

# Hors D'oeuvre Menu



Hors D'oeuvre's start at \$30.00 per person(p/p) for 2 Premium Options and 3 Standard Options. Below you will see our menu that can be customized to fit your needs. Food Service is for two hours. You select a minimum guest count to initiate a contract. Once the contract is signed the guest count cannot go below the original minimum. However, you can increase the count before the final payment is processed.

## *Premium*

### **SELECT 2**

- WINGS W/ SAUCE BAR (SMOKED OR FRIED)
- TURKEY SLIDERS W/ HICKORY SAUCE
- HAM SLIDERS W/ HICKORY SAUCE
- CHICKEN QUESADILLAS

### **PREMIUM UPGRADES**

- LEMON PEPPER SHRIMP SKEWERS (\$5.00 P/P)
- MINI TACO BAR (\$5.00 P/P)
- CRAB DIP (\$5.00 P/P)
- SALMON EGGROLLS (\$5.00 P/P)
- LOLLIPOP LAMBCHOPS (\$8.00 P/P)
- CRAB BALLS \$8.00 P/P)

\*ADDITIONAL PREMIUM HORS D'OEUVRES ARE \$6.00 P/P

## *Standard*

### **SELECT 3**

- PASTA SALAD
- DEVEILED EGGS
- MEATBALLS (TURKEY OR BEEF)
- POTATO SALAD
- MAC AND CHEESE CUPS
- SALAD BAR
- CHARCUTERIE CUPS
- BUFFALO CAULIFLOWER BITES
- CHIPS W/ GUAC AND SALSA
- CHIPS W/ ROTEL DIP AND SALSA

### **PREMIUM UPGRADES**

- DEVEILED EGGS W/ CHILI LIME SHRIMP (\$2.00 P/P)

\*ADDITIONAL STANDARD HORS D'OEUVRES ARE \$3.00 P/P



The event venue must include a full-service kitchen that includes a stove, oven, microwave oven, refrigerator, and sink. Kitchen area must be clean and free of space to store catering items.

Catering Service is buffet style and includes, food labels, firepit warmers, tabletop grills, tabletop grill pans, serving utensils, plates, napkins, silverware, and cups.

**CALCULATION OF FEES.** In exchange for the Food Services provided, the Client agrees to pay the Caterer based on:

Calculation of Fees	
Cost per person x amount of guests	
Delivery, Setup, and Takedown (5%)	
Total Amount	

**Please note: Taxes will be added when processing the payment.**

**Retainer(non-refundable):** (First half of the cost per person). Event is not secured until retainer is processed. Due when contract is signed.

**Final Payment:** (Second half of the total invoice plus delivery, setup, and takedown fee). Due 3 weeks before the event.

**Cancellation Policy:** Cancellation must be provided in writing 3 weeks prior to the event. In the event of a cancellation the final payment plus the delivery, setup, and takedown fee will be voided.