# **RECEPTION HORS D'OEUVRES**

## HOT HORS D'OEUVRES

### **CRAB TOAST**

toasted sourdough squares, warm crab salad, capers and dijonnaise \$13.95 per person

### **BACON WRAPPED SCALLOPS**

scallops, smoked bacon, caramelized lemon wedges \$15.95 per person

### CRAB-STUFFED MUSHROOMS

baked mushroom caps, lump crab and cheddar-jack cheese \$12.95 per person

### ASIAGO & HERB-STUFFED MUSHROOMS

baked mushrooms, asiago cheese and herbs \$5.95 per person

### JUMBO CHICKEN WINGS

blue cheese dressing and choice of buffalo or BBQ sauce

### \$7.95 per person

add carrots and celery \$1.25 per person

### JALAPEÑO POPPERS

flame roasted peppers, pimento cheese \$3.75 per person

> BBQ MEATBALLS sweet honey huckleberry bbq \$5.75 per person

### WARM FIG PUFFS

fig preserve, flaky puff pastry, gorgonzola cheese \$4.95 per person

### QUESO DIP

jalapeño cheddar cheese, tri-color tortillas \$3.95 per person

### **COLD HORS D'OEUVRES**

### JUMBO SHRIMP WITH COCKTAIL SAUCE

fully cooked and lightly smoked, house-made cocktail sauce, lemon wedges \$10.95 per person

### SMOKED TROUT RILLETTES

horseradish, crème fraiche, green onion, lemon, toasted rye \$5.95 per person

### FRUIT, CHEESE AND VEGETABLE DISPLAY

mixed hand cut vegetables, cheeses, sliced seasonal fruit, dipping sauces and crackers \$7.95 per person

### **BRUSCHETTA CAPRESE**

mozzarella pearls, tomato, basil, olive oil, balsamic glaze, toasted crostini \$4.95 per person

### **CONFIT SQUASH CANAPÉ**

seasonal squash, herbs, toasted crostini \$4.95 per person

### **CRUDITÉS PLATTER**

mixed hand cut vegetables, ranch dressing \$4.95 per person

### **BUILD YOUR OWN FRUIT KABOBS**

diced seasonal fruit, yogurt fruit dip \$5.95 per person

### TORTILLA CHIPS AND SALSA

corn tortilla chips, local Casa Pablo's salsa \$2.95 per person

### POTATO CHIPS AND DIP

house made potato chips, onion dip \$2.95 per person



All prices are per person; and subject to 18% gratuity and 4% resort tax.