



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.

Bacon-Wrapped Chicken | \$85.00

Served with spicy sriracha sauce.

Wheel of Brie | \$95.00

Served with apple wedges and grape clusters.

Duo Roulades | \$85.00

Roulades made with roast beef, horseradish, and scallions, and honey-baked ham and cream cheese.

Country Display | \$3.99 / person

Fresh seasonal fruits, cubed cheeses, and crackers, served with yogurt sauces for dipping.

Crab-Stuffed Mushrooms | \$105.00

Jumbo button mushrooms hand-stuffed with fresh crab meat and a three-cheese blend.

Fresh Poached Salmon | \$14.95 / lb

Whole and decorated salmon served with horseradish sauce.

House Recipe Shrimp Cocktail | \$239.00 / 10 lbs.

House-recipe shrimp cocktail with tangy cocktail sauce, lemons, and crackers.

Hummus and Pita | \$65.00

Homemade hummus with lemon and garlic, offered with grilled pita triangles.

Grilled Skewers | \$125.00

Choice of chicken, beef, and/or pork. Marinated and grilled, served with mushrooms and pickles.

Goat-Cheese Skewers | \$70.00

Fresh Vermont goat cheese rolled in crushed pistachios, skewered with roasted tomato and fresh basil.

Beef Crostini | \$95.00

Homemade toast topped with horseradish sauce and thin sliced beef.

Spinach Dip | \$49.00

Served with pumpernickel and rye breads.

Artichoke Fritters | \$95.00

Served with horseradish sauce.

Mini Quiche | \$279.00 / 200 pcs.

Flaky pastry with egg batter and filling. Flavors include: Florentine (spinach and cheese), mushroom, Lorraine (onion, bacon, and swiss), and three-cheese (Gruyere, monterey jack, and cheddar).

Coconut Chicken | \$95.00

Served with a peanut dipping sauce.

Provolone Sticks | \$55.00

Served with marinara sauce.

Cheese Ball | \$19.95

Offered with crackers.

Potato Skins | \$59.00

Loaded with cheddar cheese, smoked bacon, and scallions. Served with sour cream.

Roasted Red Skin 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.

Sauerkraut Balls | \$85.00

Offered with mustard.

Fried Beef Ravioli | \$135.00

Served with marinara sauce.

Bacon-Wrapped Water Chestnuts | \$85.00

Served in a Korean chili sauce.

Relish Display | \$2.49 / person

Broccoli, cauliflower, green peppers, carrots, celery, black and green olives, and sweet Gherkins, served with ranch dressing.