

# Hors D'oeuvres Buffet

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BABY BLTS ON BRIOCHE BUNS

GRILLED CHICKEN & AVOCADO BURRITOS

RED BURRITOS

TOASTED PUMPKIN SEED PUREE & MEXICAN CHEESE

HERITAGE BACON & PARSNIP BURRITO

CHILLED SHRIMP

WITH LIME CREAM OR GARLIC CHIVE DIP

GREEN PIZZA

WITH LEEK, SCALLION & MINT

SALVATORE RICOTTA & SPICY GREEN CROSTINI

SWEET POTATO & SPICED PECAN CROSTINI

SALVATORE RICOTTA & ROASTED GRAPE CROSTINI

GREEN PEA CRUSTED CHICKEN SKEWERS

WITH WASABI DRESSING

MUSHROOM & RADISH SKEWERS

WITH WATERCRESS DIPPING SAUCE

AGED VERMONT CHEDDAR & ONION MARMALADE

ON BATTERED BRIOCHE

FLYING PIGS CHORIZO

ON CORNBREAD TOAST WITH SPICED APPLE

SMOKED CHICKEN, CHEDDAR & HOT PEPPER JELLY ON A BISCUIT

DEVILED LOCAL EGGS

CHOOSE FOUR OPTIONS - \$20 PER PERSON FOR A TWO HOUR EVENT (FOOD ONLY)

\* MENU ITEMS ARE SUBJECT TO SEASONAL AVAILABILITY

\*\* CERTAIN HORS D'OEUVRES REQUIRE RENTALS & ON-SITE KITCHEN STAFF

# CITY B A K E R Y

## *Add ons*

LOCAL FARMSTEAD CHEESE & ARTISAN BREAD (\$125/\$185)  
FEATURING SELECTIONS FROM SAXELBY CHEESEMONGERS

JAPANESE HUMMUS WITH TEMPEH CRACKERS (\$40/\$60)

TOASTED PUMPKIN SEED DIP WITH CASSAVA CRACKERS (\$40/\$60)

“BRIGHT & CRUNCHY” (\$40/\$60)  
SEASONAL VEGETABLES SERVED WITH SEEDED YOGURT DIP