



*Pricing includes set up/clean-up
(delivery fees additional)*

FINGER FOOD

gougeres (cheese puffs)- *lightly baked and perfect with cocktails.*
\$2.00pp

savory skewered chicken with peanut ginger sauce- *lightly grilled lemon chicken served with a slightly spicy ginger sauce for dipping.*
\$2.50pp

braised mediterranean meatballs- *tender beef meatballs and a mild savory brown sauce.*
\$2.25pp

lil' smokies in a blanket- *fresh baked biscuit wrapped around a mini sausage.*
\$2.00pp

fresh veggie spring rolls- *veggies and spicy noodles wrapped in a fresh spring wrapper with soy dipping sauce.*
\$2.25pp

cherry tomato and fresh buffalo mozzarella skewers- *topped with sea salt and Mediterranean balsamic vinaigrette.*
\$2.00pp

shrimp salad in endive spoons- *tender poached shrimp topped with a refreshing dill sauce and served in endive leaves.*

\$3.00pp

crab cakes- *succulent crab meat cakes with a creamy dipping sauce.*

\$3.25pp

antipasti- *salami, prosciutto, olives, and cheese.*

\$2.25pp

grilled italian panini sandwiches- *bite size crunchy baguette filled with jarlsberg, gouda, basil pesto, red onion and tomato.*

\$2.00pp

parmesan stuffed mushrooms- *bite size mushrooms stuffed with a creamy parmesan filling and topped with a bread crumb crust.*

\$2.00pp

succulent grilled steak shots- *tender beef, served "martini skewer" style with a balsamic parsley vinaigrette.*

\$2.25pp

twice baked baby red potatoes- *tender baby reds stuffed with all the baked potato goodies and topped with bacon.*

\$2.00pp

flank steak sliders- *thin cut grilled flank steak tucked in mini rolls with parmesan garlic aioli and fresh tomato.*

\$2.50pp

parmesan cones with baby greens- *crispy, bite-size parmesan cones filled with baby greens tossed with vinaigrette and fresh apple slices.*

\$2.25pp

best ever creamy deviled eggs- *the traditional addition to any party.*

\$2.00pp

crispy potato latkes- *onion-sweetened potato pancake served with fresh sour cream.*

\$2.00pp

shrimp on ice- *tender poached shrimp served with our homemade cocktail sauce.*

\$3.00pp

focaccia bread sticks- *fresh baked olive oil and sea salt focaccia with our homemade marinara sauce on the side.*

\$2.00pp

variety of savory crustini's- *bite sized Italian toasts topped with herbed cream cheese, hummus and tomato and smoked salmon and cream.*

\$2.25pp

DIPS

all served with vegetable crudité's and crunchy italian toasts

baked artichoke, basil and parmesan dip- *served creamy and warm.*

\$2.00pp

traditional greek hummus- *a perfect smooth companion with crunchy vegetables.*

\$2.00pp

warm chutney over goat cheese- *a sumptuous combination of fruit and cheese.*

\$2.25pp

SALADS

garden crisp romaine with a creamy dill dressing and aged parmesan shavings- *the pleasure of simplicity.*

\$2.00pp

walnut and pomegranate mixed with baby greens- *a flavorful, light vinaigrette tops this colorful salad (pomegranate is seasonal and may be substituted with apples or dried cranberries).*

\$2.25pp

hearty cheese tortellini salad - *bite size tortellini, bell peppers, broccoli, carrot, and parmesan tossed with a creamy dressing- a perfect vegetarian entrée.*

\$2.25pp

DESSERTS

irresistible double chocolate brownies- *truly addicting and irresistible.*

\$1.75pp

old-fashioned chocolate chip cookies- *melt in your mouth...yum...*

\$1.50pp

snickerdoodle cookies- *slightly crunchy on the outside and soft baked on the inside.*

\$1.50pp

elegant seasonal fruit platter- *along with sweet fresh cream.*

\$2.00pp

silky lemon bars- *soft lemon cream on top of tender shortbread crust and topped with sweet powdered sugar.*

\$2.00pp

3 tier cupcakes- *mixture of moist white and chocolate cake topped with homemade butter cream frosting.*

\$2.00pp

mini cheesecakes- *creamy bite size New York style cheesecakes in a variety of flavors.*

\$2.50pp