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**Appetizers**

Chicken salad with grapes and fresh herbs on mini croissant

Chicken salad in martini glass garnished with a skewer of grape tomatoes

Fruit display with French crème

Fruit Kabobs with strawberry French crème

Crudités with creamy herb dip and crackers

Cheese display – this will usually include assorted artisan cheese and gourmet crackers which is displayed beautifully

Shrimp display with homemade cocktail sauce –we usually allow around 4-5 shrimp per person

Roasted shrimp cocktail served in martini glasses with lemon wedge garnish

Asparagus wrapped in prosciutto with a creamy dressing

Creamy Smoked salmon dip served with crackers

Mixed berries with a mascarpone cream topping – these are served in a trifle bowl or in a mini phyllo cup

Olive and cheese skewers (2 combinations – kalamata olive with cube of feta cheese and grape tomato; black olive with mozzarella ball and grape tomato with a balsamic herb drizzle)

Southern deviled eggs

Meatballs – these are handmade and cooked in a sweet and spicy sauce

Spinach and artichoke dip with pita chips

Pork tenderloin on roll – these are served on silver dollar rolls with a lemon and herb mayonnaise

Beef tenderloin on roll – these are served on silver dollar rolls with a creamy horseradish sauce and spicy mustard

Mini twice baked red potatoes - creamy twice baked potatoes with sour cream, butter, and cheddar cheese garnished with chives and paprika

Tomato canapés –mini phyllo cups with Italian seasoned tomatoes and bacon baked with mozzarella on top

Raspberry pork tenderloin on crostini with arugula and raspberry relish

Pasta with pesto and vegetables – basil and parsley pesto with zucchini, roasted red peppers and sun dried tomatoes

Shrimp salad on roll

Pork tenderloin on crostini with strawberry balsamic sauce and herbed cheese spread

Chicken ceasar club sandwich on ciabatta

Roasted pepper and goat cheese with pesto sandwich

Sun dried tomato dip with crudités and crackers

Asparagus wrapped in parmesan pyhllo

Creamy stuffed spinach tomatoes

Mini chicken enchiladas with tomatillo salsa

Mashed potato bar – creamy Yukon gold potatoes served in martini glasses with choices of mushroom marsala gravy, sour cream, whipped butter, scallions, bacon bits, pulled pork, broccoli

Homemade guacamole with tortilla chips

Bacon wrapped dates

Tomato goat cheese tarts

 Stuffed mushrooms with sage infused sausage and parmesan

Mini crab cakes with remoulade sauce

Petite ham and biscuit with a raspberry honey mustard

Coconut shrimp lollipops with an orange marmalade dressing

Creamy chicken salsa pinwheels