

Appetizer Selections



Paul's Homemade Italian Style Meatballs (House Made BBQ Sauce, Signature White Cream Sauce)

Sweet Chili Sauced Lemon Scented Chicken Meatballs

Buffalo Chicken Meatballs with Buffalo Sauce, Crumbled Blue Cheese & Bias Cut Celery

Spicy Thai Turkey Meatballs

Chicken Skewers (Peanut, Plum, Sweet Chili, Sweet & Sour Sauces or Teriyaki Glaze)

Shrimp Display with Traditional Cocktail Sauce or Remoulade

Hand Pattie Crab Cakes Accompanied by Fresh Mango Salsa

Italian Sausage Stuffed Mushroom Caps with Creamy Mushroom Sauce

Seasonal Cascading Fresh Fruit Display

Domestic Cubed Cheese Assortment with Gourmet Crackers

Seasoned Wing Options (Sweet & Sour, BBQ, Plum, Traditional, Buffalo & Teriyaki Glazed)

Whole Smoked Salmon Display, Assorted Cocktail Breads

Garden Fresh Vegetable Display (Peppercorn Ranch, Avocado Peppercorn Ranch or Roasted Red Pepper Hummus)

Blue Heron Staple- Liver Pate' & Garlic Toast Medallions

Crostini- Fresh Baked French Bread, Bias Cut, Buttered and Toasted

(Sun-Dried Tomato Basil, Pesto, Red Pepper Hummus, Four-Olive Tapenade & Dark Sweet Cherry Tapenade)

Pork Roulade- Smoked Gouda Cheese & Steamed Asparagus, Stuffed in Seasoned Slow Roasted Pork Slices/ Classic Hollandaise Sauce

Stuffed Crimini Mushrooms with Simmered Caramelized Onions & Asiago Cheese

Brie Wheel Wrapped in Puff Pastry and Topped with Kahlua, Brown Sugar & Pecans

Purple Tortilla Chips with Jalapeno Cheese Sauce, Cheese Sauce or Garden Fresh Salsa

Bavarian Pretzels with Cheese Sauce and/or Honey Mustard

Assorted Meat & Cheese Deli Tray with Gourmet Cracker Assortment

Assorted Gourmet Olives Displayed in Glass Vessels

Thin Sliced Turkey, Ham Or Roast Beef Rolled with Boursin Cheese & Steamed Asparagus, Served with Dipping Sauce

Bite Size Focaccia Sandwiches Stuffed with Choice of: Prosciutto, Capicola or Pancetta & Fresh Mozzarella

(Choice of Spread: Pesto, Sun-Dried Tomato Basil, Red Pepper Hummus or Olive Tapenade)

Gourmet Certified Angus Sliders with Fresh Baked Slider Buns

Available Toppings- Sautéed Mushrooms & Onions, Ketchup & Assorted Gourmet & Traditional Mustards

Cheeses- Swiss, Cheddar, Smoked Gouda, Provolone & American Available

Mojo Pork Sliders with Fresh Baked Slider Buns

Seasoned Pork Served with Signature BBQ Sauce & Honey Mustard

(Topped off with Coleslaw as a Option)

Rueben Slider with Marble Rye Slider Buns

Corn Beef, Swiss Cheese, Sauerkraut & 1000 Dressing

Puff Pastry Tartlets Stuffed with Artichoke Dip & Topped with Grated Parmesan & Mozzarella Cheeses

Puff Pastry Tartlets Stuffed with Brie, Walnuts, Dijon Mustard & Brown Sugar

Seasonal Fresh Fruit Kabobs Drizzled with Pina Colada Coconut Glaze

Topped with Toasted Coconut

Chef Salad Kabobs with Peppercorn Ranch Dipping Sauce

Garden Fresh Herb Cucumber Bites (Cucumber Slices topped with Radish Slice & Fresh Herb Topping)

Sesame Chicken Wonton Cups with Fresh Chive Garnish

Bruschetta with Balsamic Marinated Strawberries Set Upon Goat Cheese or Whipped Feta

Please call for pricing, menu planning & theme ideas.

Typical appetizer party consists of 6 to 8 appetizers ranging in price from 10.00 to 18.00 per guest

Typical appetizer party consists of 6 to 8 appetizers & add a couple deserts ranging in price from 14.00 to 21.00 per guest

Add 3% surcharge for credit card payment