

A La Carte Hors D'Oeuvres



These items typically serve more than 30 people. Call for more info.

To schedule your event, call our banquet coordinator Cortney Whitehair (330) 364-2259



Buffalo Chicken Dip | \$59.99
Served with pita triangles.



Cheese Ball | \$19.95
Offered with crackers

Bacon-Wrapped Chicken | \$85.00
Served with spicy sriracha sauce

Artichoke Fritters | \$95.00
Served with horseradish sauce

Wheel of Brie | \$95.99
Served with apple wedges and grape clusters

Mini Quiche | \$279.00 / 200 pcs.
Flaky pastry with egg batter and filling. Flavors include: Florentine (spinach & cheese)

Duo Roulades | \$85.00
Roulades made with roast beef, horseradish, and scallions, and honey-backed ham and cream cheese.

Coconut Chicken | \$95.00
Served with peanut dipping sauce.

Country Display | \$3.99 per person
Fresh seasonal fruits, cubed cheese and crackers, served with yogurt sauces for dipping.

Provolone Sticks | \$55.00
Served with marinara sauce

Crab-Stuffed Mushrooms | \$105.00
Jumbo button mushrooms hand-stuffed with fresh crab meat and a three-cheese blend.

Spinach Dip | \$49.00
Served with pumpernickel and rye breads.

Fresh Poached Salmon | \$14.95/lb.
Whole and decorated salmon served with horseradish sauce.

Sauerkraut Balls | \$85.00
Offered with mustard

Roasted Redskin Potatoes | \$95.00 / 100 pcs.
Chilled and stuffed with sour cream, and garnished with fresh chives.

Fried Pickles | \$45.00
Dill pickles lightly battered and fried, served with egg dressing

Fried Cheese Ravioli | \$135.00
Served with marinara sauce

Goat-Cheese Skewers | \$99.00
Fresh Vermont goat cheese rolled in crushed pistachios, skewered with roasted tomato and fresh basil.

Potato Skins | \$59.00
Loaded with cheddar cheese, smoked bacon, and scallions. Served with sour cream.

Hummus and Pita | \$65.00
Homemade hummus with lemon and garlic, offered with grilled pita triangles

Beef Crostini | \$95.00
Homemade toast topped with horseradish sauce and thin sliced beef.

Relish Display | \$2.49 / person
Broccoli, cauliflower, green peppers, carrots, celery, black and green olives, and sweet Gherkins, served with ranch dressing.

Grilled Skewers | \$125.00
Choice of chicken, beef, and/or pork. Marinated and grilled, served with mushrooms and pickles.

Bacon-Wrapped Water Chestnuts | \$85.00
Served in a spicy BBQ sauce.

House Recipe Shrimp Cocktail | \$239.00 / 10 lbs.
House-recipe shrimp cocktail with tangy cocktail sauce, lemons, and crackers..



Fried Pickles



Poached Salmon & Shrimp Cocktail



Goat-Cheese Skewers