

A BLACK TIE *Affair*



Hors d'oeuvres Fall/Winter 2024

All Hors d'oeuvres are 1 piece per person
20 piece minimum ~ Please allow 48 hour advance notice for orders

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| Bacon Wrapped Dates , Stuffed with Maple Mascarpone and Candied Pecan (GF) | \$ 3.50 |
| Baked Brie in a Puff Pastry Large Round (Serves 20-25) Served with Sliced Baguettes and Crackers Choice of: Roasted Cranberries and Pecans with Fig Jam, Orange Zest and Thyme (Vegetarian) Sautéed Pears, Pistachios and Honey (Vegetarian) Caramelized Apples, Pecans, Cinnamon and Maple (Vegetarian) | \$ 30.00 |
| Brussel Sprouts wrapped in Bacon | \$ 3.00 |
| Creamy Crab Dip Served with Sliced Baguettes and Crackers | \$ 5.50 |
| Deviled Eggs: Roasted Red Pepper and Paprika Pumpkins (Vegetarian/GF) | \$ 2.50 |
| Flatbreads Roasted Butternut Squash, Crispy Bacon and Smoked Cheddar with Cider Caramelized Onions, Roasted Pumpkin Seeds and Sage \$ 4.75 White Sauce, Mozzarella, Pesto, Wilted Kale, Red Onion, and Pomegranate Arils (Vegetarian) \$ 4.50 Roasted Pumpkin Puree with Vegan Cheese topped with Sliced Apple, Crispy Kale and Red Onion (Vegan) \$ 4.75 Mushroom Pizza with Aged Havarti, Fresh Herbs, and Truffle Oil (Vegetarian) \$ 4.50 Prosciutto and Fig Jam with Goat Cheese and Mozzarella, topped with Arugula and Balsamic Drizzle \$ 5.00 | |
| Grilled Steak and Potato Skewers Mini Gold Potato, Sirloin, and Red Onion Skewer with Rosemary Aioli on the Side (GF) | \$ 5.50 |
| Hummus Trio: Maple Pumpkin Hummus topped with Roasted Pumpkin Seeds and Pomegranate Arils (Vegan/GF) Basil Pesto Hummus topped with Lemon Oil, Sundried Tomato and Pine Nuts (Vegetarian/GF) Garlic Hummus topped with Olive Tapenade (Vegan/GF) Served with Fresh Pita, Crudité Vegetables, and Crackers | \$ 7.50 |
| Lemongrass Shrimp Cake with Green Curry Aioli | \$ 6.00 |
| Lobster Mac 'n Cheese Popper with Triple Cream Brie and Ditalini Pasta | \$ 6.00 |
| Maple Whiskey Glazed Mini Smoky Sausages | \$ 3.00 |

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Meatballs

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| <i>Beef with Savory Apple and Thyme Sauce</i> | \$ 2.00 |
| <i>Impossible Beef with Savory Apple and Thyme Sauce (Vegan)</i> | \$ 3.50 |
| <i>Turkey in a Creamy Pumpkin and Sage Sauce</i> | \$ 3.00 |

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| Mini Cauliflower Cakes with Vegan Dill Remoulade (Vegan) | \$ 5.00 |
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| Mini Crab Cakes with Cranberry Rosemary Aioli | \$ 6.00 |
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| Mini Salmon Wellingtons with Spinach Florentine | \$ 4.25 |
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Mini Sliders

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| Turkey Pattie with Sliced Havarti, Cranberry Sauce, Arugula and Dijon Aioli | \$ 6.00 |
| Vegan Impossible Beef Pattie with Lettuce, Tomato, Vegan Aioli, and Ketchup on the Side | \$ 6.50 |

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| Roasted Cauliflower Served over Romesco Sauce with Fresh Herbs (cold on a platter) (Vegan/GF) | \$ 4.00 |
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Skewers

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| Cranberry BBQ Grilled Chicken Skewers (GF) | \$ 5.00 |
| Maple Glazed Chicken Apple Sausage Skewers with Apple and Onion (GF) | \$ 5.00 |
| Roasted Butternut Squash Skewers with Sage (Vegan/GF) | \$ 3.50 |

Stuffed Mushrooms

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| <i>Chorizo Stuffed Mushrooms with Fontina</i> | \$ 3.50 |
| <i>Wild Rice and Spinach Stuffed Mushrooms (Vegan/GF)</i> | \$ 3.00 |