

Hors d'oeuvres by INDULGE

artisan

Crostinis with melted gruyere and bacon jam

Fried cheese raviolis with pesto and lemon cream sauce

Artisan cheese and charcuterie board with baguette slices

Pancetta wrapped apple and manchego cheese skewers drizzled with balsamic syrup

Mini Italian kebobs with cherry tomatoes, salami, basil, mozzarella and basil oil

Bacon wrapped dates stuffed with blue cheese

Cranberry bacon walnut cheeseballs

Truffle Italian pinenut parsley cheeseballs

Baked sweet potato rounds topped with bacon jam and chives

land

Stuffed pasta shells with herb roasted chicken and creamy gorgonzola sauce

Ham and gruyere thumbprint tarts

Mini beef sliders with gruyere, bacon jam, microgreens and aioli

Chicken Caesar lettuce wraps with shaved parmesan and house made dressing

Chicken wings & drumsticks with chipotle-mango sauce

Mini beef wellington tarts filled with filet, blue cheese cream sauce and wild mushrooms

Italian meatballs drizzled with roasted tomato sauce and shaved parmesan

Pulled pork sliders on Hawaiian rolls with smoky coleslaw

Flatbread with roasted pears, bacon, arugula and gorgonzola cheese with balsamic drizzle

Flatbread with caramelized onions, bacon, parmesan and pesto

Linguica sausage bites with cranberry port sauce

sea

Bacon wrapped prawns with orange-maple glaze

Salmon tartare with avocado relish and tortilla chips

Shrimp cocktail with lemon aioli and cocktail sauce

Mini salmon sliders with lemon, dill and chive aioli

Tiger prawns platter in a lemon, red onion and caper marinade

Salmon puff pastry tarts with dill aioli

Mini crab melt crostinis

garden (vegetarian)

Puff pastry tarts with artichoke, Italian cheeses and spinach

Fall lasagna roll ups with pumpkin and butternut squash puree, rosemary cream sauce and parmesan cheese

Crudit  platter with fresh vegetables and creamy chive and dill dip

Mini potato bites with blue cheese, sour cream and chives

Baked stuffed zucchini spears with ricotta, parsley, garlic and parmesan

Mini spinach balls with cr me fraiche

platters

Coastal
lump crab, shrimp cocktail, smoked salmon, clams, ahi poke, crackers + assorted dips

Latin
assortment of street tacos, chips, guacamole, salsas and queso dip

Mediterranean
Roasted vegetables, salami, antipasto, provolone and mozzarella, tomatoes, olives, sundried tomato tapenade and housemade hummus with crostinis

Italian
Meatballs, tortellinis, pesto, marinara, roasted garlic, caprese skewers, burrata and crostinis