



Serving the Greater Polk County Area

The background image shows a beautifully styled grazing package. In the foreground, a wooden board is filled with salmon crostini. To the left, a clear glass vase holds a bouquet of white hydrangeas. In the background, another wooden board holds round appetizers, and a large metal chafing dish is visible. The entire setup is on a table covered with a light-colored cloth, surrounded by greenery and flowers.

Grazing Packages



Table of Contents:

Traditional Hors d'oeuvres	<u>Pg. 3</u>
Supreme Hors d'oeuvres	<u>Pg. 4</u>
Premier Hors d'oeuvres	<u>Pg. 5</u>
The Social Package	<u>Pg. 6</u>
The Greeting Package	<u>Pg. 7</u>
The Gathering Package	<u>Pg. 8</u>

All Grazing Menus include Disposable Plateware, Flatware & Napkins.

Staffing/Delivery is not included in Package Pricing.

All prices are subject to sales tax, service charge and staffing/delivery fees.

For most accurate pricing, please reach out to our sales team for a personalized quote.



TRADITIONAL HORS D'OEUVRES PACKAGE



\$22.00 per Guest

MENU ITEMS (Choose 7)

- Caprese Skewers
- Fresh Fruit Display
- Housemade Truffle Parmesan Chips
- Jalapeño Popper Dip with Tortilla Chips
- Spinach Dip in a Bread Bowl
- Vegetable Tray with Housemade Ranch
- Buffalo Chicken Roulades
- Chicken Bites with BBQ & Ranch
- Chicken Rumaki with Teriyaki Glaze
- Souvlaki Chicken Bites with Tzatziki Sauce
- Beef Empanadas
- Bourbon Meatballs
- Mini Cheeseburger Slider
- Antipasto Tray
- Assorted Mini Croissants
- Bacon-wrapped Sweet Potatoes with Maple Brown Sugar
- Everything Bagel Pastry-Wrapped Cocktail Smokies
- Honey Dijon Glazed Ham & Swiss Roulades
- Hot Bacon & Swiss Dip with Assorted Crackers
- Mini Cuban Sandwiches
- Smoked Pulled Pork Sliders
- Crab Rangoons

ADDITIONAL SELECTIONS

Mini Cookies & Brownies	\$2.00 per Person
Assorted Mini Desserts	\$3.00 per Person
Sweet & Unsweet Iced Tea	\$1.50 per Person
Lemonade	\$1.50 per Person
Bottled Water	\$1.00 per Person



SUPREME HORS D'OEUVRES PACKAGE



\$35.00 per Guest

MENU ITEMS (Choose 7)

Arancini with Romano Cheese & Garlic Parmesan Aioli
Goat Cheese Spread with Roasted Pears, Caramelized Nuts
Gourmet Vegetable Tray
Raspberry Brie Bites
Smoked Gouda Mac & Cheese Bites
Spinach & Artichoke Dip
Spinach & Feta Stuffed Mushrooms
Strawberry & Pineapple Skewer Shots
with Kahlua or Tropical Dip
Strawberry Bruschetta on Lemon-Thyme Ricotta
Wild Mushroom, Goat Cheese, Herb & Truffle Flatbread
Buffalo Chicken Flatbread
Chicken Rumaki with Teriyaki Glaze
Mini Chicken & Waffles
Seared Chimichurri Chicken or Beef Skewers
Beef & Bleu Cheese Flatbread
Beef Birria Empanada
Mini Beef Wellington
Applewood Bacon Burger Slider with Parmesan Truffle Chips
Bacon-Wrapped Chicken with Maple Cherry Glaze
Bacon-Wrapped Sweet Potatoes with Maple Brown Sugar
Bacon-Wrapped Red Potatoes with Queso Blanco Dip
Cheese & Charcuterie Display
Sausage & Herb Stuffed Mushrooms
Sliced Grilled Pork Tenderloin & Rolls
with Horseradish or Bacon Jam
Classic Shrimp Cocktail
Grilled Shrimp Skewers with Garlic-Herb Butter
Maryland-Style Crab Cakes with Lemon Chive Aioli
Spicy Salmon Sushi Bite

DESSERTS (Choose 1)

