



Narcisi Hors d'oeuvres

A wonderful addition to any event!

Tabled Platters

Priced by Small (Serves 25 people) or Large (Serves 50 people)

- Shrimp Cocktail** Served with cocktail sauce \$125 (50ct) /\$225 (100ct)
- Antipasto** Chef's choice Italian meats, marinated vegetables, olives \$75/\$145
- Assorted Cheese** Chef's choice, Served with whole grain mustard \$75/\$145
- Baked Raspberry Brie** Golden puffed pastry, raspberry preserve, crostini \$75/\$145
- Mixed Fruit (Seasonal)** Chef's choice \$65/\$125
- Hummus** Served with baked flatbread \$50/\$90
- Vegetable Crudite** Chef's choice, Served with jalapeno ranch \$50/\$90
- Caprese** Fresh mozzarella, tomatoes, basil \$50/\$90
- Chicken Salad Dip** Served with assorted crackers \$50/\$90

Tabled Hors d'oeuvres

Priced by the dozen (2 dozen minimum order of each)

- Crab Stuffed Mushrooms** \$36
- Sausage Stuffed Banana Peppers** \$36
- Chicken or Tuna Salad Croissant** \$36
- Petite Crab Cakes** Lemon aioli \$36
- Spicy Tenderloin Crostini** Horseradish, caramelized onion \$36
- Smoked Salmon Crostini** Whipped dill cream cheese \$32
- Shrimp Crostini** Roasted tomato, feta cheese, spinach \$32
- Meatballs Marinara** \$32
- Sweet & Sour Meatballs** \$32
- Tomato Bruschetta** Diced tomato, red onion, balsamic glaze, basil \$24
- Spinach & Artichoke Dip** Served with baked flatbread \$24
- Gluten Free Flatbread** \$10

**Gluten and dairy free options upon request.*

For the hors d'oeuvres by the dozen, the chef recommends at least 2-3 of each item per person. All selections must be pre-ordered & submitted via email to the Events Coordinator 14 days prior to the event.

Being a chef driven facility, prices and selections are subject to seasonal change. Prices do not include tax or gratuity.