HORS D'OEUVRES
ELEGANT BITES

COLD HORS D'OEUVRES
Priced per dozen – minimum of two dozen

SHRIMP COCKTAIL (df, gf) **$60**
Poached in Court Bouillon and Served with Lemons and Cocktail Sauce

CAVIAR STUFFED LOADED NEW POTATOES Market Price
with Creme Fraiche and Caviar

RARE-SEARED-AHI TUNA* (gf, df) **$66**
Rare-Seared Ahi Tuna with Wasabi Aioli on a Rice Cracker

TARRAGON CHICKEN SALAD PROFITEROLE **$53**
Bite Sized Pastry filled with Savory Chicken Salad

SAVORY ECLAIRS **$53**
with Smoked Salmon and Dill cream cheese

SAVORY ECLAIRS MEDITERRANEAN STYLE (vg) **$53**
No description

ROASTED TOMATO & FRESH MOZZARELLA ON PARMESAN SHORTBREAD **$44**

SHRIMP COCKTAIL ON A CUCUMBER **$48** per dozen
Poached shrimp on a slice of cucumber with a dab of cocktail sauce

PEPPER SALAD AND PITA POINTS (vg) **$30** per dozen
Chevre and pepper salad on toasted pita

REUBEN BITES **$36** per dozen
Flaky phyllo dough with tender corned beef, melted Swiss cheese, tangy sauerkraut

LOBSTER SALAD CANAPE **$48** per dozen
Phyllo tartlet filled with creamy lobster salad

COUS COUS AND PEPPER CANAPE*(gf, dg, vg)
$60 per dozen
Cous cous with sweet pepper, mint, and lime

POTATO LEEK SHOOTER **$48** per dozen
Creamy potato leek soup in a shooter

KIWI AND CHEVRE CROSTINI (vg) **$30** per dozen
Creamy Chèvre on a crisp crostini with a slice of sweet kiwi

MINI QUICHE LORRAINE **$58** per dozen
Mini phyllo cups filled with bacon and cheese savory custard

MINI 3 CHEESE QUICHE **$58** per dozen
Mini phyllo cups filled with Chef's 3 cheese blend savory custard

LOCAL CUCUMBERS WITH WHIPPED FETA AND PICKLED RED ONIONS (vg, gf) **$40** per dozen

PROSCUITTO WRAPPED ASPARAGUS (gf,)
$42 per dozen

HOT HORS D'OEUVRES
Priced per dozen – minimum of two dozen

MINI CRAB CAKES Market Price
with Remoulade Sauce

BACON WRAPPED SHRIMP (gf, df) **$68**

CHICKEN BROCHETTES* (gf, df))**$60**
Mini Chicken Kabobs with Grilled Peppers and Onions

LAMB CHOP LOLLIPOPS (df) **$80**
Brushed with Dijon and Herb Crusted

BACON- WRAPPED WATER CHESTNUTS
(gf, df) **$36**
Skewered Crunchy Water Chestnut Wrapped with Bacon and BBQ Glaze

BAKED BRIE BITE EN CROUTE **$50**
with Raspberry Preserve

CRAB STUFFED MUSHROOMS **$72** per dozen
Mushroom caps filled with creamy crab mixture, fresh herb seasoned bread crumbs

VEGETARIAN STUFFED MUSHROOMS (vg, df)
$40 per dozen
Mushroom caps with sauteed spinach, garlic, and fresh seasoned bread crumbs

FIG AND FONTINA PHYLLO TRIANGLE
$55 per dozen
Figs poached in lavender syrup blended and whipped with fontina cheese

HOT CRAB DIP
$96 per pan

Parties under 25 guests can be accommodated upon availability. Fees may apply.

TREE CITY CATERING
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**The following major food allergens are used in the preparation of our dishes: Milk, Eggs, Fish, Crustacean Shellfish, Tree Nuts, Peanuts, Wheat, Soy and Sesame. We are happy to assist with any allergen-related inquiries.*