



Hors d'oeuvres

BAKED BRIE – WARM AND SOFT BAKED BRIE COVERED IN YOUR CHOICE OF HONEY ROASTED PECANS, PEACH CHUTNEY OR BAKED APPLES. SERVED WITH AN ASSORTMENT OF CRACKERS

CHEESE - VARIETY OF CHEESE AND CRACKERS

PESTO CHEESE PUFFED PASTRY – JARLSBERG CHEESE, COLBY JACK CHEESE AND CREAM CHEESE MIXED WITH FRESH PESTO, GARLIC AND CHEDDAR, MELTED IN A FLAKY PUFFED PASTRY

WARM PIMENTO CHEESE DIP – WARM PIMENTO CHEESE SERVED WITH TOAST POINTS

JALAPEÑO CHEESE BREAD – PERFECTLY COOKED BREAD CONSISTING OF JALAPEÑO AND A TASTEFUL MIX OF CHEESE AND VEGETABLES

TRADITIONAL CHEESE BALL – PLAIN, PINEAPPLE OR FESTIVE CHEESE BALL MADE OF FRESHLY SHREDDED CHEESE, CREAM CHEESE AND DEPENDING ON YOUR CHOICE, PINEAPPLE, PECANS, ONIONS AND SERVED WITH A VARIETY OF CRACKERS.

BROCCOLI AND CHEDDAR PUFF – CHOPPED BROCCOLI, MILD CHEDDAR CHEESE, AND A MERE HINT OF GARLIC ALL MELTED EXQUISITELY INSIDE A DELICIOUS CREAM CHEESE PASTRY JACKET

CLASSIC SOUTHERN CHEESE STRAWS – TRADITIONAL CHEESE STRAWS FRESHLY BAKED WITH SHARP CHEDDAR CHEESE

SOUTHWESTERN CHEESE – CILANTRO, ROASTED RED PEPPERS AND FRESH LIME JUICE CREATE A TASTY MARINADE FOR THIS WONDERFUL CHEESE DISPLAY

TOMATO AND MOZZARELLA BRUSCHETTA – FRESH TOMATO, MOZZARELLA, AND BASIL SERVED ON TOASTED GARLIC BREAD POINTS WITH SEA SALT AND A BALSAMIC REDUCTION

BASIL CREAM CHEESE BRUSCHETTA – THIS APPEALING DISH TAKES CLASSIC BRUSCHETTA TO NEW HEIGHTS. THESE SAVORY TREATS ARE SPREAD WITH CREAM CHEESE AND TOPPED WITH GREEN ONION AND TOMATOES.

TOMATO CROSTINIS – FRENCH BAGUETTES TOPPED WITH A SLICE OF TOMATO, MOZZARELLA CHEESE, PARMESAN CHEESE, BASIL AND OLIVE OIL

SPINACH MELTS – SAUTÉED SPINACH WITH ONIONS, A VARIETY OF CHEESE SERVED ON ROUND TOASTED BREAD

TORTELLINI TAPAS WITH SPICY RANCH DIP – CHEESE FILLED TORTELLINI WITH SALSA, CILANTRO, AND RANCH STYLE DRESSING

BACON WRAPPED DATES – DATES WRAPPED IN BACON STUFFED WITH A CRUNCHY ALMOND AND ROLLED IN A BROWN SUGAR MIX

JUMBO SAUSAGE STUFFED MUSHROOMS – MUSHROOMS STUFFED WITH SAUSAGE AND A HERB CHEESE MIXTURE AND BAKED

CREAMY CHICKEN MINI PITA – BITE SIZE SAVORY FRESH FLAVORS HOSTING CHICKEN, WALNUTS, SCALLIONS AND CELERY

CRAB-STUFFED MUSHROOMS – CRABMEAT, CHEESES, SEASONINGS, AND ONIONS

BACON WRAPPED SHRIMP WITH CHIPOTLE BARBECUE SAUCE – LARGE SHRIMP GRILLED AND SERVED WITH BARBECUE SAUCE

HERB BACON WRAPPED SHRIMP – ELEGANT SHRIMP BITES, PLEASANTLY SEASONED WITH GOAT CHEESE, BACON, BASIL AND A BARBECUE SAUCE

HERB MARINATED SHRIMP – WONDERFULLY SEASONED SHRIMP

STRAWBERRY CUPS – SUGARY CUPS FILLED WITH A CREAM MIXTURE TOPPED WITH STRAWBERRIES

CHOCOLATE CRISPIES – CHOCOLATE DESSERT WITH PEANUT BUTTER

SOUTHWESTERN PINWHEELS – A MIXTURE OF CHEESES, PIMENTOS, AND BELL PEPPERS, WRAPPED WITH A SOFT TORTILLA

MEXICAN WEDDING COOKIES – FLOUR, SUGAR, PECANS AND BUTTER MAKES THIS COOKIE DELIGHTFUL

BAIRD HOUSE CHOCOLATE/PEANUT BUTTER COOKIES

PEANUT BUTTER BROWNIE SQUARES

LEMON CHEESECAKE SQUARES

