

# A BLACK TIE *Affair*



## Hors d'oeuvres Fall/Winter 2023

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

<b>Apricot Canapes</b> Dried Apricot topped with Whipped Blue Cheese, topped with a Walnut, Fresh Rosemary and Drizzle Honey	\$ 3.50
<b>Asparagus</b> Wrapped in Prosciutto	\$ 3.50
<b>Baked Brie in a Puff Pastry</b> Large Round (Serves 20-25) Served with Sliced Baguettes and Crackers <b>Choice of:</b> Roasted Fig, Honey, and Walnut Pear Chutney, Cranberry Chutney, or Apple Chutney	\$ 30.00
<b>Bourbon Apple Cider Glazed Chicken Skewers</b>	\$ 5.00
<b>Cranberry Pecan Goat Cheese Truffles</b> Drizzled with Honey and Skewered with a Pretzel Stick	\$ 3.50
<b>Deviled Eggs:</b> Roasted Red Pepper and Paprika Pumpkins	\$ 2.50
<b>Fig Tartlet</b> Filled with Herbed Whipped Goat Cheese topped with a Roasted Fig and Drizzle of Maple Balsamic	\$ 3.25
<b>Flatbreads</b>	
Caramelized Onion and Apple with Walnuts, Honey and Brie	\$ 4.50
Mushroom Pizza with Aged Havarti, Fresh Herbs, and Truffle Oil	\$ 4.50
Spiced Lamb with Pomegranate Seeds, Feta, Mint and Parsley	\$ 5.00
Prosciutto and Fig Jam with Goat Cheese and Mozzarella, topped with Arugula and Balsamic Drizzle	\$ 5.00
<b>Goat Cheese Stuffed, Bacon Wrapped Dates</b>	\$ 3.50
<b>Grilled Apple Wrapped in Prosciutto</b> with Pomegranate Balsamic Drizzle	\$ 3.25
<b>Grilled Cheese Sammies</b>	
Brie with Cranberry Chutney	\$ 3.50
Prosciutto, Fresh Mozzarella, Tomato, and Pesto	\$ 4.00
Short Ribs, Monterey Jack Cheese, Pickled Onions and Arugula	\$ 4.25
<b>Grilled Steak and Potato Skewers</b> Mini Gold Potato, Sirloin, and Red Onion Skewer with Rosemary Aioli on the Side	\$ 5.50
<b>Lobster Mac 'n Cheese Popper</b> with Triple Cream Brie and Ditalini Pasta	\$ 6.00

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<b>Maple Whiskey Glazed Mini Smoky Sausages</b>	\$ 3.00
<b>Meatballs</b> Rosemary Cranberry Balsamic	\$ 2.00
<b>Mini Cauliflower Cakes</b> with Vegan Dill Remoulade (Vegan)	\$ 5.00
<b>Mini Crab Cakes</b> with Harvest Corn Salsa	\$ 6.00
<b>Mini Sliders</b> Beef Pattie with Goat Cheese, Fig Jam, Arugula, and Balsamic Onions	\$ 5.50
Vegan Impossible Beef Pattie with Lettuce, Tomato, Vegan Aioli, and Ketchup on the Side	\$ 5.50
<b>Polenta Bites</b> Braised Short Ribs, Herbed Cream Cheese, Fresh Parsley	\$ 4.50
Olive Tapenade (vegan)	\$ 3.00
<b>Roasted Butternut Squash Skewers</b> with Sage (Vegan)	\$ 4.00
<b>Roasted Spiced Cauliflower Kabob</b> with Tahini on the Side (Vegan)	\$ 4.00
<b>Shrimp Scampi Skewers</b> with a White Wine and Butter Sauce, topped with Fresh Herbs	\$ 5.00
<b>Skirt Steak Crostini</b> (Passed only) with Florette Brie Cheese, Grilled Skirt Steak and Concord Grape Reduction	\$ 4.00
<b>Smoked Salmon Puff</b> Filled with Smoked Salmon Mousse, Dill and Capers	\$ 4.50
<b>Stuffed Mushroom</b> with Vegan Herbed Cream Cheese and Spinach, Bread Crumb Topping (Vegan)	\$ 3.50
<b>Tarragon Chicken Skewers</b> with a Honey Mustard Dipping Sauce	\$ 5.00
<b>Winter Caprese</b> Black Mission Fig, Cubed Feta, Prosciutto, Basil Leaf and Balsamic Drizzle	\$ 4.00
<b>Winter Market Bruschetta</b> Served with Crostini: Red and Yellow Bell Pepper, Red Onion, Cucumber, Feta, Lemon and Herbs	\$ 3.00