, with gruyere cheese

Tomato Bisque Boule

Roasted tomato soup

White Truffle Potato Croquets

Served with chive sour cream

Sweet Corn Shooters

Silken summer corn soup, roasted corn, and micro greens

Cuban Pigs in a Blanket

Mini franks served with pickle mustard

Brie & Raspberry Phyllo Star

Multilayers Phyllo dough stuffed with raspberry reduction, and brie

Asparagus and Bell Pepper Arancini

Classic Italian rice balls, with Gruyere cheese, and spicy honey drizzle

Truffle Eggs

Classic deviled eggs with a twist of truffle oil, herbs, and crispy Parmesan

Fig, Fontina and Lavender Triangles

Roasted figs, fontina, lavender wrapped topped fig balsamic reduction

Caprese Salad Skewer

Cherry tomatoes, basil, fresh mozzarella, and balsamic reduction

Crudit  Cups

An assortment of Julienned vegetables, green goddess or roasted pepper hummus, in a small glass



Salmon Sliders

Watercress and lemon chipotle aioli

Citrus Braised Pork Sliders

Citrus braised pork, bacon jam, and house BBQ sauce

Crispy Tofu Slider

Spiced fried tofu, pickled onions, avocado cream, and roasted tomato

Zucchini Cake

served with a spicy marinara sauce

Braised Quesadilla Bite

Pulled pork, golden BBQ, jalapeno corn relish, cheddar, chive sour cream

Quesadilla Bite Italiano

Cured Salami, Pesto, roasted grape tomato, shredded provolone, ricotta sour cream

Truffle Mac and Cheese Tarts

Imported cheeses, tart shell, truffle essence

BBQ Pork Spring Rolls

Pulled pork, house made BBQ sauce

Corn Chowder Shooters

Topped with green tomato bruschetta

Roasted Beet Crostini

With goat cheese and honey horseradish sauce

Mini Chorizo Chili Bowls

Topped with Vermont cheddar

Pear, Brie, and Caramelized Onion Quesadilla

honey chive sour cream dip

Roasted Butternut Squash and Apple Bruschetta

Topped with mascarpone and hot honey

Antipasto Crostini

Crostini bread topped with sliced roasted pepper, sliced provolone and topped with chopped olive

Vegetable Spring Roll w/Edamame

Carrot top dipping sauce

Roasted Eggplant crostini

Roasted thyme infused eggplant, spread onto a garlic crostini topped with Balsamic glaze

Portobello & Parmesan Puff

Pesto dipping sauce

Mini Andouille en Croute

Cajun crème fraiche

Chicken Meatball with Spinach, Red Peppers & Fontina Cheese

White wine glaze topped chopped chives

Short Rib w/Bacon

Slow cooked short rib wrapped in bacon

Pear & Roquefort Star

Caramelized pear, blue cheese wrapped in phyllo served with white balsamic glaze

Apple and Port Cheddar Bruschetta

Toast points, port cheddar topped with chopped roasted apples

Butternut Squash Demitasse Cups

Topped with pumpkin oil and creme fraiche

Asian Noodle Spoon

Soba noodle in lite peanut sauce served on bamboo spoon

Scallop Wrapped with Prosciutto and Sage

Topped with hot honey drizzle

ALSO AVAILABLE CUSTOMIZED APPETIZERS BASED YOUR NEEDS AND VISION.