

## HORS D'OEUVRES | TIER 1

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### WARM HORS D'OEUVRES

*(each hors d'oeuvre includes two pieces per person)*

#### **Chicken Yakitori Skewer**

Green onion and ginger glazed free-range chicken

#### **Artichoke Beignet**

Quartered heart topped with herbed cream cheese, coated in light batter, then rolled in a mixture of bread crumbs and parmesan cheese

#### **Mushroom Duxelle**

Stuffed with tomato pesto, fresh herbs and panko bread crumbs

#### **Chicken Drumettes**

Served with barbecue sauce or Cajun seasoning

### COLD HORS D'OEUVRES

*(each hors d'oeuvre includes two pieces per person)*

#### **Heirloom Tomato Bruschetta**

Garlic & basil crostini with balsamic reduction

#### **Brochette Caprese**

Tomato and mozzarella skewer served with basil vinaigrette

#### **Farmer's Market Display**

An array of locally grown vegetables including broccoli and cauliflower florets, organic carrots, celery sticks, Knoll Farms cherry tomatoes, assorted radishes and a variety of local olives, all served with blue cheese and ranch dressings

#### **Freshly Sliced Seasonal Fruit Display**

Fresh strawberries, kiwi, pineapple wedges, seasonal melon and clusters of red and green grapes. *(Fruits may vary by season)*



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PLEASE CONTACT YOUR EVENT MANAGER TO CUSTOMIZE YOUR MENU