



# PARTY APPETIZERS MENU

PRICED PER PERSON

<b>Smoked Salmon &amp; Artichoke Dip</b> a blend of cream cheese, smoked salmon, artichoke hearts, scallions & smoked mozzarella served with toasted ciabatta	5 <sup>.95</sup>
<b>Flatbread Pizza</b> your choice of carnivore, new orleans gumbo, or margherita toppings sliced into handheld pieces	4 <sup>.95</sup>
<b>Spanakopita</b> individual spinach & feta stuffed phyllo dough pies served with cucumber dill yogurt dipping sauce	4 <sup>.95</sup>
<b>Caprese Salad Skewers</b> fresh mozzarella & grape tomatoes skewered, drizzled with house-made pesto & balsamic glaze	4 <sup>.95</sup>
<b>Grilled Chicken Skewers</b> fire-grilled chicken breast skewers served on a bed of gourmet greens topped with tomato basil bruschetta & shaved parmesan	4 <sup>.95</sup>
<b>Meatballs</b> your choice of swedish, sweet & sour, or bbq	2 <sup>.95</sup>
<b>Antipasto Platter</b> chef's choice of assorted meats, cheeses & marinated vegetables with sliced warm baguette & garlic oil	5 <sup>.95</sup>
<b>Chef's Choice Vegetable Platter</b> assortment of fresh vegetables with house-made ranch dipping sauce	3 <sup>.95</sup>
<b>Fruit Platter</b> assortment of fresh fruit with yogurt dipping sauce	5 <sup>.95</sup>
<b>Bacon Wrapped Scallops</b> bite size seared scallops with crispy bacon	10 <sup>.95</sup>
<b>Shrimp Cocktail</b> white wine poached shrimp served chilled with house-made cocktail sauce & fresh cut lemons	7 <sup>.95</sup>

(V) vegan | (VG) vegetarian | (GF) gluten free

Ask your server about menu items that are cooked to order or served raw. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.