



Appetizer Menu

We accommodate vegetarian, vegan, and gluten-free diets on a daily basis. Just ask!

BOUNTIFUL PLATTERS

Bacon & Goat Cheese Dip	whipped goat cheese topped with smoky bacon jam, crostini
Charcuterie Board	assorted Italian meats, fig jam, mustards, cornichons, crostini
Fruit & Cheese Skewers	also available without fruit (V, GF)
Meat & Cheese Board	an assortment of sliced cheeses and Italian meats
Sliced Fruit & Cheese	American and European cheeses, sliced fresh fruit (V, GF)
Smoked Salmon Board	classic accompaniments: dill, capers, lemon, red onion (GF)
Vegetable Crudités Platter	creamy hummus or Green Goddess dressing (V,GF)
Whipped Feta with Herbs	honey drizzle, crostini, pita (V)

THE MOTHERBOARD

An artfully displayed grazing table filled with thinly shaved Italian meats, an assortment of sliced cheeses, whipped feta dip, Made by Mavis Bull FROG and Peach Bellini Jams, stone-ground mustard, cornichons, crostini, crackers, fresh vegetable crudité, herb marinated olives, and hummus tahina

DIPS, SPREADS, & SALSAS

Combine 3 to 5 dips to make a Chip & Dip Bar with a variety of chips, vegetables, and crackers!

Best Ever Beer Cheese	soft pretzel bites (V)
Cajun Crab Dip	(GF) with pita chips or GF crackers
Corn & Black Bean Salsa	(medium)
Hummus Tahina	classic & creamy
Pineapple-Mango Salsa	(medium) or
Tomato-Jalapeno Salsa	(mild)
Spinach-Artichoke Dip	pita chips or crostini (V)
Taco Shop Guacamole	(mild)

BAR SNACKS & DEVILED EGGS

Bacon-Jalapeno Deviled Eggs	(GF)
Classic Deviled Eggs	(V, GF)
Bourbon Pecans	(V)
Chipotle Maple Almonds	(V, GF)
Herbed Olives	(V, GF)
Rosemary Cashews	(V, GF)

(GF) gluten free; (V) vegetarian; lactose-free and vegan requests accommodated



PINWHEELS & TEA SANDWICHES

Bite-Size Quiches	Ham & Cheddar; Cheddar & Red Pepper (V), Quiche Lorraine
Buffalo Chicken Pinwheels	bacon, blue cheese, cheddar, green onion
Cranberry-Feta Pinwheels	creamy filling with spinach & green onion, flour tortilla (V)
Ham & Cheese Turnovers	ham, Swiss cheese, and a touch of Dijon, puff pastry
Reuben Pinwheels	corned beef, Swiss, sauerkraut, Russian dressing, flour tortilla
Pepperoni Pinwheels	swirled with pepperoni & Parmesan
Santa Fe Pinwheels	green chile-cheese spread, olives, spinach, salsa (V)

SLIDERS & BISCUIT SANDWICHES

Banh Mi Sliders	marinated pork <i>OR</i> tofu, quick pickles, cilantro, sriracha mayo (V)
Beef & Blue Biscuits	sliced pepper steak, mini blue cheese biscuits, horseradish cream
Caprese Slider	mozzarella, tomato, balsamic, baguette
Mini Chicken Biscuits	mini chive biscuit, pan-fried chicken, chipotle mayo, B&B pickle
Ham & Jam Mini Biscuits	buttermilk biscuit, sliced ham, Made by Mavis Peach Bellini Jam
Sonoma Chicken Salad	California classic with grapes, pecans and poppyseed dressing
Pork & Apple Sliders	pork tenderloin, caramelized onions & apples, garlic aioli
Roast Beef Slider	thinly sliced roast beef, balsamic onions, lemon basil mayo
Turkey-Cranberry Sliders	Cranberry-Pear Chutney, goat cheese, Hawaiian bun

