



## Cold Hors d'Oeuvres Menu

*Priced per dozen, minimum order two dozen per item*

### Chicken Salad in Pastry Cups

#### Black Bean Roll-Ups

With Cream Cheese, Black Beans, Salsa & Cilantro

#### Asparagus Ham Crepe

Filled with Asparagus, Black Forest Ham  
& Herb Cream Cheese

### Grilled Portabello Mushroom & Asparagus Crepe

#### Mini Caprese Sticks

With Grape Tomatoes & Marinated Mozzarella Balls

**\$18**

### Pecan Encrusted Pork Tenderloin

#### with Sesame Aioli

Served on a Toasted Baguette

### Marinated Asian Pork Tenderloin

With Teriyaki, Garlic, Ginger & Sesame Oil  
& Served on a Toasted Baguette

### Kendall Brook Smoked Salmon Toast Points

With Herb Cream Cheese

### Phyllo Tartlets

Filled with Sour Cream and Topped with  
Kendall Brook Smoked Salmon

### Gourmet Deviled Eggs

The Classic

Basil Pesto

Bacon & Cheddar

### Goat Cheese Pops

With Parmesan Cheese, Cranberries,  
Cinnamon, Pecans & Pretzel Stick

### Fresh Seasonal Fruit Kabobs

With Honeydew, Cantaloupe, Pineapple, Red Grapes  
& Garnished with Strawberries (subject to availability)

**\$21**

### 16/20 Jumbo Shrimp Cocktail

**\$24**

### 21/25 Shrimp Cocktail on a Fork

**\$21**

### Assorted Silver Dollar Sandwiches

Filled with Your Choice of Ham, Turkey,  
Roast Beef or Chicken Salad

### Mini Veggie Cups

Filled with Carrots, Celery, English Cucumbers,  
Bell Peppers, Grape Tomatoes & Ranch Dip

**\$24**

### Roasted Butternut Squash Mash

With Candied Pecans, Served in a Cup

### Grilled Vegetable Kabobs

With Zucchini, Yellow Squash, Mushrooms,  
Onions & Bell Peppers (subject to availability)

**\$27**

### Gourmet Cheese Kabobs

With Italian Havarti, Tillamook Oregon Cheddar,  
Port Wine & Sage Derby (subject to availability)

### Gourmet Cheese & Meat Kabobs

With Genoa Salami & Summer Sausage  
(subject to availability)

**\$30**

A 3.5% processing fee will be added to all credit card charges greater than \$500.00