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**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.

✰This Item is Served Raw or Undercooked, or Contains (or May Contain) Raw or Undercooked Ingredients.

Consuming Raw or Undercooked Meats, Poultry, Seafood, Shellfish, or Eggs May Increase Your Risk of Foodborne Illness.