



## COCKTAIL HOUR

### Garde Manger Arrangement

Assorted Cheeses presented with Pepperoni, Salami and Assorted Crackers Farmers  
Crudité's of Baby Carrots, Celery Sticks, Broccoli, Cauliflower  
Fresh Bell Peppers and Classic Ranch Dip  
Seasonal Fruits and Berries  
Display Mediterranean Dips and Pita Bread

### Hot Hors d'oeuvres

Crab Stuffed Mushroom Caps  
Gorgonzola and Herb Stuffed Mushroom Caps  
Sweet and Sour Sesame Chicken  
Miniature Spanakopita (Spinach Filo Pies)  
Miniature Tiropita (Feta Cheese Filo Pies)  
Baked Bar-B-Que Meatballs  
Bar-B-Que Pulled Pork with Gouda Cheese Sauce in Tortilla Cup  
Boneless Chicken Wing Dings with Blue Cheese Dressing  
Southwest Chicken and Guacamole in Tortilla Cup  
Caramel Apple Brie Cup  
Beef Teriyaki Skewer

### Cold Hors d'oeuvres

Traditional Tomato & Basil Bruschetta  
Cucumber Cups Filled with Feta, Dill and Greek Vinaigrette  
Red Wine Poached Pear and Gorgonzola Cheese in Filo Cup  
Thai Vegetable Spring Roll  
"Bang Bang" Style Shrimp Tortilla Cup  
Strawberry-Balsamic and Feta Filo Cup  
Caprese Skewers

### Premium Hors d'oeuvres

*(May Not Be Substituted For Wedding Package Selections)*

Traditional Shrimp Cocktail (\$125.00 per 50 pieces)

Marinated Lamb Lolli-chops (\$185.00 per 50 pieces)

Smoked Bacon Wrapped Scallops with Sweet Balsamic Glaze (\$150.00 per 50 pieces)

Miniature Crab Cakes with Remoulade Sauce (\$120.00 per 50 pieces)