



*We can "theme" your Display! Just ask!*

## **Elegant & Fun Cocktail Hors d'Oeuvre Table! Perfect for 1-2 Hour Gatherings!**

Baskets of Sliced Baguette & Fine Crackers

Chef's Choice of 4 Cheeses:

Smoky Gouda • Aged Cheddar • Swiss •  
Goat Cheese • Brie with Housemade Jam •  
Rondelé Cheese Torta

Roasted Garlic Hummus "Sunflower"  
with Pita Crisps

Organic Gluten Free Tortilla Chips with  
Roasted Tomato Salsa

Fresh Individual Vegetable Cudit  in Wine  
Cups with Herbed Dip

Genoa Salami • Sliced Pepperoni • Prosciutto  
Mediterranean Olives • Dried Apricots •  
Mixed Nuts

AO's Famous "Tiny Pies" may include Bourbon  
Pecan, Chocolate Hazelnut, Lemon, Key Lime, or Vanilla Cr me, all garnished  
beautifully •

• Freshly Baked Cookies • Fudgy Chambord Brownies • Chef's Surprise!

**ADDITIONAL Delights**

Meatballs in Marinara (Chafer) or

Famous Vegan "Meet" balls (GF Oatmeal & Walnuts) in Tomato Cumin Sauce

Silver Dollar Sandwiches

Roast Turkey with Cranberry Mayo • Roast Beef with Horseradish Mayo





## ADD Hand-Passed Hors d'Oeuvre for a WOW!

Asparagus with Asiago wrapped in Crisp Filo

Spanakopita

Mini Veggie Quesadilla Cornucopias



Apricot Jewels

Apricots topped with

Blue Cheese & Sliced Almond



Blue Chip Shrimp

Marinated Shrimp atop Guacamole on a Blue Corn Chip

Franks in Blankets (Pigs in Blankets) with Brown Mustard (Kid favorite)

Artisan Mini Quiche

Onion Puffs

Little Toasts of Caramelized Onion - Addictive!



Stuffed Mushrooms

Spinach, Caramelized Onion & Bread Crumbs

Caprese Salad Pipettes (Gluten Free)

Mozzarella, Tomato with Pipette of Fresh Basil Oil



Praline Bacon

Brown Sugar & Toasted Pecans on Crispy Bacon, ridiculously popular

