



HORS D'OEUVRES DISPLAYS

Price per guest based on service one hour prior to dinner

FARM STAND

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

Green Goddess & Horseradish Pimento Dippers

Domestic & Imported Market Cheeses, Berries, Grape Clusters, Dijon, Preserves, Wildflower Honey

Flatbreads, Baguette, Crackers 7.5

BUTCHER SHOP

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

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

Flatbreads, Baguette, Crackers 9.5

ORCHARD BOX

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

Domestic & Imported Market Cheeses, Berries, Grape Clusters, Dijon, Preserves, Wildflower Honey 8.5

SIGNATURE FLATBREADS

CHOOSE THREE OPTIONS

Cranberry Chicken Chipotle

Strawberry, Goat Cheese, Arugula

Roasted Peach, Prosciutto, Mozzarella, Honey, Basil

Ham, Fig, Apple, Swiss

Grilled Artichoke, Parmesan, Oregano

Classic Margherita

Italian Sausage, Mozzarella, Scallion, Broccoli Rabe

Pear, Gorgonzola, Walnut, Honey

Butternut Squash, Smoked Mozzarella Ricotta, Red Chili, Basil

Blistered Corn, Tomato, Rosemary

Mushrooms, Arugula, Fontina 8

MEATBALLS

SELECT THREE COMBINATIONS

Beef, Chicken, or Pork

Stout Glaze, Italian Red Sauce, Lemongrass Ginger Glaze, Bourbon, Pesto Glaze, Sriracha Coconut 6.5

INTERNATIONAL STREET FOOD

CHOOSE THREE

Mexican Street Corn

Mini Fish Tacos

Lamb Kofta – Red Onion Dipper

Mini Cheesesteaks

Korean Tacos – Kimchi

Beef Empanadas

Scallion Pancakes

Vegetable Samosas – Chutney

Falafel Bites – Tzatziki 12

CLASSIC HORS D'OEUVRES

CHOOSE ONE STYLE OF EACH

Meatballs – Bourbon, Swedish, Sriracha Coconut

Stuffed Mushroom Caps – Italian Sausage, Spinach & Fetta

Bakes – Hot Crab & Cheddar, Spinach & Artichoke, Buffalo Chicken

Baguette Slices & Pita Crisps 8.5

CROSTINI BAR

CHOOSE FOUR

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

Hot or Chilled Spinach & Artichoke

Tomato Mozzarella Bruschetta

Green Olive Tapenade

Tuscan Eggplant Compote

Vegan Kale & Artichoke Dip

Hot Buffalo Chicken Dip

Pickled Cucumber & Dill Bruschetta

Spicy Tomato Chutney

Hot Crab & Cheddar Bake Add 2

Crab Bruschetta Add 2

Lavosh, Focaccia, Parmesan Pita, Carrot, Celery, Red Pepper, Cucumber Crostini 8

SMOKED SALMON

Smoked Norwegian Salmon – Capers, Red Onion, Hard Cooked Egg, Crème Fraiche, Grilled Flatbreads, Crackers 10

Prices Subject to Venue Rental, 20% Service Charge & 6% PA Sales Tax