



COLD HORS D'OEUVRES MENU

Priced per dozen, minimum order two dozen per item

Chicken Salad in Pastry Cups

Black Bean Roll-Ups with Cream Cheese, Black Beans, Salsa & Cilantro

Asparagus Ham Crepe Filled with Asparagus, Black Forest Ham & Herb Cream Cheese

Grilled Portabello Mushroom & Asparagus Crepe

Mini Caprese Sticks with Grape Tomatoes & Marinated Mozzarella Balls

\$18.0

Pecan Encrusted Pork Tenderloin with Sesame Aioli, Served on a Toasted Baguette

Marinated Asian Pork Tenderloin with Teriyaki, Garlic, Ginger & Sesame Oil & Served on a Toasted Baguette

Kendall Brook Smoked Salmon Toast Points with Herb Cream Cheese

Phyllo Tartlets Filled with Sour Cream and Topped with Kendall Brook Smoked Salmon

Gourmet Deviled Eggs

The Classic

Basil Pesto

Bacon & Cheddar

Goat Cheese Pops with Parmesan Cheese, Cranberries, Cinnamon, Pecans & Pretzel Stick

Fresh Seasonal Fruit Kabobs with Honeydew, Cantaloupe, Pineapple, Red Grapes & Garnished with Strawberries

(subject to availability)

\$21.0

16/20 Jumbo Shrimp Cocktail

\$24.0

21/25 Shrimp Cocktail on a Fork

\$21.0

Assorted Silver Dollar Sandwiches Filled with Your Choice of Ham, Turkey, Roast Beef or Chicken Salad

Mini Veggie Cups Filled with Carrots, Celery, English Cucumbers, Bell Peppers, Grape Tomatoes & Ranch Dip

\$24.0

Roasted Butternut Squash Mash with Candied Pecans, Served in a Cup

Grilled Vegetable Kabobs with Zucchini, Yellow Squash, Mushrooms, Onions & Bell Peppers *(subject to availability)*

\$27.0

Gourmet Cheese Kabobs with Italian Havarti, Tillamook Oregon Cheddar, Port Wine & Sage Derby *(subject to availability)*

Gourmet Cheese & Meat Kabobs with Genoa Salami & Summer Sausage *(subject to availability)*

\$30.0

A 3.5% processing fee will be added to all credit card charges.