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Hors d'Oeuvres

CHECK OUT SOME OF OUR NEW ADDITIONS BELOW!!!

MINI BASIL PARMESAN CHEESECAKES WITH TOMATO JAM

A Savory Twist on Cheesecake, these Bite-Size Cheesecakes are Perched on a Buttery Cracker Crust and Topped with a Tangy Tomato Jam

PETITE TWICE-BAKED POTATOES WITH CHEDDAR AND BACON

Petite Elegant Twist on a Classic Featuring Baby Red Potatoes, Applewood Smoked Bacon and Sharp Cheddar Laced with Butter and Cream

CAJUN CRAB POPPERS

These Jalapeño Poppers Stuffed with Crab, Cajun Seasonings and Bacon are a Little Hot and Spicy, Just Like a Visit to New Orleans

ROASTED THAI CHILI GARLIC SHRIMP

Tail-On Shrimp Marinated in Roasted Garlic and Sweet Thai Chili Sauce, Roasted to Perfection

CAULIFLOWER BUFFALO WINGS

A Fun Vegetarian Twist on the Anchor Bar Classic, Served with Blue Cheese Aioli

PETITE FRENCH DIP SQUARES

Classic Recipe Shrunken Down to a Bite-Size Treat

ZUCCHINI RIBBONS

A Thin Slice of Zucchini Rolled and Stuffed with Boursin, Toasted Walnuts, Fresh Dill and Chopped Craisins

BUFFALO CHICKEN YUKON BITE

Petite Yukon Gold Potatoes Stuffed with a Classic Buffalo Chicken Dip, Topped with Stilton Blue Cheese, Finished with Micro Celery Sprouts

PICKLED CARROT CANAPÉ

Thin Ribbon of Pickled Carrot Cured with Rice Wine Vinegar, Sea Salt, Miso, Tamari, Lemon Juice and Garlic, Served Like Smoked Salmon on Pumpernickel Rounds with Capers and Lemon Dill Herb Cheese

CRAB HUSH PUPPIES

This Maryland Twist on a Southern Favorite is Served with a Creole Remoulade

CANDIED BACON BRUSSELS SPROUTS

You Can't Eat Just One!!

Please refer to the following pages for our full selection of delicious hors d'oeuvres...

Beef / Pork / Lamb (Hot)

BEEF NEGIMAKI

Tender Roulade of Angus Strip Steak Marinated in Sweet Soy, Wrapped Around Spring Onion and Red Bell Pepper Sautéed and Served with Teriyaki Dipping Sauce

ASIAGO BEEF FAJITAS

Soft Flour Tortillas Stuffed with Marinated Char-Grilled Flank Steak, Pico De Gallo and Shredded Asiago Cheese warmed to Perfection Served with Salsa Picante

THAI BEEF SATAY

Marinated Angus Strip Steak Sliced Skewered and Broiled, Served with Spicy Peanut Sauce

STEAK KUSHIYAKI

Japanese-Inspired Marinated Angus Strip Steak Skewered and Grilled until Tender with Ponzu Dipping Sauce

MINIATURE COCKTAIL-STYLE MEATBALLS

All-Beef Meatballs with Your Choice of One of our House Sauces: Sweet and Smoky BBQ, Tangy Sweet and Sour, Swedish Style or Traditional Italian Marinara

BEEF QUESADILLAS

Soft Flour Tortillas with a Generous Helping of Pepper Jack and Sharp Cheddar Cheese, Thinly Sliced Mesquite Grilled Flank Steak and House-Made Black Bean and Corn Salsa accompanied by Salsa Picante

FRANKS EN CROÛTE

Classic Cocktail Favorite: Mini Frankfurters Wrapped in Delicate, Buttery Puff Pastry Served with our Signature Vermont Maple Mustard

MINI ANGUS SLIDERS

Miniature All-Beef Burger Seasoned to Perfection Served on Freshly Baked Buns with Wisconsin Sharp Cheddar, Dill Pickle Slices and a Splash of our Signature Steak Sauce

JAMAICAN JERK SKEWERS

Sweet and Spicy Marinated in our Authentic Jamaican Marinade, Skewered and Grilled, Served with Tropical Fruit Salsa

PETITE BEEF WELLINGTON

Certified Angus Beef Tenderloin Topped with Creamy Wild Mushroom Duxelles, wrapped in a Buttery Puff Pastry and Baked Until Golden Brown Served with Traditional Béarnaise Sauce

