
HORS D'OEUVRES | TIER 1

[NUMBER OF SELECTIONS SUBJECT TO CONTRACT]

WARM HORS D'OEUVRES

(EACH HORS D'OEUVRE INCLUDES TWO PIECES PER PERSON)

Chicken Yakitori Skewer (GF)

Tender chicken glazed with sweet ginger sauce and green onion

Artichoke Beignet (V)

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

Vegetable Spring Roll (V), (VG), (GF)

Sauteed vegetables with garlic in a rice paper wrapper, served with sweet chili sauce

Stuffed Mushroom Cups (V), (VG)

Stuffed with tomato and red pepper pesto, topped with crispy panko bread crumbs

Mini Piroshki Beef and Cheese

Baked dough buns stuffed with ground beef and cheese

COLD HORS D'OEUVRES

(EACH HORS D'OEUVRE INCLUDES TWO PIECES PER PERSON)

Rustic Italian Bruschetta (V)

Garlic & basil crostini with balsamic reduction

Brochette Caprese (V), (GF)

Tomato and mozzarella skewer served with basil vinaigrette

Crudité Display (V), (VG), (GF)

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 on the side

Freshly Sliced Seasonal Fruit Display (VG), (GF)

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

*(V)-Vegetarian, *(VG)-Vegan, *(GF)-Gluten Free

PLEASE CONTACT YOUR EVENT MANAGER TO CUSTOMIZE YOUR MENU