



## Hors d'oeuvres Menu #1

### Pricing - Per Person

**Light - 1 Piece per choice / 6 Choices \$11.00 / 7 Choices \$ 13.00 / 8 Choices \$15.00**

**Medium - 1.5 Pieces per choice / 6 Choices \$14.00 / 7 Choices \$ 16.00 / 8 Choices \$18.00**

**Heavy - 2 Pieces per choice / 6 Choices \$16.00 / 7 Choices \$ 18.00 / 8 Choices \$20.00**

All prices exclude 20% Gratuity & 7% GA Sales Tax

### Baked Stuffed Mushrooms

Fresh roasted mushroom caps filled with artichokes, spinach and a three cheese medley.

### Jumbo Pretzels

Giant sour dough pretzels coated in rock salt. Served with a bass ale whole grain mustard sauce.

### Chipotle B.B.Q Shrimp Skewers

Plump local shrimp in our sweet and spicy B.B.Q sauce.

### Stuffed Jalapeno Peppers

Cream Cheese Stuffed Jalapeño Peppers roasted with a breadcrumb crust.

### Crab & Bacon Deviled Eggs

Fresh blue crab meat and crispy diced bacon form the base of this tasty classic.

### Vegetable Antipasto Skewers

Marinated Mediterranean vegetables with fresh mozzarella and basil.

### Bruschetta

Golden toast rounds topped with fresh tomato, basil, balsamic vinegar, olive oil and shredded parmesan cheese.

### Salmon Mousse Filled Cucumber Cups

Delicate salmon mousse piped atop carved cucumber cups with fresh snipped chives.

### Glazed Sesame Chicken Skewers

Juicy, sweet and spicy strips of chicken breast skewered with a sprinkle of sesame seeds.

### House Meatballs

Served in our house made sauce.

### English Sausage Rolls

Ale marinated English style sausage with Bass Ale whole grain mustard sauce.

### Vegetable Crudité Tray

Fresh seasonal vegetables with a ranch dipping sauce.

### Fresh Fruit Tray

Deliciously fresh selection of seasonal fruits.

### Gourmet Cheese Tray

A fine assortment of fresh cheese with a selection of crackers.

### Assorted Petit Desserts

A tantalizing array of assorted mini sweets and pastries.

Minimum reservation of 40 guests required.