THE CUBANO

Our Miniature Version of the Classic: Slices of Roasted Adobo Pork Loin, Creamy Dijon Aioli, Tangy Dill Pickle Slices and Swiss Cheese Perfectly Grilled on Artisan Baguette Slices

THE RITZ REUBENS

Artisanal Rye Bread Packed with an Abundance of Thinly Sliced Corned Beef Brisket, Thousand Island Dressing, Sauerkraut and Swiss Cheese Pan-Fried until Hot and Crispy

DATE WITH A PIG

Our Chef's Smoky and Sweet Creation of Sweet Dried Dates Stuffed with Imported Smoked Gouda Cheese Blanketed in Applewood Smoked Bacon

PANCETTA CRISP

Classic Cured Imported Italian Pork Belly Roulade Pan-Fried Crispy and Served with a House-Made Blackberry Jam and The Perfect Blend of Aromatic Baby Greens

GRILLED POLENTA ROUNDS

Lightly Grilled Polenta Cakes Topped with Tomato Chutney Featuring Fresh Herbs and Creamy Gorgonzola Finished with Crispy Pan-Seared Pancetta

STUFFED MUSHROOM CAPS

Button Mushroom Caps Filled with our Signature Blend of Spicy Italian Sausage, Sautéed Spinach, Sharp Wisconsin Cheddar and Pepper Jack Cheeses Baked to Perfection

LAMB LOLLIPOP CHOPS

Baby Rack of Lamb Rubbed with Fresh, Aromatic Rosemary, Garlic, Cracked Black Peppercorns and Sea Salt Sliced and Served with a Savory Stone Fruit Chutney

ZAHTAR-SPICED NEW ZEALAND LAMB

Racks of Baby Lamb Chops Seasoned with a Middle Eastern Spice Blend Including Sumac, Sesame Seed, Thyme and Kosher Salt Roasted, Sliced and Topped with Cherry Port Chutney

Beef / Pork (Cold)

PAN CON TOMATE WITH CHORIZO

Slices of Fresh Grape Tomato, Spanish Aged Manchego Cheese, Seared Chorizo and Fresh Basil on Toasted Artisan Bread Drizzled with Extra Virgin Olive Oil and Cracked Black Pepper

PEACH CROSTINI

Sweet Peach Compote on Artisan Crostini with Mascarpone and Crispy Prosciutto

THAI YAM NEUA

Thai-Inspired Beef Salad Infused with Sweet Chilies, Shredded Carrots, Cilantro Leaves and Crisp Scallions in a Baked Wonton Cup

PROSCIUTTO AND ASPARAGUS ROULADE

Perfect Combination of Tender Char-Grilled Asparagus Wrapped in Salty Cured Prosciutto

MELON WRAPPED WITH PROSCIUTTO

Sweet Ripened Melon Marinated in Our Raspberry Vinaigrette, Wrapped in Prosciutto and Garnished with Fresh Mint

STEAK CROSTINI

Rare Angus Roast Beef atop an Artisanal French Baguette Toast Round Served with a Dollop of Horseradish Cream and Crispy Leeks

Poultry (Hot)

ARGENTINEAN CHIMICHURRI CHICKEN

Simmered in White Wine and Herbs with A Classic Chimichurri Dipping Sauce

ASIAGO CHICKEN FAJITAS

Soft Flour Tortilla Stuffed with Marinated Char-Grilled Chicken Breast, Pico De Gallo and Shredded Asiago Cheese Warmed to Perfection and Served with Salsa Picante

BARBEQUE CHICKEN SKEWER

Roasted to Perfection Smothered in our Signature Tangy BBQ Sauce

BBQ CHICKEN PIZZETTA

Grilled Flatbread Baked with Wisconsin Cheddar, Our Signature BBQ Chicken Bites, Sprinkled with Cilantro and Topped with Crispy Frizzled Leeks

BUFFALO CHICKEN WONTONS

The Ritz Fusion of American-Asian Cuisine Features Our Creamy Buffalo Chicken Dip Wrapped in a Delicate Wonton Wrapper and Fried to Molten Buffalo Goodness Served with Blue Cheese Aioli

CHICKEN QUESADILLAS

Soft Flour Tortillas Layered with a Generous Helping of Pepper Jack and Sharp Cheddar Cheese, Thinly Sliced Mesquite Grilled Chicken Breast and House-Made Black Bean and Corn Salsa Accompanied by Salsa Picante

