



HORS D'OEUVRES CATERING MENU

STANDARD PACKAGE: CHOOSE 3

ELITE PACKAGE: CHOOSE 5

HOSPITALITY PACKAGE: CHOOSE 5 + VARIETY PACK OF BOOKIE'S BROOKIES

SAUSAGE & CREAM CHEESE STUFFED JALAPEÑOS <i>Topped with toasted candy pecans</i>	\$0.80/ guests
HONEY GARLIC WINGS	\$1.50/ guests
SWEET BARBECUE MEATBALLS	\$1.14/ guests
SPINACH ARTICHOKE DIP PINWHEELS	\$2.83/ guests
CAJUN SHRIMP DEVILED EGGS <i>Topped with crispy bacon pieces</i>	\$9.45/ guests
GARLIC PARMESAN SLIDERS <i>Layered with shredded chicken & parmesan cheese then topped with a garlic butter sauce & grated parmesan cheese</i>	\$7.25/ guests
ITALIAN SLIDERS <i>Layered with ham, salami, pepperoni, & provolone cheese then topped with an Italian butter sauce served with marinara dipping sauce</i>	\$5.26/ guests
SIGNATURE CHARCUTERIE BOARD <i>Assortment of crackers, prosciutto, salami, sharp cheddar cheese, sharp white cheddar cheese, smoked gouda cheese, olives, dill pickles, mixed nuts, strawberries, raspberries, blueberries, & assorted luxury chocolates</i>	\$20/ guests
SIGNATURE CRUDITÉ BOARD <i>Assortment of baby carrots, celery, cucumbers, broccoli, cauliflower, radishes, & cherry tomatoes served with hummus & a french onion dip</i>	\$12/ guests
VEGETABLE RANCH COCKTAILS <i>Filled with carrots, celery, cucumbers, & a cherry tomato</i>	\$7.25/ guests
FRUIT COCKTAILS <i>Filled with strawberries, blueberries, mandarin oranges, & pineapples tossed in a honey lime sauce</i>	\$4.82/ guests

Please be advised that the above pricing is estimated for 50 guests. Exact pricing is established after booking.

All menu items are subject to a 22% service charge.

Gluten Free options available upon requests.