

# Gourmet Appetizers

## Warm Black Fig, Walnut Crunch, & Blue Cheese

These deliciously rich tartlets are like a savory little dessert and cheese plate all in one.

## Veggie Flatbread

Topped with dill cream cheese and tons of sautéed seasonal veggies and baby Swiss cheese.

## Crispy Noodle Cakes with Creamy Butternut Squash

Served with mushrooms, chives, and smoked paprika.

## Savory Chicken Squares

Tied up crescent rolls enhance this deliciously, rich dish.

## Tomato and Onion Tart

Homemade tart dough filled with ricotta and Parmesan.

## Stuffed Chicken Bites

Grilled chicken bites stuffed with goat cheese, spinach, and sun dried tomatoes.

## Lump Crab cakes with Dijon Coulis

Bite size freshest quality lump crab cakes with lemon and parsley, topped with a creamy Dijon coulis.

## Salsa Fresca with Tortilla Strips

Fresh heirloom tomatoes with cilantro, black beans, lime, avocado, and grilled corn when in season.

## Caramelized Pear Crepes

Thin buttery crepes filled with Caramelized sweet pears with Chantilly cream and chocolate sauce.

## Chocolate Soup

The ultimate rich chocolate experience.

## Double Fudge Brownies with Peanut Butter Frosting

Rich and chocolate brownie bites with creamy peanut butter frosting.

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## Wedding Cake Cupcakes

Chocolate, red velvet, or vanilla bean with buttercream frosting.

## Raspberry Mousse Filled Chocolate Cups

Bite size chocolate cups filled with raspberry mousse topped with fresh whipped cream.

## Assorted Cookies

Iced Sugar, chocolate chip, lemon shortbread, gingersnap with white chocolate drizzle, oatmeal raisin, or candy bar cookies.

## Chocolate Covered Strawberries

Milk, dark, or white chocolate over succulent big berries.

## Fresh Fruit Tarts

Vanilla tartlets with lemon curd and fresh berries, mint, and pomegranate syrup.

## Brownie Torte with White Chocolate Mousse and Caramelized Bananas

Chocolate brownie crust topped with white chocolate mousse and sweet bananas.

## Lemon Pots de Crème

Tart lemon cups with fresh whipped cream.

## Roasted Red Pepper Hummus

Served with house made garlic wonton pita chips.

## Spicy Deviled Eggs

A surprise twist on traditional deviled eggs with capers, chives, and smoked paprika.

## Bison Meatballs in Marinara

Locally sourced bison in a local zesty herbed marinara sauce.

## Quinoa Salad Cups

A healthy whole grain chalk full of roasted seasonal veggies in a mustard grain white balsamic dressing.

## Thyme Breadsticks and Cheese Straws

House made cheese straws and herbed breadstick.

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## Country Ham Triple Cheesecakes

Rich savory cheesecake bites with ham and cheese.

## Fontana Risotto Cakes

Aborio rice with fontina cheese, pancetta, and chives tossed with panko and sautéed to a golden brown.

## Seviche

A citrusy Mexican seafood cocktail served with crispy tortillas.

## Fried Stuffed Olives

Deep fried goat cheese stuffed queen olives.

## Dolmas

Marinated Grape leaves stuffed with Greek spices and rice.

## Candied Nut Clusters

Mixed nuts honey roasted with a bit of spice.

## Tart Lyonnaise with Wild Mushrooms & Swiss

Puff pastry squares topped with wild mushrooms and Swiss, baked to perfection.

## Smoked Ham, Leek, and Cheese Puffs

Savory ham bites with leeks, herbs, and local cheese.

## Spring Rolls

Pork and veggie filled spring rolls with Teriyaki dipping sauce.

## Grilled Beef Tenderloin on Focaccia

Grilled Hereford Beef with roasted red pepper coulis and arugula, topped with a caramelized tomato on house baked focaccia.

## Sundried Tomato and Goat Cheese Tartlets

Bite size savory tartlets.

## Thai Potstickers in Cilantro Sauce

Pork filled wonton wrappers with ginger and broccoli slaw in a zesty cilantro Thai sauce.

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## Bruschetta

Heirloom tomatoes with fresh local basil, chopped kalamata and green olives, goat cheese, and pesto served with Farm 2 Market baguette.

## Pepperoni & Parmesan Pastry Pinwheels

Flaky puff pastry filled with pepperoni, mustard spread, herbs, and Parmesan.

## Charred Salmon with Champagne Glaze and Thai Salsa

Fresh caught lemon grilled salmon topped with a citrusy salsa and champagne glaze.

## White Cheddar Cheese & Herb Twists

Flaky Puff pastry bread twists with local cheddar

## Charcuterie with Fresh Fruits & Veggies

Assorted specialty cheeses, gourmet meats, fresh fruits and veggies, grains, nuts, dips and seasonal spreads.

## Caviar Chip

Wild American Caviar with crème frachie on potato chip – delightful!

## Sugared Meringue Kisses

a beautifully light treat