

## Passed Hors D' Oeuvres

*Smoked  
Salmon  
Crostini*

Bacon Wrapped Dates  
with Feta Cheese  
(a House specialty!)



**Caprese Skewers**

Herbed Cheese and  
Spinach  
Stuffed Mushrooms

*Shrimp Scampi  
Shooters*

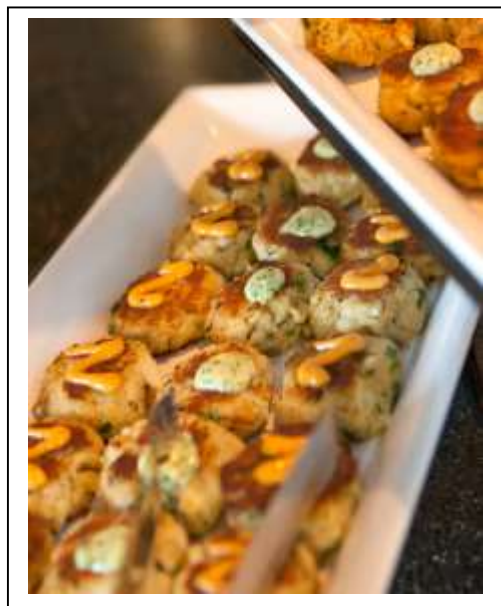
Italian Sausage and Sage Stuffed Mushrooms

Roast Beef Crostini– Swiss Cheese, creamy Horseradish Sauce, and Chives

Spinach and Herbed Cheese Mousse Tartlets

Brie, Pear Compote, and Toasted Walnut Crostini

**Crudit  Shooters**



Duo of Chipotle Aioli and  
Lemon and Herb Remoulade  
topped *Mini Crab Cakes*

**Mediterranean Crostini**

House-made classic Hummus, Cucumber, and Smoked Paprika

Italian Crostini– *Goat Cheese, Sun-Dried Tomato  
Relish, and Genoa Salami*

*Mini Salmon Cakes*

with Lemon and Dill Remoulade

Italian Sausage,  
Roasted Pepper,  
and Grape Tomato  
Skewers



*Ask for our current selection of sweets.*

Add two to your celebration menu for \$3.30 or *\$4.45 italicized items* per guest.