CHICKEN DIM SUM

Traditional Chinese Dumplings Filled with Ground Chicken, Cabbage, Garlic, Ginger and Carrots Pan Seared and Served with a Sweet Thai Chili Sauce

THAI CHICKEN SATAY

Served with Spicy Peanut Sauce

COCONUT CHICKEN BITES

With a Panko and Flaked Coconut Coating Served with Tropical Fruit and Coconut Chutney

DIJON CHICKEN PUFF

Dijon Marinated Chicken Breast in a Flaky, Buttery Puff Pastry Dough Baked Until Golden Brown

JAMAICAN JERK CHICKEN SKEWER

Marinated in our Authentic Jamaican Marinade, Grilled and Served with Tropical Fruit Salsa

MONTE-CRISTO

Our Miniature Version of the Croque-Monsieur Features Egg-Battered Brioche Stuffed with Layers of Black Forest Ham, Smoked Turkey, Gruyere and Seedless Raspberry Preserves Pan-Fried Until Crispy and Golden Brown

PETITE CHICKEN PARMESAN

Stuffed with Mozzarella Served with Italian Marinara Sauce for Dipping

CORDON BLEU BITES

Boneless Chicken Breast, Smoked Ham and Imported Swiss Cheese Enveloped in a Crispy Panko Breading Served with Dijon Aioli

PETITE CHICKEN AND WAFFLE

A Southern Favorite: Buttermilk Fried Chicken on Top of a Freshly Baked Mini Belgian Waffle Filled with Vermont Maple Syrup

SESAME CHICKEN

Dredged in Japanese Breadcrumbs and Black & White Sesame Seeds, Deep-Fried Until Golden Brown and Served with a Mango and Coconut Chutney

DUCK RILLETTES ON POLENTA CROUTON

Pan-Seared Petite Polenta Cake Finished with a Duck and Sage Confit, Gorgonzola and Pickled Grape Jam

Seafood (Hot)

SESAME SALMON CRISP

House-Marinaded Atlantic Salmon Encrusted with Black and White Sesame Seeds on a Crispy Baked Wonton with Chipotle Dill Cream and Fresh Chives

BLACK BEAN AND CORN CAKE WITH MANGO SHRIMP

Sweet Mango Shrimp atop a Savory Black Bean & Corn Cake with Avocado Cilantro

AHI TUNA WONTON

Sesame Encrusted Ahi Tuna, Seared Rare, Served on a Crispy Fried Wonton Cracker with Wasabi Aioli and Wakame Salad

PETITE FISH & CHIPS

A Single-Bite Version of the English Classic Dish Features Seasoned, Yuengling Beer-Battered Tilapia Served with a Perfectly Cut Golden French Fry and our House-Made Tangy Tartar Sauce

ASIAGO SHRIMP FAJITAS

Soft Flour Tortillas Stuffed with Citrus-Marinaded Shrimp, Pico De Gallo and Shredded Asiago Cheese Warmed to Perfection and Served with Salsa Picante

SHRIMP WRAPPED IN BACON

Herb-Marinaded Jumbo Shrimp Wrapped with Applewood Smoked Bacon and Glazed with our Signature Smoky BBQ

CLAMS CASINO

Ritz-Style Clams with Bacon and Diced Peppers Served in a Flaky Pastry Crust

COCONUT SHRIMP

Served with Tropical Fruit and Coconut Chutney

CRAB AND ROASTED CORN QUESADILLAS

Soft Flour Tortillas Layered with a Generous Helping of Pepper Jack and Sharp Cheddar Cheese, Seasoned Crab Meat and House-Made Black Bean and Corn Salsa Accompanied by Salsa Picante

CITRUS LEMONGRASS SHRIMP

Marinated in Orange, Garlic, Thai Basil and Lemongrass and Roasted to Perfection

PETITE CRAB CAKE SLIDERS

Our Ritz Signature Crab Cake with Classic Old Bay Seasoning on a Freshly Baked Bun with Classic Tartar Sauce

CRAWFISH FRITTERS

A Distinct Flavor from the Bayou Fried Crispy and Served with our Spicy Cajun Remoulade

CREAM OF CRAB SOUP SIPS

A Miniature Shot of Rich and Delicate Cream of Crab Soup Topped with a Hint of Old Bay

OYSTER FRITTES

Tender, Juicy Oysters Beer Battered and Fried until Golden Brown Served with House Tartar Sauce

