

Here is a list of some possible Appetizers for your upcoming event. If you have any other ideas or ingredients our Chef will be most willing to work with you to create a menu to satisfy your needs.

If you have any dietary restrictions we can create a menu that is gluten free, vegan or vegetarian.

We aim to please our valued clients.

Ginger & samball marinated chicken wings \$3 each

Chicken Satay served with peanut sauce \$3 each

Mini pizzeatta, meat or non meat \$3 each

Salad Rolls w/ peanut sauce \$3 each

Goat cheese spread served on crostini \$3 each

Prosciutto wrapped melon \$3 each

Liver pate w/ crostini \$3 each

1 large Cheese plate w/ crostini, olives, fruit \$150

1 large cured meat plate,

Beef, turkey, tofu sliders \$3 each

House smoked sausages \$5 per sausage, cut into small sections

1 large tray vegetable Tempura \$100

1 large tray vegetable tray w/ dipping sauce \$90

Goat cheese or vegetable in filo cup \$3 each

1 large tray hummus/baba ganoush with olives & house baked whole wheat pita chips \$100

1 large tray kale chips \$100

Grilled vegetable skewer \$3 each

1 Large tray Yam fries, French Fries \$75

1 large tray house made potato chips \$50

Dessert ideas:

House baked chocolate chip cookies \$2.5 each

Chocolate brownies \$3 each

Fruit tartlettes \$3 each

Lemon cheesecake (whole 12 inch) \$60

Apple Fritters \$2.5 each

Ice cream station \$5 per person