

'APPY HOUR

PRE-MEAL APPETIZERS

The following menus are highly recommended as guests wait for dinner service to begin.

These menus often accompany cocktail hours and are priced for a food service time frame of 30 minutes to 1 hour.

Delicious food, delightfully served



PASSED APPETIZERS

Passed appetizers are served on trays and carried directly to guests during the appetizer time frame. Most of the items listed can be stationed appetizers if you prefer that style of service.

Cost

Choose 2 vegetarian and 1 meat option: \$6.50 per person

Choose 1 vegetarian and 2 meat options: \$8.95 per person

Choose 2 vegetarian and 2 meat options: \$11.50 per person

Choose 1 vegetarian, 2 meat and 1 seafood option: \$15 per person

Based on seasonal availability, seafood can be added for additional cost.

VEGETARIAN

Mushroom caps filled with brie cheese

Spanakopita (spinach and feta filled pastry)

Veggie quiche

Asparagus and cheese wrapped in pastry

Samosa (potato and spicy peppers filled pastry)

Twice stuffed red potatoes

Veggie shots (fresh vegetables with creamy ranch dip in individual cups)

Caprese skewers with tomato, basil, mozzarella and pesto

Cucumber and herb cheese pinwheels

Edible spoons filled with spicy pimento cheese

Fruit shots (fresh fruit with pina colada dip in individual servings)

Watermelon, feta, mint shooters (seasonal availability)

Mini smoked gouda and roasted pecan cheeseballs served on crackers

Traditional cold bruschetta with tomatoes and fresh basil on crostini

Bruschetta flatbread with mozzarella, tomatoes and basil

Apricot, gorgonzola and pecan flatbread

Mini peppers stuffed with herbed cheese

CHICKEN AND TURKEY

Chicken pesto in phyllo pastry

Chicken salad bites

Buffalo chicken pinwheels

Greek chicken skewers with an
lemon pepper chicken, olive and
roasted pepper

Turkey meatballs in a cranberry
balsamic sauce

Naan bites with a feta spread,
chicken and roasted garlic

Smoked chicken quesadilla cones

Grilled chicken skewers with
peppers and pineapple in teriyaki
glaze

BEEF AND PORK

Beef on herb crostini topped with
tomato and dill

Hand-rolled meatballs (BBQ or
sweet and sour)

Bacon-wrapped dates filled with
goat cheese

Cocktail franks wrapped in pastry

Prosciutto wrapped melon

Prosciutto wrapped asparagus
(seasonal availability)

Antipasto shots (salami, cheese, and
marinated vegetables in individual
cups)

Antipasto skewers

Italian sausage and caramelized
onion flatbread

Marinated beef skewers with
onions and peppers

SEAFOOD UPGRADE ITEMS

Pricing based on market cost. Ask a
sales rep for current pricing.

Shrimp shooters with spicy
cocktail sauce

Petite crab cakes with lemon

Edible spoons filled with
seafood spread

Bacon wrapped scallops

Ahi tuna boats (sushi grade ahi
tuna over sesame slaw served
in bamboo boats)

*Looking for a
specific item?*

*We are happy to
customize menus!*

STATIONED APPETIZERS

SALSA BAR \$3 PER PERSON

Freshly made tortilla chips with salsa, salsa verde, fruit salsa, and pico de gallo

Add guacamole: \$.75 per person
Add queso: \$1 per person

BRUSCHETTA BAR \$3.75 PER PERSON

Baskets of herbed bread with assorted toppings including: roasted tomatoes, hummus, and herbed cheese

PETITE SHOOTERS \$4 PER PERSON

Display of petite vegetable, caprese and antipasto shooters

FRUIT & VEGGIES \$6 PER PERSON

Display of fresh assorted fruits with house pina colada dip

Display of freshly cut vegetables with a garden vegetable dip

FRUIT & CHEESE \$7 PER PERSON

Display of fresh assorted fruits with pina colada dip

Platter of assorted cheeses and crackers

CHARCUTERIE \$10 PER PERSON

Assorted cheeses, cured meats, bread, crackers, pickled, marinated vegetables and fruit

Tennessee sales tax, delivery, and staffing priced separately.

Dietary restrictions and food allergies can be accommodated with advance note.

List pricing is based on groups of 75 or more. For smaller groups, please contact your sales rep for pricing.

