

# Appetizers & Hors d'oeuvres



<b>Cold</b>	Domestic and Imported Cheese Platter with Artisanal Crackers and Breads	85
	Seasonal Fruit, Domestic Cheese and Cracker Platter	75
	Fruit Platter with Honey Lime Yogurt Dip	65
	Vegetable Platter with Ranch or Dill Dip	55
	Hummus with Sliced Peppers, Cucumber, Carrots and Fried Pita Wedges	65
	Smoked Salmon with Dilled Cream Cheese Crostini	75
	Bacon and Blue Cheese Deviled Eggs	65
	Caprese Skewers Drizzled with Balsamic Reduction	65
	Chicken Salad Sandwiches on Miniature Croissants	75
	<b>Hot</b>	Spinach Artichoke Dip with Sliced French Baguette
Crab Stuffed Mushrooms		85
Five Cheese Stuffed Mushrooms		55
Glazed Meatballs (Choice of BBQ, Swedish, or Teriyaki)		65
Mini Pulled Pork Sliders Topped with Tangy Coleslaw		75
Crab Cake Sliders topped with arugula and Old Bay Aioli		105

*Served by the platter, feed approximately 35-50 people*

## OMG! Buffet

### Option 1:

Choice of one protein, two sides and a house salad with ranch and balsamic dressing

10.95 per person

### Option 2:

Choice of two proteins, three sides, house salad with ranch and balsamic, and fresh baked bread and butter

13.95 per person

### Option 3:

Choice of two proteins, four sides, house or wedge salad with choice of three dressings and fresh baked bread and butter

15.95 per person

### Prime Rib

Prime Rib served medium with choice of three sides, house or wedge salad with choice of three dressings and fresh baked bread and butter  
22.95 per person

### Proteins

Rotisserie Style Chicken  
*Traditional, BBQ, Cajun, Lemon Pepper*

Roast Pork Loin with Rosemary Garlic Rub  
Baby Back Ribs (+1.95)  
Whole Chicken Wings

### Sides

Five-Cheese Mac and Cheese  
Yukon Gold Mashed Potatoes and Gravy  
Candied Sweet Potatoes\*  
Au Gratin Potatoes  
Rosemary and Garlic Roasted Red Potatoes\*  
Slow Cooked Green Beans\*  
Rice Pilaf\*  
Citrus Glazed Carrots\*  
Sautéed Seasonal Vegetables  
Skillet Corn\*  
Red Beans and Rice \*  
Macaroni Salad\*  
Potato Salad\*  
Cole Slaw\*  
Broccoli Salad\*

**Beverage Service (Lemonade, Sweet Tea & Water) for an additional \$1.75 per person.**

*\* Vegetarian/Vegan option available. May incur additional cost.*

*Buffet minimum headcount is 50. Cost includes chaffing dishes, fuel and serving utensils and 15 miles of travel (additional mileage is \$.60 per mile).*

*All buffet orders require a 30% deposit and balance 24 hours before delivery.*