

## **Hot Butlered Appetizers**

Priced by Piece

- Roasted Garlic and Grilled Chicken, Sun-Dried Tomato Crostini - included
- Fried Zucchini Sticks, Dill Aioli - included
- Ratatouille Stuffed Mushroom Caps - included
- Sausage Stuffed Mushroom Caps - included
- Smoked Sweet Potato Quesadilla with Cilantro, Sour Cream and Salsa - additional \$1.00pp
- Maryland Style Crab Cakes, Old Bay Tatar Sauce - additional \$2.00pp
- Meatballs - Sweet and Sour, BBQ, Marinara - included
- Arancini, fried Risotto Ball with Fresh Mozzarella, House Marinara - additional \$2.00pp
- Bacon Wrapped Sea Scallops - additional \$2.50pp
- Fried Turkey Pot Stickers, Ginger and Soy Dipping Sauce - included
- Chicken and Pineapple Skewer with Sweet Chili Glaze - included
- Spinach and Artichoke Dip, Phyllo - included
- Scioto Sliders, Caramelized Onion, Bacon and American Cheese - additional \$1.00pp
- Spanakopita, Spinach and Feta Cheese Wrapped in Phyllo - included
- Asparagus Wrapped in Phyllo - included
- Mini Spring Rolls, Sweet Chili Dipping Sauce - included

## **Cold Butlered Appetizers**

Priced by Piece

- Mango Chutney, Blue Cheese, Crostini - included
- Boursin Mousse, Tomato, Cucumber Round - included
- Caramelized Bacon Crisp - included
- Roasted Red Pepper Hummus, Tomato and Caper Relish, Fried Pita Crisp - included
- Sliced Beef Tenderloin, Radish, Breen Onion, Horseradish Cream, Crostini - included
- Tomato and Buffalo Mozzarella Crostini, Fresh Basil, Balsamic Glaze - included
- Avocado Toast, Crostini, Pico de Gallo - additional \$2.00pp
- Caprese Skewer - included

## **Displayed Appetizers**

Priced by Person

### Anti Pasta Display

Assorted Cured and Sliced Meats, Marinated Olives, Peppercini Peppers, Fresh Mozzarella Cheese, Provolone Cheese, Roasted Peppers, Artichoke Hearts, Pickled Onions and Olive Oil

7.00

### Baked Brie En Croute

Brie Cheese Wrapped in Dough, Fresh Berries, French Bread and Crackers, Raspberry Sauce

6.00

### Spinach and Artichoke Dip

Cream Cheese and Parmesan Cheese, Spinach, French Bread, Crackers

5.00

Add Crab for an additional 3.00

### Imported and Domestic Cheese Display

Crackers and French Bread

5.00

### Vegetable Crudités

Seasonal Vegetables Served with Ranch Dip,

4.00

### Smoked Salmon Display

Egg Whites, Egg Yolk, Capers, Pickled Onions

\$7

### Ahi Tuna Display

Seared Pepper Crusted Tuna, Pickled Ginger, Wasabi, Soy Sauce, Green Onion

\$8

### Bruschetta Bar

Sliced Tomato and Fresh Mozzarella, Grape Tomato and Buffalo Mozzarella Balls, Fresh Basil, Balsamic Glaze and Olive Oil

\$6

### Traditional Shrimp Cocktail

Cocktail Sauce and Lemons

8.00

### Grilled Vegetable Display

Asparagus, Zucchini and Squash, Mixed Sweet Peppers, Roasted Mushrooms, Red Onions, Balsamic Reduction, and Olive Oil

4.00

### Sliced Seasonal Fresh Fruit Display

4.00

### Hummus Display

Traditional Hummus, Roasted Red Pepper Hummus, Roasted Carrot Hummus  
Jalapeno Hummus, Served with Pita Crisps

5.00