

~ Hors d'oeuvres Ideas and Prices ~

(Prices are charged per person)

*Fresh Vegetable Spring Roll with sweet chili sauce	\$1.50
*White Gulf Shrimp and Artichoke with basil pesto	\$2.50
*Smoked Salmon with 6 grain flat bread	\$2.50
*Spinach and Cheese Spanikopita	\$1.50
*Black Mission Figs and blue cheese bruschetta	\$1.50
Pimento Cheese and whole wheat flatbread	\$1.50
Chick Pea Hummus and Wood Grill Pita Bread	\$1.50
Risotto Croquettes with spiced tomato sauce	\$1.50
*Fried Portabello Mushrooms with soy dipping sauce	\$1.50
*House Made Pork Sausage with whole grain mustard	\$1.50
Sherry Marinated Mushrooms and fresh goat cheese	\$1.50
*Chorizo Filled Dates, Bacon and red pepper sauce	\$2.50
<u>Sliders-</u> Beef, Pork or Fries Oysters	\$2.50
Assorted Fruit and Cheese Platter	\$1.50
Wood Grilled Chicken Satay with Thai peanut sauce	\$2.00
Pickled Local Vegetable Crudité	\$1.00
Shrimp Cocktail with GG cocktail	\$2.50
Gulf Oysters on the half-shell	\$1.50
Mini Crab Cakes with lemon-basil tartar sauce	\$3.50
*Mini Pecan, Chocolate Mousse or Key-Lime Tarts	\$2.00

*** Items That Work Well Passed**

Custom menus are available to suit any event

All prices are per person