

Wild Bill's

HORS D'OEUVRES MENU

\$28 per guest

Select 5 of the Following Cold or Hot Items:

COLD SELECTIONS

- Fresh Cut Fruit Display
- Northwest Vegetable Crudite
- Smoked Salmon Mousse on Crostini
- Caramelized Apple & Spiced Walnut Baked Brie
- Sundried Tomato and Spinach Pesto Torta
- Domestic Cheese Selection on Granite
- Basil & Olive Oil Mozzarella Skewers
- Pepperoni & Provolone Stromboli
- Spinach & Artichoke Dip
- Divine Deviled Eggs
- Thai Spring Rolls
- Canape Duet
- ~ Cucumber Rounds with Blue Cheese & Bacon
- ~ Filo Cups with Gruyere, Tomato, Mushroom & Thyme

HOT SELECTIONS

- Five Spice Chicken Wings
- Grilled German Bratwurst
- Lebanese Ground Lamb Kebobs
- Shrimp & Green Chili Queso Dip
- Chicken Sate with Peanut Sauce
- Barbecue or Marinara Meatballs
- Sausage & Gruyere Stuffed Mushrooms
- Baby Red Potatoes with Ricotta & Bacon
- Petit Cut Quiche (Ham & Gruyere or Vegetarian)

PREMIUM HORS D'OEUVRE SELECTIONS

(If selecting a Premium Hors d'oeuvre from below, this counts as one of your items and is an additional \$2.50 per guest)

PREMIUM COLD SELECTIONS

- Cold Applewood Smoked Salmon Display
- Beef Tenderloin & Béarnaise Crostini
- Filo Tartlets with Crab, Ginger & Lime
- Cocktail Prawns

PREMIUM HOT SELECTIONS

- Mini Corned Beef Reubens
- Petit Chicken Wellingtons