



# appetizer menus



~served buffet style for 6 to 50 guest~

Choose 3 Light Appetizers and 3 Heavy Appetizers  
(3 servings of each appetizer, per person)

***Extra appetizers may be added for an additional fee upon request.***

## Light Appetizers

Brie & Cherry Pastry Cups  
Stuffed Portobello Mushroom Wedges  
Camembert Cheese & Balsamic Red Bell Pepper with Crackers  
Seasonal Assorted Fruit Tray with Honey Poppy Seed Dressing  
English Cucumber & Radish Open-faced Sandwich with Cream Cheese on Pumpernickel  
Fresh Vegetables with Ranch Dressing  
Nut Encrusted Cheese Ball with Crackers  
Spinach & Artichoke Dip with Tortilla Chips  
Roasted Red Pepper Hummus with Pita Chips  
Chocolate Mousse Shots with Whipped Topping & Strawberries  
Fruit Bruschetta with Toasted Almonds and Coconut  
Key Lime Mini Pastry Cups with Berries  
Chocolate Dipped Strawberries  
Assorted Cheese Cake Slices

## Heavy Appetizers

Smoked Salmon & Pineapple Chutney on Wheat  
Beef Tenderloin Crostini with Pesto Mayonnaise  
Dill Havarti- Shrimp with Honey Dijon Mustard on Rye  
Spicy Pork Crostini with Blackberry Preserves and Feta  
Smoked Salmon Spread with Cream Cheese on Crackers  
Magnolia Chicken Salad on French Baguette  
Petite Meatballs in a Smokey BBQ Sauce  
Tuna Pinwheels with Spinach and Water Chestnuts  
Shrimp with Zesty Cocktail Sauce

***Fruitful Vintage will provide all the serving trays, platters, and bowls. We do not provide drinks or tableware.  
We will use the tableware available in your kitchen.***