Assorted Mini Desserts
Assorted Mini Dessert Bars



PREMIER HORS D'OEUVRES PACKAGE



\$45.00 per Guest

HORS D'OEUVRES (Choose 6)

Asparagus & Parmesan Wrapped in Crispy Phyllo
Fig Brie Bites
Goat Cheese, Roasted Pear & Pistachio Crunch on Crostini
Grilled Asparagus with Hollandaise Sauce
Grilled Vegetable Skewers with Pesto Vinaigrette Sauce
Mashed Potato Bar
Mini Pita Pockets with Grilled Veggies
Pear or Raspberry Brie en Croûte
Spinach & Artichoke Wontons
Stuffed Mini Red Potatoes with Parmesan & Chives
Spanakopita with Tzatziki Sauce
Wild Mushroom, Spinach & Chèvre Pastry Purses
Mediterranean Chicken Skewers
Beef Birria Egg Roll
Grilled Steak Crostini with Horseradish & Boursin
Korean Short Rib Bao Bun with Asian Slaw
Bacon-Wrapped Chicken with Maple Cherry Glaze
Bacon-Wrapped Sirloin & Bleu Cheese Bites
Cheese & Charcuterie Display
Cuban Egg Rolls
Bacon-Wrapped Shrimp with Spicy Mango Aioli
Cajun Shrimp with Creole Sauce & Cheesy Grits
Mini Blackened Fish Tacos
Smoked Salmon Filet with Cream Cheese & Capers
Tequila Lime Shrimp Shots

STATIONS & PLATES (Choose 1)

Beef Short Ribs on Grits or Mashed Potatoes
Flambé Tender Beef Bites with Mushrooms
Grilled Lamb Chop Lollipops with Garlic-Herb Butter
Mac & Cheese Bar with Smoked Brisket
Pasta alla Rotta with Chicken or Shrimp
Sliced Tender Beef with Rolls, Mayo & Horseradish

DESSERTS (Choose 1)

Assorted Mini Desserts
Assorted Mini Sweet Shots



THE SOCIAL PACKAGE



\$13.50 per Guest

CHOOSE 1:

Fruit & Domestic Cheese Display with Assorted Crackers

Vegetable Tray with Ranch Dip

INCLUDES

Mini Chicken Salad Puffs

Assortment of Pinwheels

Turkey & Ham

Assorted Mini Quiche

Spinach & Artichoke Dip

DESSERT

Assorted Mini Sweets

BEVERAGES

Sweet & Unsweet Tea

Coffee with Cream & Sugar
+*\$2.00/person*



THE GREETING PACKAGE



\$14.50 per Guest

INCLUDES

Fruit & Domestic Cheese Display
Assorted Mini Desserts

SELECTIONS (Choose 3)

Fresh Vegetable Tray with Ranch Dip

Raspberry Brie Bites

Hummus with Pita Chips

Stuffed Mushrooms with Boursin Cheese

Chicken, Artichoke and Gouda Bites

Chicken Bites with BBQ & Ranch

Mini Chicken Salad Puffs

Assortment of Pinwheels
Turkey & Ham

Cocktail Meatballs

Everything Bagel Pastry-Wrapped Cocktail Smokies

Honey Dijon Glazed Ham & Swiss Roulades

Hot Bacon and Swiss Dip with Assorted Crackers


BEVERAGES

Sweet & Unsweet Tea

Coffee with Cream & Sugar
+\$2.00/person



THE GATHERING PACKAGE

—  —
\$15.50 per Guest

INCLUDES

Fruit & Domestic Cheese Display with Assorted Crackers
Assorted Mini Desserts

SELECTIONS (Choose 4)

Boursin Cheese Stuffed Mushrooms
Raspberry Brie Bites
Hummus with Pita Chips
Spinach & Artichoke Dip with Tortilla Chips
Chicken Bites with BBQ & Ranch
Mini Chicken Salad Puffs
Mini Chicken & Waffles

Beef Empanadas with Salsa Verde
Assortment of Pinwheels
Turkey & Ham
Bacon-Wrapped Chicken with Maple Cherry Glaze
Cocktail Meatballs
Honey Dijon Glazed Ham & Swiss Roulades

BEVERAGES

Sweet & Unsweet Tea

Coffee with Cream & Sugar
+\$2.00/person