

Butler Passed Hors d'Oeuvres

Served in lieu of a meal, we require approximately 12-14 pieces per guest.
Served during cocktail hour prior to a meal, we recommend 3-5 pieces per guest.
Fifty piece minimum order per selection.

BEET AND GOAT CHEESE CROSTINI V Arugula, balsamic truffle vinaigrette	\$3.25 PER PIECE
BACON-WRAPPED DATE GF Mint mojito glaze	\$3.50 PER PIECE
MINI LUMP CRAB CAKE Spicy avocado mousse	\$3.75 PER PIECE
CUCUMBER BITES VG GF Roasted garlic hummus, sumac	\$3.25 PER PIECE
CHICKEN SPRING ROLL Sweet Thai chili dipping sauce	\$3.50 PER PIECE
BLACKENED SHRIMP GF Cajun aioli sauce	\$3.75 PER PIECE
SMOKED SALMON MOUSSE Dill, lemon, cream cheese, rye crostini	\$3.50 PER PIECE
MINI CHICKEN TOSTADA Pico de gallo, cilantro crema	\$3.50 PER PIECE
RICOTTA PROSCIUTTO HONEYCOMB Peppercorn and honey-infused ricotta, prosciutto, honeycomb	\$3.50 PER PIECE
MINI POTATO CROQUETTES GF V Truffle aioli, chives	\$3.25 PER PIECE
BOURBON BARBECUE MEATBALLS GF Whiskey Acres bourbon sauce	\$3.25 PER PIECE

State tax and 23% administration charge apply.
GF = Gluten Free, **V** = Vegetarian, **VG** = Vegan
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