****

**Appetizers**

**Canapes**

Smoked Salmon Floret (2 per Guest) $3.00

Thin Sliced Smoked Salmon “Flower” Atop of a Cucumber Medallion with Tarragon Dill Cream Cheese.

Stuffed Peppadew Peppers (2 per Guest) $2.75

Sweet Peppadew Peppers Stuffed with Garlic and Herb Chevre.

Poke Tartlet (2 per Guest) $3.25

Yellowfin Tuna, Pickled Ginger, Red Onion, Scallions, and Toasted Sesame Seeds. Served in a Sushi Rice Cup

**Crostini and Bruschetta**

Tomato and Ricotta Crostini (2 per Guest) $.75

Wild Wonder Tomatoes, Basil, Ricotta Cheese, and Raspberry Gastrique on a Garlic Crostini.

Grilled Artichoke and Salmon Crostini (2 per Guest) $2.00

Smoked Salmon, Grilled Artichoke, and Feta Cheese on a Tarragon Crostini.

Shaved Pork Bruschetta (2 per Guest) $2.35

Rosemary Garlic Pork Loin, Pickled Onions, and Roasted Apples on a Grilled Bruschetta.

Petite Tenderloin and Caramelized Onion Bruschetta (2 per Guest) $3.25

Shaved Petite Tenderloin, Caramelized Onion, and Horseradish Cream Cheese on a Garlic Bruschetta.

**Hot Appetizers**

Meatballs (6 per Guest)

Choice of: House made Lager BBQ or Buffalo Blue Cheese. $3.25

Caramelized Onion $3.50

Swedish Meatballs $3.80

Bone-In Wings (8-12 per pound) $12.50 per Pound

Choice of: Buffalo, House made Lager BBQ, Sweet Asian Chili Sauce. Served with House made Blue Cheese Dip and Celery Sticks.

Large Stuffed Mushroom (1 per Guest) $1.95

Choice of: Florentine or Chorizo and Monterey Jack Cheese.

Crab Salad $2.25

Crab Cakes (2 per Guest) $5.00

Mini Crab Cakes served with Spicy Cajun Remoulade.

**Dips**

Spinach Artichoke (Per Guest) $1.35

Spinach, Artichokes, Parmesan, Italian Seasoning, and Cream Cheese.

Peppadew Crab (Per Guest) $2.25

Blue Crab, Sautéed Peppadew Peppers, Garlic, and Onions, and Scallions.

Buffalo Chicken (Per Guest) $1.50

Shredded Buffalo Chicken Breast, Blue Cheese, Sautéed Onions and Garlic, Scallions, and Cream Cheese.

Cheesesteak (Per Guest) $1.50

Shredded Roast Beef, Sautéed Peppers, Onions, and Garlic, Cheddar Cheese, and Cream Cheese.

House-Made Salsa (Per Guest) $1.25

Four Pepper Salsa: Jalapeno, Serrano, Habanero, and Anaheim, Tomatoes, Garlic, Red Onion, Cilantro, Lime, Cumin

Served with Corn Tortilla Chips. Flour Chips Available Additional $.30 per Guest.

All Warm Dips Served with Baguette and Pita Chips.

**Platters**

Fruit $Varies with Market Price

Sliced Honeydew, Cantaloupe, and Pineapple. With Red Grapes, and Strawberries.

Antipasto (per Guest) $2.50

Ciliegine Mozzarella, Kalamata Olives, Peppadew Peppers, Pepperoncini, Salami, Pepperoni, Wild Wonder Tomatoes, and Artichoke Hearts.

Crudité (per Guest) $2.00

Broccoli, Cauliflower, Grape Tomatoes, Cucumber, Celery, Baby Carrots, Green Olives. Served with Ranch Dip.

Charcuterie (per Guest) $5.50

Genoa Salami, Soppressata, Prosciutto, Boursin, Ciliegine Mozzarella, Pickled Onions, Specialty Jams, Whole Grain Mustard. Served with Crackers and Lavash.

Domestic Cheese (per Guest) $2.00

Cubed Colby, Muenster, Swiss, Cheddar, Pepper Jack, and Colby Jack garnished with Grapes and Strawberries.