



Private Dining Hors D'oeuvre Menu

Destination... Rustic Elegance! Experience the Difference as We Present Fine Western Dining in the Heart of the South!

Hors D'oeuvre Menu

(Priced per Person)

Platters

- Assorted Fresh Fruits \$3.50
- Assorted Cheese Tray with Gourmet Crackers \$3.00
- Assorted Fresh Vegetables with Dip \$3.00
- Assorted Canapés \$3.50
- Southwestern Pin Wheels \$2.50
- Smoked Salmon with Capers, Onions, Chopped Egg and Sour Cream \$3.50
- Antipasto Skewers \$3.50
- Vegetable Bruschetta \$2.00
- Shrimp Cocktail \$5.00
- Assorted Gourmet Cookies \$1.50
- Assorted Petit Fours \$3.00
- Assorted Mini Cheesecake \$4.00

Carving Station

- Beef Tenderloin \$7.00
 - Honey Baked Ham \$3.25
 - Smoked Turkey \$3.25
 - Sirloin of Roast Beef \$4.25
- (All meats are served with sliced rolls and various condiments)

Hot and Cold Dips

- Spinach and Artichoke Dip with Chips \$2.00
- Hot Clam Dip with Soft Croutons \$3.00
- Black Bean and Cheese with Chips \$2.50
- BHB Tomato Salsa and Chips \$1.25

Hot Hors D' Oeuvres

- Chicken Pot Stickers \$3.00
- Chicken Brochettes \$3.00
- Chicken Liver Rumaki \$3.00
- Smoked Chicken Quesadillas \$3.00
- Chicken Empanadas \$3.00
- Breaded Cheese Triangles with Marinara Sauce \$2.50
- Spinach Cheese Triangles \$3.00
- Vegetable Quesadillas \$3.00
- Vegetable Spring Rolls \$3.50
- Crispy Asparagus and Asiago Cheese wrapped in Phyllo Dough \$4.00
- Assorted Petit Quiche \$3.00
- Mini Beef Wellingtons \$4.00
- Beef Brochettes \$3.00
- Sausage Puffs \$2.50
- Mini Crab Cakes \$4.00
- Coconut Shrimp \$3.50

It is our guarantee to keep your hors d'oeuvre selections stocked and looking fresh for 2 hours during your event