



SHARP TOP CATERING

FRESH LOCAL HANDCRAFTED

Hors D'oeuvres Catering Menu

Price Per Head, Per Line Item

Mixed Grilled Vegetable Platter

Tomato Caprese Skewers (mozzarella, tomato, basil)

Assorted Crostini (goat cheese, olive, tomato)

Assorted Savory Tartlets (mushroom, spinach, onion)

Assorted Sweet Tartlets (chocolate, strawberry, lemon)

Fruit and Mousse Parfait

Assorted Petit Fors

Assorted Fresh Fruit Platter

Prosciutto Wrapped Asparagus with Lemon Aioli

Sausage Stuffed Mushrooms

Chicken Spiedini Skewers (kabobs with pepper and onion)

Asian Chicken Stuffed Lettuce Wraps

Georgia Collard Dolmades with Tzatziki Sauce

Veal Meatballs with Marsala Demi-Glace

Sashimi Tuna and Cucumber Canapés with Seaweed Salad and Soy Aioli

Roast Rib Eye Mini Sandwiches with Horseradish Sauce

Cured Salmon Crostini with Pesto Cream Cheese and Arugula

Artisanal Meats and Cheese Patter with Assorted Crackers

Classic Shrimp Cocktail

Rosemary Grilled Lamb "Pops"

Prosciutto Wrapped Shrimp with Salsa Verde