

# MOORE

## CULINARY SERVICES

### Just Hors d'oeuvres

Appetizer I Package Choice of two cold appetizers and one hot appetizer. \$16.99/person

Appetizer II Package Choice of two cold appetizers and three hot appetizers. \$21.99/person

Appetizer III Package Choice of four cold appetizers and four hot appetizers. \$25.99/person

Ask about our customized Platinum Diamond package \$30-50/person

### Hors d'oeuvres Chilled

Basil Baby Heirloom Bruschetta

Seasonal Fruit Display

Domestic Cheese Display,

Vegetable Crudité

Chilled New York Steak Bites w/ Horseradish

Bacon Aioli

Smoked Salmon Mousse Tostadas w/ Jicama Dill Slaw

House Charcuterie Platter w/ Gourmet Biscuits and Toast

Sopressata Brie Crostini w/ Seasonal Fruit Chutney

Garlic Green Chile Shrimp Cocktail

Baby Heirloom Tomato Bruschetta w/ House Pita

Chips Poke Tuna Cups w/ Chipotle Sriracha Aioli Drizzle

Seasonal Vegetable Shooters w/ Cucumber Ranch

Spiced Honey Apple Dip w/ Gingersnap Crumble

Assorted Goat Cheese w/ Crackers (Fig, Apple, Spicy, Ranch, Seasonal fruits and Jams)

### Hors d'oeuvres Fired

Chicken Empanada Tartlets

Caramelized Onion Bacon Jam and Smoked Gouda Pinwheels

Coconut Shrimp w/ Sweet Chili Dipping Sauce

Jalapeno Popper Wontons w/ Tomatillo Sauce

Spinach Chicken Dip w/ House Pita Chips Honey

Garlic Heirloom Tomato Tartlets

Sweet and Spicy Meatballs Marinara Meat Sauce Bake w/ French Bread Slices

Cheddar Bacon Potato Stack Skewers

Mini Chipotle Lime Shrimp tostada House

Skewers Satay Chicken, Beef, or Vegetable with Assorted Sauces

Cheesy Spinach Artichoke Dip with House Garlic Parmesan Pita Chips

Sweet and Spicy Meatballs

...and Moore!

Pricing does not include 20% service charge and County tax. Pricing is based on 50 guests or greater. If guest count is less than 50, there is an additional \$10/person fee applied. Passed appetizers, add \$5/person.