

# HORS D'OEUVRES DISPLAYS

Pricing is based upon a 1 Hour Service Time, prior to Served Dinner or Dinner Buffet Selection | 25 Guest Minimum

## MEATBALLS

SELECT THREE COMBINATIONS:

Beef, Chicken, or Pork

Stout Glaze, Italian Red Sauce, Lemongrass Ginger Glaze, Bourbon, Pesto Glaze, Sriracha Coconut

\$7

## FARMSTAND

Carrots, Celery, Grape Tomatoes, Red Pepper, Broccoli, Radish, Green Asparagus

Green Goddess and Horseradish Pimento Dippers

Berries, Grape Clusters, Dijon, Preserves, Wildflower Honey, Flatbreads, Baguette, Crackers

\$8

## BUTCHER SHOP

Cured Meats, Market Cheeses, Berries, Grapes, Dijon, Preserves, Wildflower Honey

Tomato Mozzarella Bruschetta, Mixed Olives, Hummus with Smoked Paprika & Olive Oil

Flatbreads, Baguette, Crackers

\$9

## CROSTINI BAR

CHOOSE FOUR:

Hummus – Charred Carrot, Butternut Squash, Lemony, -OR- Summer Corn

Warm Spinach & Artichoke

Tomato Mozzarella Bruschetta

Green Olive Tapenade

Kale & Artichoke Dip

Warm Buffalo Chicken Dip

Spicy Tomato Chutney

Warm Crab & Cheddar Bake Add 2

Crab Bruschetta Add 2

Lavosh, Focaccia, Parmesan Pita, Carrot, Celery, Red Pepper, Cucumber, Crostini

\$9

## ORCHARD BOX

Strawberry, Pineapple, Watermelon, Grape Clusters, Melon, Honey Yogurt Dipper

Domestic & Imported Market Cheeses, Assorted Crackers

Dijon, Preserves, Wildflower Honey

Assorted Crackers

\$10

Pricing are subject to Venue Rental, 20% Service Charge & 6% Sales Tax