



### **Appetizer Menu Ideas**

Warm Chicken Skewers Basil Lemon Drizzle  
Moroccan Lamb Balls with Mango Chutney  
Wild Mushroom and Spinach Strudel  
Andouille Sausage in Flaky Pastry with Sweet Mustard  
Sautéed Crab Cakes with Cajun Tartar Sauce (add \$1)  
Smoked Brisket with BBQ Mayo and Sweet Corn Relish

Fresh Mozzarella Crostini with Sundried Tomato Pesto  
Mini Buffalo Turkey Wraps with Blue Cheese and Apple Compote  
Petite Chicken Salad Sandwiches  
Ham, Provolone, Salami, Pepperoni Focaccia Skewers  
Roasted Beef Tenderloin Mini Bun with Mustard Horseradish Sauce and Sweet Onion Jam (add \$1)  
Spicy Black bean Hummus in Baked Naan Avocado Drizzle

\$1.75 each

### **Platters/Boards**

Assorted Finger Sandwiches (about 30)  
Warm Stuffed Potato Medallions (about 28)  
Devilled Eggs (about 36)  
\$42 each platter

Warm Crab Spread or Jumbo Shrimp with Cocktail Sauce  
\$55 serves 12-15 persons

Imported and Domestic Cheese Board with Tillamook Cheddar, Gorgonzola, Manchego, Brie  
Homemade Breads and Crackers  
\$45 serves 20 persons

Vegetable Crudité with Carrots, Celery, Cucumbers, Cherry Tomatoes  
Garlic Herb Dip  
\$25 serves 15 persons

Warm Artichoke Spinach Dip with French Baguette Crostini  
\$35 serves 15-20

House Smoked Charcuterie Platter  
with Smoked Trout, House Smoked Salmon, Smoked Pork Tenderloin, Smoked Turkey  
Dijon Mustard, Mango Chutney, Sweet Pepper Marmalade  
\$52 each

Servers are \$25 per hour per server.

20% Service Charge and 7% WV Sales Tax added to final bill.