MARYLAND CRAB SOUP SHOOTERS

A Rich, Seafood Broth, Locally Sourced Vegetables and Colossal Lump Crab Meat

PETITE CRAB CAKES

The Ritz Signature Crab Cake, Classic Old Bay Seasoning with Our House-Made Cocktail Sauce

MUSHROOM CAPS STUFFED WITH CRAB MEAT

Stuffed with our Signature Creamy Crab Filling Baked Plump, Juicy and Golden Brown

NEW ORLEANS BBQ SHRIMP OR SCALLOP

New Orleans-Style BBQ Shrimp or Scallop on a Bed of Creamy Cheddar Cheese & Scallion Grits

SCALLOPS WRAPPED IN BACON

Sea Scallops Lightly Marinated and Wrapped with Smoky Applewood Bacon Topped with our Sweet and Tangy House BBQ Sauce

TANDOORI SHRIMP SKEWERS

A Classic Taste of India with Grilled Jumbo Shrimp Lightly Marinated in Chili-Yogurt Sauce

SALMON YAKITORI

Marinated Atlantic Salmon Skewered Then Broiled, Served with Japanese Teriyaki Dipping Sauce

THAI TUNA SALAD

Ahi Tuna Infused with Fresh Ginger Root and Lemongrass Served on an Artisan Baguette Toast

Seafood (Cold)

CAPE COD

Fresh Maine Lobster Salad Served on a Petite Bavarian Pretzel Baguette

SALMON AND ASPARAGUS ROULADE

The Perfect Combination of Tender Char-Grilled Asparagus Wrapped with Scottish Smoked Salmon

DEVEILED QUAIL EGG

Made with a Touch of Dijon Garnished with Osetra Caviar and Snipped Chive

CASHEW SHRIMP CRISPS

Freshly Cooked Shrimp Dressed with A Sweet Thai Chili Sauce on A Crisp Eggroll Wrapper with Thai Slaw and Chopped Cashews

TRADITIONAL SHRIMP OR CRAB COCKTAIL

Your Choice of Poached Shrimp with A Hint of Old Bay or Jumbo Snow Crab Claws Served with our Robust House-Made Cocktail Sauce

SEAFOOD SALAD EN CROUTE

Ritz House Specialty of Creamy Crab Salad Served in a Delicate Pastry Shell

MADAGASCAR POACHED LOBSTER

Medallions of Fresh Lobster Tails Poached with Madagascar Vanilla Beans and Sweet Cream Served with Drawn Butter, the Perfect Dipping Accompaniment

CITRUS "MARTINI" SHRIMP

Marinated and Poached in Citrus and Cilantro Vinaigrette Served in a Mini Martini Glass Over a Bed of Black Bean, Corn and Cucumber Salsa Finished with Fresh Guacamole and Crispy Tortilla Straws

SCOTTISH SALMON ON TOAST POINTS

A Scottish Smoked Salmon Rosette with Scallion Cream Cheese, Fresh Dill and Crispy Fried Capers

NORWEGIAN SALMON PINWHEEL

Norwegian Smoked Salmon Layered on Lavash with Scallion Cream Cheese and Capers Rolled and Sliced into Delightful Bite-Size Morsels

SESAME-SEARED TUNA POKE

Sesame Encrusted Tuna, Seared Rare, Combined with Toasted Macadamia Nuts, Wakame and Scallion Served Together in a Tasting Spoon

CALIFORNIA ROLLS

American-Inspired Sushi Favorite Features Calrose Rice Rolled with Fresh Cucumber, Imitation Crab and Avocado Served with Pickled Ginger Root, Wasabi Paste and Sweet Soy for Dipping

Vegetarian (Hot)

SPICED GRIT CAKES

Creamy and Mildly Spiced Grits Cake featuring Sharp Vermont Cheddar and the Perfect Amount of Jalapeno Peppers Topped with a Sweet Pepper Jelly and Delicate Micro Greens

SPINACH AND ARTICHOKE BITES

Our Signature Creamy Spinach and Artichoke Dip Baked a Top Tender Artichoke Hearts

HARICOT VERTS A LA TEMPURA

Served with Japanese Wasabi Aioli

BOURSIN CHEESE PUFFS

Creamy Boursin Cheese and Herbs Baked into Freshly Made Profiteroles

BAKED BRIE TARTLET

Flaky Phyllo Pastry Filled with Danish Brie Cheese, Topped with Spiced Poached Pears and Lightly Toasted Almonds, Baked and Melted to Perfection

