

HORS D' OEUVRES

(Minimum Order Of 20 Per Selection)

Plan The Perfect Cocktail Reception Or Cocktail Hour Before Dinner!
Ask Your Event Specialist If You Are Looking For Something Specific.

Cold Selections

Assorted Deli Roulades with Turkey, Ham Or Roast Beef
Herb Jarlsberg Cheese and Red Onion Spread on Baguette Topped with Pickled Red Peppers
Toasted Baguette with Brie and Fig Compote
Beef Tenderloin Crostini Topped with an Herb Boursin Cheese
Apple and Sour Cherry Compote atop Brie and Served on Crostini
Balsamic Roasted Brussels Sprouts with Herb Boursin Cheese and Grilled Flatbread
Whipped Goat Cheese Crostini Topped with Jalapeño Marmalade
Butternut Squash Puree with Cranberry and Candied Bacon Compote on Baguette
Traditional Bruschetta with Roma Tomatoes and Mozzarella
Topped with Fresh Basil, Balsamic Glaze, and Salt and Pepper
Caprese Skewer with Mozzarella and Grape Tomatoes
Topped with Fresh Basil, Balsamic Glaze, and Salt and Pepper
Roasted Brussels Sprouts on a Skewer with Dijon Glaze
Strawberry Basil Salsa, Honey Ricotta and Balsamic Drizzle on Baguette
Phyllo Cup with Curried Pulled Pork or Curried Pulled Chicken Garnished with Dried Apricot
Parmesan Crisp Filled with Creamy Herb Goat Cheese and Roasted Red Pepper
Marinated Flank Steak with Tomato Bacon Jam on a Baguette
"Surf & Turf" with Marinated Flank Steak, Aioli and Crab Salad on Grilled Baguette
Shrimp Skewer with Two Jumbo Shrimp Seasoned with Citrus and Dill
Watermelon, Mint, and Feta Skewer with Balsamic Glaze
Fig, Prosciutto, and Goat Cheese on Grilled Flatbread
Cucumber Round Topped with Tarragon Goat Cheese and Tomato Garnish
Shrimp Cocktail Served with Cocktail Sauce and Lemon Garnish
Seared Sesame Crusted Ahi Tuna with Pea, Mint, and Parmesan Puree in a Cucumber Cup
Topped with Wasabi Mayo and Garnished with Pickled Ginger
Spiced Baja Shrimp on Grilled Flatbread with Mascarpone Avocado Spread and
Topped with Pepper Relish

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HORS D' OEUVRES (continued)

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* Denotes Item is Available for Serviced Events Only

Warm Selections

Bacon Wrapped Scallop (\$3.00)

Puff Pastry Filled with Sundried Tomato and Goat Cheese
Topped with Sundried Tomato Cream Sauce

Breaded Firecracker Shrimp Served with Sweet & Spicy Pineapple Dipping Sauce

Petite Maryland Crab Cakes with A Spicy Capers Remoulade

Mushroom Cap with Parmesan and Italian Sausage Filling or Smoked Mozzarella Polenta

Petite Vegetable Spring Rolls Drizzled with Sweet Hoisin Sauce

Peppered Short Rib Stuffed Yukon Potato
Topped with Horseradish Cream & Green Onion Garnish

Petite Chicken and Waffles with Bourbon Maple Glaze*

Southwest Chicken Wontons with a Chipotle Sauce

Twice Baked Cheddar and Bacon Topped New Potatoes with Sour Cream

Southwestern Style Crab Puff with a Dollop of Southwestern Sauce

Marinated Bourbon BBQ or Swedish Cocktail Meatballs

Miniature Rye Sandwiches with Corned Beef, Sauerkraut and 1000 Island Dressing on Rye

