

**HORS D’OEUVRES MENU**

**Seafood Options**

* Crab & Cream Cheese Puffs
* Coconut Shrimp with orange marmalade dipping sauce
* Smoked Salmon, Crème Fraiche, topped with Black Caviar on a Blini (**additional $1.50 per person**)
* Mini Fish Tacos with red cabbage, avocado – drizzled with cilantro lime dressing
* Mini Crab Cakes with spicy remoulade dipping sauce-\*\*\*\*\*\*\*
* Mushroom Crowns with crabmeat stuffing\*\*\*\*\*\*\*\*\*
* Shrimp Cocktail\*\*\*\*\*\*\*
* Sushi Grade Ahi Tuna Poke on a fried wonton (**additional $1.50 per person**)

**Meat Options**

* Petite Chicken Salad Croissants\*\*\*\*\*\*\*\*\*
* Hawaiian Meatballs\*\*\*\*\*\*\*\*\*\*
* Chicken Parmesan Sliders
* BBQ Pork Flatbread. BBQ Pork, red onion, mozzarella cheese, caramelized onions, topped with scallions
* Ham & Swiss on Hawaiian Rolls\*\*\*\*\*\*\*
* Antipasto Skewers with a balsamic reduction\*\*\*\*\*\*\*\*\*\*
* Beef & Cheese Empanadas
* Bacon & 2 Cheese Stuffed Mushrooms\*\*\*\*\*\*\*\*\*\*\*\*\*
* Pulled Pork Sliders in sweet honey BBQ sauce, topped with coleslaw\*\*\*\*\*\*\*\*\*
* Shaved Roast Beef with provolone cheese, horseradish cream, caramelized onions on a crostini or as a slider
* BBQ Meatballs\*\*\*\*\*\*\*\*\*
* Italian Meatballs\*\*\*\*\*\*
* 6 Layer Mini Beef Taco Cups

**Vegetarian Options**

* Two-Cheese Stuffed Mushrooms\*\*\*\*\*\*\*\*\*\*
* Fried Zucchini Bites with a garlic aioli
* Vegetable Spring Rolls
* Roasted Garlic & Tomato Bruschetta on toast points topped with Feta cheese\*\*\*\*\*\*\*\*\*\*\*
* Petite thin crusted Margherita pizza squares topped with sauce, fresh basil, mozzarella cheese
* Mozzarella, Tomato, and Basil Skewer – served with a balsamic reduction\*\*\*\*\*\*\*\*\*\*\*
* Cucumber Wheels topped with spicy hummus and a cherry tomato\*\*\*\*\*\*\*\*\*\*\*
* Mini 4-Layer Dip in Tortilla Cups
* Assorted Fruit Platter\*\*\*\*\*\*\*\*\*\*\*
* Grilled Vegetable Platter\*\*\*\*\*\*\*\*\*\*\*
* Assorted Cheese, Hummus & Cracker Platter\*\*\*\*\*\*\*\*\*\*\*\*
* Charcuterie Platter with Unique Cheeses, Italian Cured Meats, Olives, Crostini & Cracker Platter\*\*\*\*\*\*\*\* (Add $1.50 per person

*\*\*\*\*\*\*\*\*\*\* Are great options for stationed hors d’oeuvre & for drop off appetizers!*

***We specializes in creating and tailoring specific menus.***

***Contact us today for a quote!***

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