Build Your Own Bruschetta Bar

Toasted crostini served with an assortment of savory and sweet toppings appealing to meat eaters and vegetarians alike! Toppings include: pepperonata, olive tapenade, whipped ricotta, prosciutto, charcuterie, goat cheese, artisan jam, pesto, and bruschetta

VEGAN BITES (V)

Black Bean & Sweet Potato Quesadillas	guac or salsa
Classic Bruschetta	garlic crostini
Sun-Dried Tomato Hummus Bites	cucumber cup (GF)
Sweet Potato Crostini	lemon sour cream cheese, capers
Thai Peanut Cups	carrot, sesame, peanuts, cucumber cup (GF, Vegan)



VEGETARIAN BITES (V)

Baked Brie Cups	Made by Mavis Cranberry Pear Chutney, pecans
Buffalo White Bean “Meatballs”	blue cheese or ranch
Baked Jalapeno Poppers	with panko crust, available GF upon request
Duet Caprese Skewers	classic & blackberry caprese skewers, balsamic
Goat Cheese & Apricot Truffles	pistachios, fresh herbs (V, GF)
Greek Salad Skewers	(GF, Vegan upon request)
Potato Rosemary Tartlets	stuffed with a creamy Boursin cheese
Signature Crostini	blue cheese mousse, Cranberry Pear Chutney
Spinach-Stuffed Mushrooms	GF upon request
Spanakopita	spinach, feta, phyllo
Tomato-Manchego Tartlets	fresh and summery
Zucchini Fritter	garlic-chive aioli

SEAFOOD

Ahi Tuna Spoons	avocado, ginger-soy sauce (GF upon request)
Cajun Crab-Stuffed Mushrooms	(GF upon request)
Firecracker Shrimp Lollipops	(GF)
Mango-Shrimp Lollipops	(GF)
Mini Crab & Corn Muffins	served with remoulade
New Orleans Shrimp Toasts	creamy, cheesy, you can't eat just one!
Shrimp Cocktail Lollipops	garlic shrimp, red onion-jalapeno cocktail sauce (GF)
Smoked Salmon Truffles	everything bagel seasoning (GF)

BEEF

Cheeseburger Bombs	juicy beef, cheddar, pickles, puff pastry, sesame seeds
Corn Dog Bites	mini corn dog muffins (GF upon request)
Korean Beef Bites	marinated flank steak, rice cracker, kimchi garnish (GF)
Sweet & Sour Meatballs	(GF by request)
Taco Stuffed Peppers	cilantro cream sauce (GF)
Steak Puffs	gougère with flank steak & horseradish cream

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CHICKEN

Adobo Chicken Quesadillas	cheddar, Taco Shop Guacamole
Banh Mi Bites	Thai chicken, Sriracha, cilantro, pickled veggies, crostini
Buffalo Chicken Cups	wonton cup, blue cheese mousse
Chicken Artichoke Cups	filo cup, spinach artichoke dip
Indian Chicken Meatballs	coconut-curry sauce (GF)
Turkey & Brie Crostini	granny smith apple, arugula

PORK

BLT Crostini	basil aioli
Candied Bacon	in a shot glass (GF)
Devils on Horseback	bacon-wrapped dates, roasted red pepper sauce (GF)
Everything Pigs in a Blanket	everything bagel seasoning
Hanky Panky Croquettes	horseradish cream
Prosciutto-Stuffed Mushrooms	creamy Boursin filling (GF upon request)

Mix & Match Mexican Appetizer Station

Mix and match our favorite Mexican-inspired appetizers. We suggest 3-5 for your station

Baked Jalapeno Poppers
Mango Shrimp Lollipops
Mini Empanadas (chicken, beef, or pork)
Mini Quesadillas (chicken, pork, jackfruit, or black bean)
Taco Stuffed Peppers
Chile Con Queso
Salsa & Guacamoles
Santa Fe Pinwheels