

HORS D'OEUVRES// SMALL BITES MENU

USING FRESH, PREMIUM MEATS AND HIGH-QUALITY PRODUCE, WE CREATE OUR SCRATCH-MADE RECIPES.

YOU CAN EXPECT RELIABLE SERVICE AND DELICIOUS FOOD CATERED EVERY TIME YOU ORDER.





TABLE OF CONTENTS

PLATTERS	3
COLD FINGER FOODS	4
WARM FINGER FOODS	5
FOOD STATION FAVORITES	6
PRICING	7
CONTACT US	8

ENTREES

WE PROVIDE MENU ALTERNATIVES FOR ALL DIETARY RESTRICTIONS INCLUDING VEGETARIAN,

VEGAN, HALAL, GLUTEN-FREE, OR OTHER ALLERGIES AND INTOLERANCES.

VEGETARIAN VEGAN GLUTEN FREE DAIRY FREE CONTAINS NUTS

FLEXIBILITY

WE CAN CUSTOMIZE OUR MENUS TO CREATE THE PERFECT PACKAGE FOR YOUR UNIQUE EVENT AND BUDGET. FEEL FREE TO MIX AND MATCH.



FULL-SERVICE

AS A FULL-SERVICE CATERER; WE CAN SUPPLY PROFESSIONAL SERVICE STAFF, BARTENDERS AND AND EVENT RENTALS.

PLATTERS

PARTY SANDWICHES

- CROISSANT SANDWICH (HAM & CHEESE)
- CHICKEN PESTO
- JALAPENO CHICKEN CROISSANT
- ITALIAN PROSCIUTTO SANDWICH
- CHIPOTLE CHICKEN SANDWICH
- TUNA SALAD
- ROAST BEEF & CHEDDAR
- TURKEY & SPICY HAVARTI
- EGG SALAD v
- CUCUMBER & CREAM CHEESE y

SERVED ON CRUSTLESS SANDWICH BREAD OR CROISSANT

CUT IN TRIANGLES: 4 TRIANGLE PIECES PER PERSON

CRUDITES V

SEASONAL RAW & ROASTED VEGETABLES, MIXED OLIVES, HOUSE MADE HUMMUS, CARAMELIZED ONION DIP

SMALL: SERVES 10 - 12 \$75
MEDIUM: SERVES 20-22 \$85
LARGE: SERVES 25 - 30 \$110

FRESH FRUIT PLATTER \$5PP (6)
CANTALOUPE, HONEYDEW, PINEAPPLE,
MIXED BERRIES
& GRAPES

CHARCUTERIE M

A GOURMET SELECTION OF ARTISANAL CURED MEATS, ACCOMPANIED BY ITALIAN CHEESES, GRAPES, CROSTINI, CRACKERS & OLIVES

• SMALL: SERVES 10 - 12 \$150 • MEDIUM: SERVES 20-22 \$200

· LARGE: SERVES 25 - 30 \$300

MIDDLE EAST PLATTER

HOUSE MADE HUMMUS, CHICKPEAS, FIRE ROASTED RED PEPPERS, SUN-DRIED TOMATO TAPENADE, MIXED OLIVES, GRILLED HALLOUMI, GRILLED ADONIS PITAS, FALAFEL, TAHINI

. SMALL: SERVES 10 - 12 \$125 • MEDIUM: SERVES 20-22 \$185 • LARGE: SERVES 25 - 30 \$295







HORS D'OEUVRES

- MENU -

PLEASE SELECT A MINIMUM OF 5

SERVED COLD

CLASSIC SOUTHERN CHICKEN SALAD CUPS MINI WEDGE SALAD MINI PROSUITTO CROISSANTS SHRIMP COCKTAIL LEMON ZEST, SHOOTER SALMON CAKES HERB PANKO, CHIPOTLE AIOLI DEVILED EGGS (TRADITIONAL, BACON, CAJUN) MAPLE HAM + CHEESE BITE BISCUITS ROASTED TOMATO + GOAT CHEESE BITE CRACKER CAPRESE SKEWER MOZZARELLA, TOMATO, BASIL BRUCHETTA TOMATOES, CRUSTINI, GLAZE **HUMMAS SHOOTER VEGETABLES, HUMMAS** ROASTED RED PEPPER HUMAS PITA YOGURT PARFAIT GRANOLA, YOGURT, FRUIT WATERMELON POPS DATES FILLED W/ GOAT CHEESE CREAM CHEESE-STUFFED DATES AVOCADO FRESH ROLLS AVOCADO, LETTUCE, CARROTS, CUCUMBER, RICE PAPER WRAPS, SERVED WITH SWEET CHILI DIP

