

# Cocktail Hour

Sensational savories to tantalize your taste buds and compliment your favorite libation.

## Chilled Displayed Hors d'oeuvres

### Taverna Tapas Celebration

Grilled & Soft Rosemary Focaccia accompanied with sliced Prosciutto and Aged Salami, Lemon & Basil Hummus Pomodoro, Fresh Marinated Mozzarella Cheese, Creamy Feta Dip, Fire Roasted Peppadew Salsa and Herb Marinated Olives

### Country Classic Platter

Pimento Cheese Spread with Crackers, Creamy Dijon Spinach Dip with Pretzel Bread, Bacon Ranch Dip with Kettle Chips, Cucumber Rounds, Red Pepper Strips and Broccoli Florets

### Vintners International Cheese Platter

French Brie, Marinated Fresh Mozzarella, Aged Cheddar, Spicy Sweet Pepper Cheese, Sun-dried Apricots & Cranberries, Grape Clusters, Strawberries and Crackers

### Chilled Grilled Tuscan Vegetable Crudit 

Asparagus, Squash, colorful Peppers, Cauliflower, Purple Onion & Grape Tomatoes with Basil Parmesan Ranch Dip

### Handmade Artisan Cheese Platter

5 fine flavorful Italian-style Cheese Wedges paired with Grape Clusters, Cabernet Fig Marmalade, Sun-dried Apricots, Cornichons and Spiced Nuts with French Baguettes and Water Biscuits

## Warm Displayed Hors d'oeuvres

### Chesapeake Style Crab Fondue

roasted Corn, diced Tomato, Green Onion, Cream Cheese and Old Bay Seasoning; with slices of fresh Baguettes

### Tuscan Spinach Fondue

melted Cheese blended with Spinach, saut ed Onions, and Artichoke Hearts with Seasoned Pita Crisps

### Cabernet Fig Brie en Cro te

a kilo round of French Brie filled with Cabernet Fig Marmalade; baked in Pastry and accompanied with sliced French Baguettes

### Vegetarian Mezza - Mezza

the international feast of Lemon & Basil Hummus Pomodoro with Seasoned Pita Crisps, Marinated Tomato Bruschetta, Olive Salad, Basil Herb Cheese and Tuscan Spinach Fondue with Roasted Asparagus Spears, Balsamic Grilled Red Peppers and Rosemary Grilled Focaccia Wedges

### Chicken Parmesan Cocktail Meatballs

with zesty Marinara

### Cowboy Cocktail Meatballs

all-Beef Meatballs with Smoky Bourbon Finishing Sauce

### Vegetarian Spring Rolls

with Plum Teriyaki Glaze

## Passed Hors d'oeuvres

### Favorites

#### Citrus Grilled Shrimp

Cilantro Orange Glaze

#### Mini Chesapeake Style Crab Cake

Bay Mustard Aioli

#### Beef Brisket Quesadilla

Monterrey Jack Cheese & Smoky Bourbon Finishing Sauce

#### Wild Mushroom Artisan Cheese Tart

Tarragon Aioli

#### Apple Wood Smoked Bacon Lollipop

glazed with Chipotle and Brown Sugar

#### Chicken Cordon Bleu Puff

Chicken, Ham & Cheese with French Mustard Cream

#### Buffalo Chicken Bite

in a crispy Corn Cup with Crumbled Blue Cheese and a dollop of Ranch

#### Bruschetta de Roma

Sun-dried Tomato Tapenade, fresh Mozzarella & Basil Pur e

#### Cabernet Fig Brie Phyllo Tart

#### Vegetable Spring Roll with Plum Teriyaki Glaze

#### Sea Scallops wrapped in Bacon

Roasted Red Pepper Coulis

#### Bulgogi Beef Skewer

Korean-Style Boneless Beef Short Rib

#### Orzo Mac & Cheese Tot

Fontina, Asiago and Parmesan Cheeses; Garlic Herb Aioli

#### Vegan Bruschetta de Roma

Sun-dried Tomato Caponata, fresh Marinated Tofu & Basil Pur e

#### Peruvian Chicken Skewer

Aji Amarillo Crema

#### Vegetarian Crispy Samosa Cup

Tamarind Chutney & Toasted Cumin Raita

#### Pigs in Blankets with Mustard Dipping Sauce

#### Spicy Ahi Tuna

Flying Fish Roe and Wasabi Cream

#### Pommery Crusted Baby Lamb Chop

Madeira Wine Reduction

#### Vegan Crispy Fiesta Cup

Black Bean Hummus, Spicy Tofu and cool Guacamole with a hint of Salsa Verde

- For added guest enjoyment, place your order for crusty **Udis Gluten Free Bread** slices or wedges and **Gluten Free Crackers**. -