

### Wedding Hors d'oeuvre

**Deluxe Cheese Tray - approx. 100 people \$ 200**

**Fresh Veggie Tray - approx. 100 people \$ 200**

**Seasonal Fruit Tray - approx. 100 people \$ 200**

**Dried Meat Trays - approx. 100 people \$ 250**

**Salami, Triol Bologna, Snack Sticks 3 styles Regular- Honey**

**BBQ-Spicy, Summer Sausage**

**Hors d' oeuvres listed below will serve approximately 100 guest**

**Muffaletta skewer - Ham, salami, provolone cheese rolled cocktail onions, pepperoncini, black olives, green olives, red and yellow pepper \$ 450**

**Strawberry, Brownie, marshmallow skewer with white and Milk chocolate drizzled on it \$ 400**

**Fruit skewer- we use a different mixer of fruit depending on the time of year with or without chocolate drizzle \$ 400**

**Cheese Skewers - Pepper jack, Mild Cheddar, Colby Jack, Fresh Mozzarella \$450**

**Meat and Cheese skewer Pepper Jack, Mild Cheddar, Colby Jack, Roast Beef, Ham, Marinated Chicken \$ 450**

**Meat Skewer Roast Beef, Ham, Marinated Chicken, Salami, Roasted Turkey \$ 450**

**Veggie Dippers with Buttermilk Ranch all in a Decorative cup \$ 350**

**Chicken Salad on a Italian style Triscuit topped with a Cherry Tomato \$ 150**

**4 Extra Large Shrimp Cocktail \$400**

**Grilled Skewers made on site - Steak, Chicken, Shrimp, Button Mushrooms, Purple onions, Red & Yellow Green Peppers \$ 650**

**Bacon-Wrapped Scallops - Market Price**

**Caprese Skewers - Grape Tomatoes, Fresh Mozzarella, Fresh Basil, drizzled with a Aged Balsamic Vinegar \$ 400**

**Smoked Wild Salmon with Cream Cheese & Cucumber \$ 450**

**Watermelon & Brie - Watermelon, Arugula, and Brie \$ 350**

**Prosciutto and Melon Skewers \$ 400**

**Large Boursin Stuffed Mushrooms \$ 350**

**Bruschetta Varieties = Classic Italian, Goat Cheese w/ Blackberry Jam also other Jams , Cheese w/ Roasted Asparagus= \$ 350**

**Grazing Boards & Charcuterie Boards.....upon Serious Request Your**

**Requests are Welcome as well.....**