



## *Passed Hors D' oeuvres*

*Minimum 50 guests per selection.*

*Slow Roasted Chicken Tostadas w/ Cilantro Crema (2pp)*

*\$3*

*Mini Crudités w/ Housemade Ranch Dip (1pp)*

*\$1.75*

*Eggs Diavolo (Italian Style Deviled Eggs) (2pp)*

*\$3*

*Baked Margherita Melts (2.5pp)*

*\$3*

*Chevre & Port Wine Reduction Tartlet (2pp)*

*\$3.5*

*Fine Herb Butter Bean Canapé (2pp)*

*\$3*

*Beef Tenderloin Brioche Bytes w/ Horseradish Cream (1.5pp)*

*\$5*

*Poached Pear Bruschetta w/ Bleu D' Averde & Westphalian Ham (1.5pp)*

*\$4 (\$3 For Vegetarian)*

*Salmon Candy Crostini w/ Brandied Apple Compote (2pp)*

*\$5*

*Caramel Chipotle Bacon Spears (2pp)*

*\$3*

*Hummus & Olive Cups w/ Crispy Pita (1pp)*

*\$3*

*Pork Belly Crostini w/ Cranberry Relish & Micro Greens (2pp)*



\$5

*Pate Au Choux Sherry Mushrooms w/ Melted Brie (2pp)*

\$4

*Mini Ahi Poke Tostadas (2pp)*

\$5

*Mini Chicken Banh Mi Sandwiches (2 pp)*

\$3