

Appetizers Per Person

fifty person minimum

Antipasto Platter 6

assorted italian meats, provolone, pepper jack and swiss cheeses, cherry peppers, pepperoncini and an olive medley with crackers

Cheese Board 5

assorted aged cheeses with flatbread crackers

Fresh Fruit Tray 4

assorted seasonal fruit with a honey-lemon yogurt dip

Vegetable Crudités 3.5

assorted vegetable crudités with hummus and house ranch dip

Bruschetta Bar 3

herbed goat cheese, muffaletta spread and house tomato-feta relish with grilled crostini

Seven Layer Dip 3

refried beans, taco meat, shredded lettuce, cheddar & jack cheese, salsa, jalapeno slices, olive slices, sour cream, guacamole and cilantro with tortilla chips

Mini Fiesta 6

empanadas, mini burritos, cheese quesadillas with diced chilies, tri-colored tortilla chips, salsa, guacamole and sour cream

Pacific Rim Sampler 6

shrimp and vegetable wonton, spicy mini egg rolls, pot stickers and bbq pork

Appetizers Per Piece

price per piece, fifty piece minimum

Hot

Crab Cakes 3.5

hand formed mini crab cake, topped with cilantro and served with sweet thai chili sauce

Prosciutto Prawns 2.5

large prawn wrapped in prosciutto, baked and served with a white wine sauce

Mini-Pizzas 2

your choice of either: caramelized onions, mushrooms, herbs, parmesan cheese and marinara or olives, sun-dried tomatoes, parmesan cheese and pesto

Stuffed Mushrooms 1.5

baked button mushroom stuffed with your choice of: crab, shrimp, chicken or bread crumbs & cream cheese

Chicken Wings 1.5

tossed in your choice of sauce: teriyaki, honey dijon, chipotle or classic buffalo and served with sliced celery and your choice of ranch or blue cheese dressing

Meatballs .5

swedish: served in a mushroom cream sauce

bbq: served in our kansas city bbq sauce

Sausage & Pepper Kebab 3

skewered italian sausage slices and bell peppers served with hot mustard dipping sauce

Cold

Cured Salmon Wraps 3

dill, lemon, ricotta cheese and arugula wrapped in a slice of cured salmon

Chilled Shrimp 2

large shrimp, cocktail sauce and lemon wedges

Mini-Caprese Skewers 2

cherry tomatoes, fresh basil and mozzarella balls with white balsamic truffle oil

Spicy Tofu Lettuce Wraps 2

spicy tofu filling and asian slaw served with lettuce leaves for wrapping

Salmon Mousse Tartlets 2

house salmon mousse piped into phyllo cups and topped with dill

Campbell's Deviled Eggs 1

hard boiled egg halves with our signature filling

Curry Deviled Eggs 1

hard boiled egg halves with a curry filling

Balsamic Endive Bites 2

endive leaf filled with a blue cheese mousse, diced red beets and topped with candied walnuts and balsamic syrup

Chef Attended Stations

fifty person minimum, served with rolls and accompaniments

Baron of Beef 6

roasted to medium with horseradish sauce and mustards

Roasted Turkey Station 5

whole boneless turkey with house cranberry-orange relish

Maple-Bourbon Glazed Ham Station 5

whole bone-in smoked ham with a variety of artisan mustards