



# Hors D'Oeuvres & Appetizers

## CLASSIC MENU

### VEGETARIAN

#### Spinach and Artichoke Dip

A creamy dip made with spinach, artichokes, and melted cheese, served with tortilla chips or bread

#### Stuffed Mushrooms

Mushroom caps filled with a savory mixture of cream cheese, breadcrumbs, and herbs.

#### Macaroni and Cheese Bites

Bite-sized portions of classic macaroni and cheese, breaded and fried until golden.

#### Stuffed Bell Peppers

Mini bell peppers filled with a flavorful quinoa and black bean mixture.

#### Mushroom & Cream Cheese Puff

Flaky pastry filled with a creamy blend of mushrooms and cream cheese.

### MEAT BASED

#### Chicken Wings

Your choice of fries, garlic parmesan, lemon pepper, BBQ, honey garlic or sweet chili.

#### BBQ Meatballs

Savory meatballs glazed with a sweet and smoky BBQ sauce.

#### Rotel Dip

A spicy, cheesy dip with tomatoes and chilies. Served with tortilla Chips

#### BBQ Smoked Sausage

Smoky, barbecued Pork sausage bites.

#### Mini Sliders

Beef sliders with cheese, pickles, and your choice of condiments

### SWEET ENDINGS

#### Mini Apple Pies

Individual-sized apple pies with a flaky crust.

#### Mini Cheesecakes

Creamy cheesecake bites with assorted toppings.





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## S O U T H E R N F L A R E

### M E N U

#### V E G E T A R I A N

##### Deviled Eggs

Classic deviled eggs with a twist, filled with creamy pimento cheese.

##### Spinach and Artichoke Dip

A warm and cheesy dip with spinach and artichoke, served with tortilla chips.

##### Hush Puppies

Deep-fried cornmeal fritters, perfect for dipping.

##### Crispy Zucchini Bites

Crispy zucchini paired with a refreshing lemon aioli.

##### Spinach and Artichoke Wonton

Crispy wonton cups filled with a creamy spinach and artichoke mixture.

#### M E A T B A S E D

##### Mini Shrimp and Grits

Creamy grits topped with sautéed shrimp, bacon, and a Cajun seasoning.

##### Chicken and Waffle Bites

Fried chicken pieces served on mini waffles with maple syrup.

##### Cajun Crab Cakes

Pan-seared crab cakes with a zesty Cajun remoulade.

##### Bourbon-Glazed Meatballs

Cocktail meatballs with a sweet and smoky bourbon glaze.

##### BBQ Pulled Pork Sliders

Slow-cooked pulled pork sliders with coleslaw on mini buns.

#### S W E E T E N D I N G S

##### Dessert Bites

Your choice of peach cobbler, sweet potato pie or pecan pie bites

##### Dessert Shooters

Your choice of banana pudding, or strawberry cheesecake shooters.





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## MEXICAN

### M E N U

#### VEGETARIAN

##### Mexican Street Corn Cups

Corn kernels mixed with crema, cotija cheese, and chili powder, served in mini cups.

##### Guacamole with Tortilla Chips

Creamy avocado dip served with crispy tortilla chips.

##### Street Corn Fritters: Bite-sized

fritters made with flavorful Mexican street corn.

##### 7-Layer Dip Cups

Individual cups layered with classic Mexican dip ingredients.

#### MEAT BASED

##### Chipotle Chicken Tostadas

Crispy tostadas topped with shredded chipotle chicken, avocado, crema and cilantro.

##### Chicken Taquitos

Corn tortillas filled with shredded chicken, rolled up and fried, served with salsa.

##### Al Pastor Skewers

Grilled marinated pork skewers with pineapple and onions.

##### Spicy Garlic Lime Shrimp

Shrimp marinated in a spicy garlic lime sauce and grilled.

##### Baja Fish Tacos

Beer-battered fish served in mini tortillas with shredded cabbage and creamy chipotle sauce.

### SWEET ENDINGS

##### Churros

Fried dough pastries rolled in cinnamon sugar.

##### Tres Leches Cupcakes

Moist sponge cake soaked in three types of milk.





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## C A R I B B E A N

### M E N U

#### V E G E T A R I A N

##### Vegetarian Roti

Soft flatbreads filled with curried chickpeas, potatoes, and vegetables.

##### Jamaican Corn Fritters

Golden and crispy fritters made with cornmeal and spices.

##### Fried Plantain Bites

Fried plantains with a sprinkle of cinnamon and sugar.

#### M E A T B A S E D

##### Jerk Chicken Wings

Chicken wings marinated in a spicy jerk seasoning and grilled to perfection.

##### Curried Chicken Skewers

Grilled chicken skewers marinated in a flavorful curry sauce.

#### M E A T B A S E D

##### Jamaican Beef Patties

Spiced ground beef filled pastries with a flaky crust.

##### Oxtail Sliders

Tender braised oxtail served on mini buns with a flavorful gravy.

##### Curry Goat Skewers

Tender pieces of goat meat marinated in a flavorful curry.

##### Ackee and Saltfish Plantain Cups

Mini plantain cups filled with a flavorful mixture of ackee (a tropical fruit) and salted codfish

### S W E E T E N D I N G S

##### Pineapple Coconut Upside-Down Cake

Miniature cakes with caramelized pineapple and coconut.

##### Caribbean Rum Cake Bites

Moist rum-infused cake bites coated with a rum glaze.





# Hors D'Oeuvres & Appetizers

## MEDITERRANEAN

### M E N U

#### VEGETARIAN

##### Spanakopita

Spinach and feta cheese-filled phyllo pastries.

##### Falafel Bites

Crispy chickpea fritters served with tahini sauce.

##### Hummus Trio

Classic hummus, roasted red pepper hummus, and spinach-artichoke hummus served with pita bread, cucumber, and carrot sticks.

##### Greek Salad Cups

Mini cups filled with cucumber, cherry tomatoes, Kalamata olives, feta cheese, and a lemon-oregano dressing

##### Caprese Skewers

Cherry tomatoes, fresh mozzarella, and basil drizzled with balsamic glaze.

#### MEAT BASED

##### Shrimp Souvlaki

Grilled marinated shrimp skewers with a lemon-garlic sauce

##### Chicken Shawarma Bites

Thinly sliced chicken with Mediterranean spices served on pita crisps with tahini.

##### Grilled Lemon-Oregano Chicken Skewers

Succulent chicken skewers marinated with lemon, oregano, and garlic.

##### Moroccan Meatballs

Tender meatballs seasoned with Moroccan spices and served with a yogurt dipping sauce.

**\*\*LAMB OPTIONS ALSO AVAILABLE\*\***

### S W E E T E N D I N G S

##### Baklava

Layers of flaky phyllo pastry filled with honey and nut mixture.

