



## Cocktail Reception Hors d'oeuvres

### Antipasti Platter

Salami, marinated mozzarella cheese, olives,  
artichokes, pepperoncinis, Peppadew peppers, capote capers, toasted lahvosh, French baguette  
\$30.00 per platter

### Tria Hummus Platter

Three flavored hummus bowls, toasted lahvosh, warm pita  
\$20.00 per platter

### Assorted Gourmet Cheese and Crackers

\$2 per person

### Fresh Seasonal Vegetables served with Chipotle Ranch Dip

\$1.50 per person

### Smoked Salmon Dip

Capers, onions, dill, crackers  
\$2 per person



Heros 2ft, 4ft, 6ft

*(choose two cheeses and two meats)*

*Shaved rib-eye, smoked turkey, salami, grilled chicken*

*American, Swiss, Peppadew Havarti, cheddar, mozzarella*

*Lettuce, tomato, pepperoncini, onions, mayo, olive oil, vinegar, Italian spices*

*\$10/ft*

Quesadillas (8 pieces per)

*Pico de gallo, mozzarella, cumin crème fraîche*

*Cheese-5*

*Buffalo-9*

*Chicken-7*

*Lobster-10*

Flatbreads (6 pieces per)

*Vegetable, mozzarella, tomato, basil, roasted red peppers, roasted garlic 7*

*Cheese, mozzarella, tomato, basil 6*

*Pepperoni, mozzarella, tomato, basil, pepperoni 8*

*Lobster, sweet corn, Brie Mornay, chimichurri 10*



### Seafood

*Crispy or chilled coldwater shrimp cocktail \$5/lb*

*Crab-stuffed mushrooms \$2.00/piece*

*Fried crab wontons \$.75/piece*

*Potato gaufrette, smoked salmon crisp, dill yogurt sauce \$1.00/piece*

### Meats

*Herb marinated chicken skewers \$1.00/piece*

*Ground chuck meatballs in tomato fresco sauce \$1.00/piece*

*Italian sausage bites: sweet or spicy with roasted tomato pesto  
\$.50/piece*

*Filet mignon crostini, onion demi glace, truffle bleu cheese  
\$1.00/piece*

*Traditional Buffalo chicken wings, bleu cheese dipping sauce  
\$.50/piece*

### Vegetarian

*Crispy spring rolls, sake-Thai chili dipping sauce \$1.00/piece*

*Creamy spinach dip, tortilla chips \$40.00/pan*

*Swiss cheese fritters \$.75/piece*

*Bruschetta \$.50/piece*

*Pita bites, goat cheese-roasted tomato spread \$.50/piece*