

Hors d' Oeuvres and Appetizers

Call Tina Roberts 678-316-8074 to customize your menu

Appetizers: \$2.25 each

~Sun-dried Tomato and Feta Spread served with our own crostinis

~Black Olive Tapenade served with flat bread

~Fruit Tray

~Fruit Skewers served with honey cream cheese (\$3.25)

~Cheese Platter: Assorted Cheeses with crostinis and fruit garnish

~Mini Rosas: Our bread in small bite sized medallions topped with tomatoes, white cheddar, baked and drizzled with balsamic vinaigrette

~Tomato and Artichoke Bruschetta: served topped on our crostinis sprinkled with white cheddar and olive oil

~Mojo or Swedish Meatballs: Made in-house and served in our tangy mojo sauce or a creamy sauce

~Pastry Puff Meatballs: Our meat balls served in a hand rolled pastry puff topped with white cheddar

and garnished with shredded spinach(\$3.75)

Appetizers: \$3.25 each

~Bleu Cheese Walnut Spread served with our own crostinis

~Blueberry Goat Cheese: prepared with our own blueberry compote and served with crostinis

or crackers made in-house

~Anti Pasto Platter: Black Kalamata Olives, sweet red peppers, marinated asparagus and

artichoke hearts, parmesan cheese, hard salami

~Crab Stuffed Mushrooms: Button mushrooms stuffed with herds, cream cheese and crab meat

~Bacon Wrapped Shrimp served in a BBQ sauce

~Smoked Salmon : Sliced Cucumbers topped with smoked salmon, dill cream cheese and capers(\$3.75)

~ Pork App: In-house smoked pork served on our bite sized bread topped with a dollop of house-made jalapeno jelly

~Beef or Turkey Sliders: Small patties ground here served on our fresh baked mini buns with lettuce, tomato and cheese accompanied by our pesto mayo on the side.

~Pork Sliders: Pulled smoked pork served in our fresh baked mini buns with our BBQ sauce on the side

~Mini Quiche: Spinach & Portabella or Sausage & Cheese

~Grilled Mediterranean Platter: minimum qty. 10 \$8.00 per person/\$10.00 dinner portion

grilled skirt steak sliced thin served arranged on a platter with grilled sliced zucchini, squash, red peppers, portabellas on a bed of spinach sprinkled with feta cheese and accompanied by our own Balsamic Vinaigrette served on a bed of greens.

~Fiesta Platter: minimum qty. 10 \$8.00 per person/\$10.00 dinner portion

grilled chicken, grilled beef, chopped lettuce, chopped tomato, chopped black olives, avocado, black beans, salsa, guacamole, sour cream and shredded white cheddar served with flour tortillas

Please let me know if you would like for me to price a bread and spread platter for you. It is a combination of a few cheeses and spreads served with our whole loaves for display, sliced bread, crostinis and house made crackers.