

### A la Carte Selections

When building your own custom cocktail menu, a good rule of thumb is 4 - 5 selections for light hors d'oeuvres and 6+ selections for heavy hors d'oeuvres

- Teriyaki Glazed Chicken Skewers
- Marinated Beef Skewers
- Bacon Wrapped Scallops w/ Dip
- Warm Spinach and Artichoke Spread w/
- Miniature Assorted Quiche
- Baked Brie Cups w/ Sliced Apples and
- Sweet and Sour Cocktail Style
- Classic Marinara Cocktail Style Meatballs
- French Onion Cocktail Style
- Cubed Cheese and Cracker
- Imported & Domestic Block Cheeses w/
- BBQ Pulled Pork or BBQ Pulled Chicken
- Fish Sliders w/ Lime-Pepper Sour Cream & Napa Cabbage
- Grilled BBQ Pork or Grilled BBQ Chicken
- Fresh Cut Fruit Skewers w/
- Fresh Cut Fruit Bowl
- Garden Vegetable Display w/ Dip
- Caprese Skewers w/ Grape Tomatoes or Watermelon
- Jumbo Peeled "tail-on" Gulf Shrimp w/ Cocktail Sauce &
- Jalapeno Poppers w/ Raspberry
- Bacon Wrapped Jalapenos (stuffed w/ pineapple cream cheese
- Bacon Wrapped Scallops or Jumbo Gulf Shrimp w/ Dip
- Buffalo Wings w/ Dip, Carrot & Celery
- Crab Caps (mushrooms caps filled w/ crabmeat stuffing
- Thai Summer Rolls w/ Peanut Dipping
- Southern Style Pimento Cheese Spread w/
- Tortilla Chips w/ Fresh Made Salsa &
- Deviled Egg Display (southern, traditional, wasabi, avocado, Cajun
- Spicy Cream Cheese Ball w/ Stone Wheat.
- Volcano Bread Display (chilled dip w/ sweet bread dippers
- Tapenade, Red Pepper Hummus and Taboule w/ Toasted Pita
- Cocktail Mini Franks in Bourbon
- Taquitos w/ Sour Cream and Salsa
- Cucumber Bites Stuffed w/ Rotisserie Chicken
- Cucumber Bites Stuffed w/ Blue Crab Salad
- Spinach and Feta Cheese in Phyllo Cups (our take on spanakopita)
- "Buffalo Chicken" Dip w/ Crackers, Carrot & Celery Sticks
- Roast Beef Canapés
- Warm Crab and Beer Dip w/ Crackers
- Fresh Bruschetta w/ Assorted Rustic Italian Breads

Desserts can be added. Per person Beverages: Soda Bar – Iced Tea or Lemonade – Coffee Station