SAVORY APPLE PIZZETTA

Flatbread Rounds with the Classic Combination of Brie Cheese and Granny Smith Apple Slices Topped with a Caramelized Spanish Onion Jam

GORGONZOLA AND PEAR TARTLETS

Gorgonzola Mousse Topped with Pear Slices Baked Until Fluffy and Delicious

CLASSIC BRUSCHETTA

Traditional Italian Combination of Marinated Roma Tomatoes, Fresh Italian Basil, Garlic and Imported Parmesan-Reggiano on Garlic Crostini Finished with a Drizzle of Extra Virgin Olive Oil

NAPOLEON LYONNAISE

Buttery Pastry Dough Layered with Onion Confit, Sun-Dried Fruits, Chopped Kalamata Olives and Fresh Basil-Scented Mascarpone Cheese Baked Until Golden Brown

CHEESE QUESADILLAS

Soft Flour Tortillas Layered with a Generous Helping of Pepper Jack and Sharp Cheddar Cheese, Spicy House-Made Black Bean and Corn Salsa, Accompanied by Salsa Picante

EGGPLANT PARMIGIANA

This Miniature Version of the Vegetarian Favorite Features Italian Eggplant and Mozzarella Cheese Breaded and Fried Until Crispy, Accompanied by Basil Marinara Sauce

CHERRY AND GORGONZOLA FRITTERS

Sun-Dried Cherries Combined with Gorgonzola Cheese, Fresh Rosemary and Thyme Pan-Fried Until Crisp and Golden

GRAFTON PUFF FRAMAGGIO

Vermont Cheddar Cheese with a Hint of Onion and Fresh Basil Chiffonade, Combined with a Creamy Aioli And Baked Over Buttery Garlic Rounds

MACARONI AND CHEESE WEDGE

Traditional Macaroni and Cheese Made with a Blend of Wisconsin Cheddar Cheeses and Cream, Battered and Deep Fried, Served with Creamy Horseradish Sauce

PETIT GRILLED CHEESE SANDWICHES

Your Choice of Traditional White Toast with American Cheese, Seeded Rye Bread with Vermont Cheddar and Apple or Pumpernickel with Danish Brie and Crisp Bartlett Pear Pan Toasted Until Golden Brown

POTATO LATKES

Shredded Yukon Gold Potato Patties Deep Fried Crisp Served with Applesauce and Sour Cream

POTATO AND CHEDDAR KNISH

Buttered Pastry Dough Filled with our Famous Ritz-Style Mashed Potatoes, Vermont Sharp Cheddar, Onion Confit and Scallions

POLENTA ROULADE

Polenta Cake Layered with Creamy Gorgonzola Cheese, Roasted Garlic-Tomato Chutney and Fresh Herbs

PUMPKIN BISQUE

With Hints of Apple, Nutmeg and Cinnamon Served with a Dollop of Crème Fraîche

PAN CON TOMATE

Vegetarian Specialty with Slices of Fresh Grape Tomato, Spanish Aged Manchego Cheese and Fresh Basil on Toasted Artisan Bread Drizzled with Extra Virgin Olive Oil and Cracked Black Pepper

TOMATO AND BASIL CREMA

House-Made, Basil-Infused Creamy Tomato Soup. Delicious on its Own or Paired with our Petit Grilled Cheese Sandwiches

PEA AND POTATO SAMOSA

A Classic Taste of India with Curried Pea and Potatoes Wrapped in Samosa Dough, Deep Fried and Served with a Tamarind Molasses

SPANAKOPITA

Flaky Phyllo Layers Stuffed with Chopped Spinach, Feta and a Dash of Ground Nutmeg

PETIT SPINACH QUICHE

Our Offering of a French Brunch Classic Combines Freshly Chopped Spinach, Gruyere, Herbs, Eggs and Heavy Cream in Flaky Bite-Size Tart Shells

OVER-STUFFED MUSHROOMS

A Combination of Spicy Wisconsin Pepper Jack Cheese, Garden Vegetables and Herbs Baked Until Bubbly and Golden

SWEET POTATO PANCAKES

A Sweet Treat Featuring Sliced Beauregard Yams Breaded and Fried Topped with Caramelized Brown Sugar, Toasted Marshmallows and Roasted Walnuts

