



Housewarming Party

Hors d' oeuvre Station

Artisan & Domestic Cheese Board

Crudite Platter

a selection of fresh vegetables served with Buttermilk Peppercorn Dip and Anchoaide

Seasonal Fresh Fruit Display

Chilled Jumbo Shrimp with Dipping Trio

tarragon mustard sauce, classic cocktail sauce, and chili-lime aioli

Passed Hors d' oeuvres

Stacked Quesadilla

with roasted corn, poblano chile, cilantro and chicken, served with jalapeno pesto

Sliders

mini burgers with sharp cheddar cheese, tomato and chipotle cream

Butternut Squash Soup Shots

Steak and Potato Skewers

Filet of beef, roasted potato and horseradish dipping sauce

Something Sweet

Chocolate Dipped Strawberries, Mini Fruit Tartlets, and Chocolate Truffles



Ladies Tea

Small Bites Buffet

Cucumber and Smoked Salmon Tea Sandwiches
with herbed butter on dill-rye bread

Apricot-Ham Finger Sandwiches
on whole-grain bread

Bleu Cheese-Asparagus Crepes
crisp asparagus and bleu cheese mousse wrapped in a house-made crepe

Lemon Lavender Coffee Cake
a sophisticated twist on an old fashioned favorite

Bite-Size Fresh Fruit Tarts
seasonal fresh fruit atop silky vanilla pastry cream in a flaky tart shell

Chocolate Dipped Strawberries
juicy ripe strawberries dipped in both white and dark chocolate

Hot Tea and Condiments
assorted teas, lemon, cream, sugar and sweeteners



Swingin' Cocktail Party

Mini Crab Cakes

sweet lump crab, lemon and fresh herbs served with a roasted red pepper aioli

Bite-Size Pulled Pork Biscuits

slow cooked pulled pork in our Carolina style BBQ sauce stacked on a savory biscuit

Smoked Salmon Crostini

with herbed cream cheese on a crisp baguette

Summer Bruschetta

organic peaches, tomatoes, and mint with creamy goat cheese

The Perfect Fig

organic figs stuffed with bleu cheese, wrapped in prosciutto

Artisan Cheese Platter

handcrafted cheeses, crackers and baguettes

Seasonal Fresh Fruit Platter

a beautiful display of seasonal sliced and whole fruits and berries

Spicy Bar Nuts