Buffalo Chicken and Blue Cheese Stuffed Wonton with a Blue Cheese Dipping Sauce

Petite Chicken Quesadillas Served with Salsa

Traditional Spanakopita in Flaky Phyllo Dough Served with Cucumber Dill Sauce

Bacon Wrapped Sweet Potatoes Bites with Bourbon Maple Glaze

Samosa with Curried Peas and Baby Yukon Potatoes with Curry Chutney Cream

Yukon Gold Potato Stuffed with Wild Mushrooms, Asparagus and Gruyere Cheese

Mac and Cheese Bites with Bacon

Sweet Pepper Stuffed with Vegan Cream Cheese and Vegan Chorizo Crumble
Wrapped with a Smoked Zucchini Ribbon

Spinach and Artichoke with Asiago Cheese in a Wonton Cup

Sauteed Lobster with White Wine Reduction, Brie Cheese, and Tarragon in Puff Pastry

Pork Pot Sticker with Ponzu

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PLATTERS

Palm Roll Sandwiches

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Assorted Deli Palms

Shaved Ham and Swiss Cheese
Shaved Turkey and Colby Cheese
Roast Beef and Cheddar Cheese

(Assembled on Miniature Pretzel Buns, Leaf Lettuce, Sliced Tomato, With Mayo & Mustard On The Side)

Assorted Upscale Palms

An Assortment from our Carving Board:
Pork Tenderloin and Sliced Smoked Cheddar
Roasted Turkey and Sliced Brie
Marinated Beef Tenderloin and Gouda

(Assembled on Miniature Pretzel Buns, Leaf Lettuce, Sliced Tomato, With Herb Mayo & Brown Mustard On The Side)

Chicken Wings

BBQ, Lemon Pepper or Traditional Buffalo Style Chicken Wings

Half Pan - 30 wings

Full Pan - 75 wings

Served with Celery Sticks and Your Choice of Ranch Dressing or Blue Cheese Dressing



Murray's Gourmet Cheese Board

(Minimum Order Of 20)

Featuring a Fantastic Display of Seasonal Gourmet Cheeses

Served with a Specialty Spread

(Served with Sliced French Bread)

Grilled & Chilled Vegetable Platter

Served With Asparagus, Zucchini, Squash, Mushrooms, Carrots & Red Peppers

Served With A Drizzle Of Balsamic Reduction

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PLATTERS (continued)

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Charcuterie Board

Salami, Pepperoni, Capicola & Prosciutto Meats
Assortment Of Murray's Gourmet Cheeses, Olives, Pepperoncini
Dried Apricots With Other Seasonal Dried Fruits
Served With Sliced French Bread & Specialty Spread

Mediterranean Board

Toasted Chickpeas, Grilled Red Onions, Bell Peppers, Marinated Artichokes,
Asparagus, Marinated Cherry Tomatoes, Cucumbers, Black Olives, Spanakopita,
Salami, Pita Bread, And Hummus

Each Of The Following Platters Serves Approximately 45 Guests

Assorted Cubed Domestic Cheese Platter

*A Blend Of Domestic Cheddar, Pepper Jack & Gouda Cheeses
(Served With A Variety Of Crackers)*

Seasonal Fresh Crudités Platter

An Assortment Of Garden Fresh Vegetables
Served With Cucumber Dill Dipping Sauce

Seasonal Fresh Fruit Platter

A Beautiful Platter Of Sliced Fresh Fruit With A Berry Garnish
Accompanied By Sweet Raspberry Yogurt Dip

Chips & Dips

These House-Made Dips are the Perfect Compliment to any Hors D' Oeuvre Station
(Minimum of 20 Per Selection)

Creamy Spinach Dip with Hawaiian Bread
Guacamole with House Made Tortilla Chips
Queso with House Made Tortilla Chips
House Made Pico De Gallo with House Made Tortilla Chips
Southwestern Style Black Bean and Corn Salsa with House Made Tortilla Chips
Roasted Red Pepper & Garlic Humus Dip Served with Herb Pita Chips
Classic Mexican Layer Dip with House Made Tortilla Chips
Soft German Pretzel Bites with Warm Beer Cheese

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