



CREATIVE CUISINE FOR EXTRAORDINARY EVENTS

DIY HOLIDAY HORS D'OEUVRES MENU

HEAT AND SERVE

<u>Pizzezzas – 8 inch</u>	\$7 each	<u>A la Carte Selections:</u>	
• Mushroom		Franks in a Comforter	\$10 doz
• Margarita		Jumbo Shrimp Cocktail	\$35 doz
• French Onion		French Onion Soup in Boule	\$12 doz
• Butternut		Chicken Pesto Cone	\$25 doz
<u>Wings</u>	\$9 doz	Crab Cakes	\$30 doz
• Buffalo		Potato Pancake	\$15 doz
• BBQ		Maple Sriracha Glazed Bacon and Pineapple Skewer	\$30 doz
• Asian		BBQ Brisket, Sweet Potato Muffin Cranberry Compote	\$20 doz
<u>Grilled Cheese</u>	\$18 doz	Smoked Salmon, Pumpnickel Dill Aioli	\$20 doz
• Spinach & Gruyere		Tomato Bruschetta Kabob	\$25 doz
• Cheddar & Tomato		Individual Crudit� Cups	\$30 doz
• Brie & Apple		Deviled Egg	\$18 doz
<u>Sliders</u>	\$30 doz		
• Beef			
• Fried Chicken			
• Falafel			
<u>Tuna Taco Kit</u>	\$40 kit		
Taco Shells – 12 Pieces			
<u>Lobster Roll Kit</u>	\$45 kit		
4 Full Lobster Rolls – 12 Pieces			

PICK UP (HEATING INSTRUCTIONS INCLUDED)