



## Hors d'oeuvres Menus

Pricing is based on 25 or more guests

Hors d'oeuvres Special - \$17.00 pp, plus tax (no substitutions)

Roasted Deli Turkey on Dollar Rolls, Chicken Salad on Mini Croissants, Seasonal Fruit Platter with Almond Cream Dip, Cheese Platter featuring Raspberry Glazed Baked Brie with Variety Gourmet Water Crackers, Spinach Dip with French Baguettes, and Jalapeno Popper Dip with Pita Corners

Package 1 - \$20.00 pp, plus tax  
Select 6 Menu Items

Package 2 - \$23.00 pp, plus tax  
Select 7 Menu Items

Package 3 - \$25.00 pp, plus tax  
Select 8 Menu Items

A 10% Event Production Fee will be added to Package. Please note this is not a gratuity

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Includes: Sweetened and Unsweetened Tea with Lemon Wedges and Iced Water, Set-Up, Captain and Staff Servers, Food and Beverage Station Table Linens, Style, and Décor, 90 Minutes of Serving Time, Disposable: Scroll Ware or Bamboo Plates, Reflection Utensils, Hard Plastic Cups, Napkins, Ice and Clean-Up

China Package: Add \$4.00 Per Person to Replace Disposable Package with China Plate, Flatware, Cotton Linen Napkin and Stemmed Glass

Trip Charge: City of Carrollton - \$15.00, Carroll County, Bremen & Tallapoosa - \$25.00, Coweta, Douglas, Haralson, Heard and Paulding Counties - \$40.00 all other Metro Atlanta counties - \$75.00

Additional Charges: A 3.5% Convenience Fee will be added to credit card charges over the initial "Secure the Date" payment

## Menu Selections

Shrimp and Garlic Herb Cream Cheese Canapé Garnished with Fresh Parsley

Jalapeno Popper Dip on Pita Corner Garnished with Red Pepper

Strawberry Basil Bruschetta with Local Goat Cheese

Granny Smith Apple Jack's on a Toasted Baguette

Smoked Salmon and Herb Cream Cheese on a Mini Bagel Garnished with Capers

Almond Bacon Cheese Crostini Garnished with Green Onions

Whipped Goat Cheese and Basil Pesto on Flatbread Garnished with Sundried Tomato

Smoked Salmon and Artichoke Flatbread Pizza

Mini Tomato Tartlet

Mini Chicken n' Waffles with Cinnamon Honey Butter Drizzled with Vermont Maple Syrup

Tomato Bisque Soup Shooter with Toasted Grilled Cheese

Mini Crab Cake Drizzled with Aioli

Bacon Jam on Mini Sweet Potato Biscuit

Pulled BBQ Chicken Mini Cornbread Cup Topped with Relish

Savory Stuffed Mushrooms

Pimento Cheese Deviled Egg or Cheddar and Bacon Deviled Egg

Mini Burger on a Stick Dressed

Stuffed Mushroom Caps or Crab Meat Stuffed Mushroom Caps

Fresh Seasonal Fruit with Almond Cream Dip and Chocolate Dipped Strawberries



Prosciutto Wrapped Asparagus

Pinwheels (salmon, turkey or roast beef)

Basil Pesto Tomato Torte w/ Bread Rounds, Pita Corners or Water Crackers

Spinach or Artichoke Spinach Dip in Mountain Bread w/ Bread Rounds, Pita Corners or Water Crackers



Pepper Jelly Spread with Ginger Snaps

Zesty Beef Dip with Fresh Tortilla Chips

Vegetable Crab Dip with Bread Rounds, Pita Corners or Water Crackers

Cheese Board: Cheddar, Swiss, Bleu, Pepper Jack with Bread Rounds, Pita Corners or Water Crackers

Raspberry Baked Brie or Sugar Pecan Baked Brie w/ Bread Rounds, Pita Corners or Water Crackers

Vegetable Spring Rolls or Chicken Spring Rolls w/ Plum Sauce

Chilled Shrimp with Lemon Wedges and Cocktail Sauce

Puffed Pastry Smoked Petit Sausages or Petit Barbecue Smoked Sausages

Chicken Cheese Bruschetta

Almond Bacon Cheese Crostini

Barbecue Chicken Dip w/ Bread Rounds, Pita Corners or Water Crackers

Crab Cakes with Southwestern Sauce

Swedish Meat Balls, Roasted Garlic Meat Balls, Southwestern Meat Balls or Sweet n Sour Meat Balls

Avocado Goat Cheese Dip with Fresh Tortillas

Barbecue Chicken Cornbread Cups

Collard Green Wonton Wraps

Canapés: Salami/Tomato Fold, Vegetable Bleu Cheese, Cheesy Beef Bites, Goat Cheese/Sun-Dried Tomato, Cucumber Dill/Cream Cheese, Mushroom Canapés on Cocktail Rye or Tomato Tart Canapés