ARTICHOKE TEMPURA

Brined Artichoke Hearts Lightly Floured and Dipped in Our House-Made Tempura Beer Batter, Deep Fried Until Golden Brown and Crispy

VEGETABLE DIM SUM

Chinese Vegetable Shao Mai with Carrots, Cabbage and Fresh Ginger Root Steamed and Served with Sweet Thai Chili Sauce

MINIATURE EGG ROLLS

A Taste of The Orient, Chinese Wonton Pastry Stuffed with Carrots, Cabbage and Fresh Ginger Root and Cilantro Deep Fried and Served with Sweet Apricot Duck Sauce

FOREST MUSHROOM TARTLET

Shiitake, Button and Oyster Mushroom Medley Sautéed with Shallots, Garlic, Fresh Herbs and Parmesan Cheese Baked into a Buttery Tart Shell

Vegetarian (Cold)

WATERMELON AND MINT SKEWER

Cubed Watermelon Topped with Feta and Fresh Mint with a Sweet Balsamic Reduction

ANTIPASTO SKEWERS

Marinated Artichoke Hearts, Kalamata Olives, Roasted Grape Tomatoes and Mozzarella Ciliegine Skewered and Served with Balsamic Reduction and Extra Virgin Olive Oil

BELGIAN ENDIVE WITH PIMENTO OR HUMMUS

Crisp Belgian Endive Leaves Topped with Your Choice of Roasted Red Pepper and Herb Cream Cheese or Mediterranean Garlic Hummus

CAPRESE SKEWERS

Fresh Mozzarella Ciliegine Marinated in our House-Made Basil Pesto, Wrapped in Fresh Basil Leaves, Skewered with Grape Tomatoes and Finished with Modena Balsamic Drizzle

DEVEILED EGGS

Hard Boiled Eggs Piped with a Creamy Mixture of Yolks, Mayonnaise and Dijon Topped with Spanish Paprika

CAPRESE SLIDER

Roasted Cherry Tomato Slices, Fresh Mozzarella and Italian Basil on Artisan Focaccia Finished with Modena Balsamic Drizzle

DILL CHEESE PUFFS

French Boursin Herbed Cheese and Freshly Chopped Dill Served in Traditional Profiterole Pastry

GARDEN HARVEST SUMMER ROLLS

Thai Variation of the Spring Roll with Julienne of Garden Vegetables Marinated in Rice Wine Vinegar, Cilantro, Citrus and Garlic in Rice Paper Served Fresh, Not Fried, and Accompanied by a Miso Dipping Sauce

SPANISH GAZPACHO

Traditional Cold Soup with Cucumber, Tomato, Onion, Cilantro and Spanish Herbs

MUSHROOM DUXELLES CROSTINI

Shiitake, Button and Oyster Mushroom Medley Sautéed with Shallots, Garlic and Fresh Herbs Mixed with Cream and French Chèvre Atop an Artisan Garlic Crouton

PORTOBELLO SPEDINI

Egg-Battered Peasant Bread Layered with Citrus and Balsamic Marinated Portobello Mushrooms, Fresh Mozzarella Cheese and Herbs, Served with Fire-Roasted Red Pepper Coulis

JAPANESE TOFU ABURAAGE

Teriyaki Marinated Tofu Lightly Fried, Stuffed with Sugar Snap Peas and Baby Carrots

BUTTERNUT SQUASH CROSTINI

Oven Caramelized Butternut Squash with Ricotta Cheese and Fresh Sage Leaves Served on a Roasted Garlic Crisp

SAVORY FIG AND APPLE CRUMBLE

Char-Grilled Crostini Topped with House-Made Fig Preserves and Sweet Apple-Almond Compote Sprinkled with Creamy Crumbled Chèvre

INDIVIDUAL FRESH CRUDITÉS

This Healthy House Favorite Combines Fresh Vegetable "Fries" Featuring Petite Cut Carrots, Red Bell Peppers, Crisp Zucchini, Yellow Squash & Grilled Asparagus Spears Served in Individual Shot Glasses with Your Choice of Buttermilk Ranch Dip or Roasted Garlic Hummus

PICKLED GRAPE CROSTINI

Sage-Infused Pickled Grapes with Spanish Aged Manchego Cheese on a Perfectly Grilled Garlic Baguette Slice

AVOCADO CRISP

A Lightly Fried Wonton Chip with Avocado, Cilantro, Lime Zest and Red Onion