COCKTAIL PINWHEELS

GRILLED VEGETABLES
PESTO CHICKEN
HAM + CHEESE
TURKEY + CHEESE
CHICKEN SALAD
TACO SALAD (BEEF)
PEPPERONI PIZZA



HORS D'OEUVRES

- MENU -

PLEASE SELECT A MINIMUM OF 5

SERVED WARM

SKILLET POTATOES PARMESAN ROASTED POTATO BITES MINI BURGER SLIDERS MINI CHICKEN SLIDERS TURKEY SLIDERS W/ CRANBERRY SAUCE CHIPOTLE CHICKEN SLIDERS BEEF EMPANADAS SPINACH AND BACON MINI QUICHE MOROCCAN SPICED VEGGIE SKEWERS **BACON WRAPPED ASPARAGUS BACON WRAPPED SAUSAGE** BBQ BEEF MEATBALLS W/ PINEAPPLE CARIBBEAN MEATBALLS W/ PEPPERS/ONION ASIAN MEATBALLS W/ TERIYAKI GLAZE **BONELESS CHICKEN WINGS (HONEY** HOT/HOT/BBQ/LEMON PEPPER) PIGS IN A BLANKET FRIED CHICKEN DRUMBSTICKS SPICY JERK DRUMBSTICKS THAI CHICKEN SKEWERS **GARLIC-BUTTER STEAK BITES** COCONUT SHRIMP TEMPURA SHRIMP

WINGS

BUFFALO WINGS
TERIYAKI
CARIBBEAN JERK
LEMON PEPPER
LEMON PEPPER HOT
HONEY HOT
ALL WING OPTIONS CAN BE CAULIFLOWER
VEGAN WINGS

FOOD STATION FAVORITES

BUILD YOUR OWN TACOS \$14PP

WARM TORTILLAS ARE FILLED WITH ALL SORTS OF DELICIOUSNESS INCLUDING:

YOUR CHOICE OF 2 PROTEINS:

- · SHREDDED BARBACOA BEEF
- · PULLED CHICKEN
- · VEGAN: TEX-MEX QUINOA

SERVED WITH: REFRIED BEANS, PICKLED RED ONIONS, SHREDDED LETTUCE, HOUSE SLAW, BANANA PEPPERS, OLIVES, CHEDDAR CHEESE, GUACAMOLE, LIME CREMA, PICO DE GALLO, CILANTRO, FRESH LIME WEDGES & HOT SAUCE

*2 X 6" SOFT TORTILLAS PER PERSON OPTIONAL: MEXICAN RICE (\$3 PP)

MINI GRILLED CHEESE \$8PP

OUR CHEF WILL PREPARE DELICIOUS MINI GRILLED CHEESE

SANDWICHES INCLUDING YOUR CHOICE OF 3 OPTIONS:

 AGED CHEDDAR, SMOKED GRUYERE, MOZZARELLA & BASIL

PESTO (NUT FREE)

- · BBQ PULLED PORK & CHEDDAR
- · CARAMELIZED ONION. BRIE & PEAR
- JALAPEÑO POPPER WITH SMOKED PROVOLONE
- · ALL SANDWICHES ARE SERVED WITH MINI GARLIC DILL

PICKLES AND HEINZ KETCHUP

*2 PIECES PER PERSON; CHEF REQUIRED

MAC N' CHEESE MARTINI \$14PP

OUR FAMOUS, SUPER CREAMY GOURMET MAC N' CHEESE,

MADE A LA MINUTE AND SERVED IN A MARTINI GLASS WITH A

BUFFET OF TOPPINGS INCLUDING: BACON BITS, BUFFALO

CHICKEN, ROASTED CAULIFLOWER, DICED JALAPENOS,

CARAMELIZED ONIONS, CHIVES, PARMESAN CHEESE,

CRUSHED BUTTER CRACKERS & TRUFFLE OIL
*PLEASE INQUIRE FOR A LIST OF GOURMET
ADDITIONS INCLUDING

LOBSTER, TRUFFLES AND MORE!

* CHEF REQUIRED





HORS D'OEUVRES

- PRICING -

PACKAGES

BRONZE: ANY 5 MENU ITEMS \$35/PERSON

SILVER: ANY 8 MENU ITEMS \$45/PERSON

GOLD: ANY 10 MENU ITEMS \$50/PERSON

PLATINUM: ANY 15 MENU ITEMS \$55/PERSON

DIAMOND: ANY 22 MENU ITEMS \$60/PERSON

INDIVIDUALLY(1 SMALL BITE): \$7 /PERSON

MINIMUM # OF GUESTS 25 PEOPLE

ADDITIONAL CHARGES
TABLE SETUP/STYLING WITH
RISERS/TRAYS/CRYSTALS/FLORAL
ARRANGEMENT/CANDLES
\$350

DELIVERY: \$50 AND UP (DEPENDING ON

MILEAGE)

DELIVERY & SETUP: \$125 (METRO ATLANTA AREA)

SERVERS: \$200 PER SERVER FOR 3 HOURS

ADDITIONAL TIME \$50 PER HOUR

STANDARD SERVICE FEE: 20% OF ORDER

(COVERS ALL OF THE BACK END COSTS OF YOUR EVENT SUCH AS OPERATING COST, INSURANCE, PAYROLL, ADVERTISING, ADMIN STAFF, TRUCKS MAINTENANCE)

3.5 % CREDIT CARD FEE

