

## HORS D'OEUVRES MENU

\$35 PER PERSON (includes 4 selections) \$40 PER PERSON (includes 5 selections)

## **HORS D'OEUVRES**

Goat Cheese, Charred Peach, Pecan & Honey on Crostini

Vine Ripe Tomato & Mozzarella Bruschetta

Whipped Feta with Balsamic Fig Jam & Pistachio on Crostini

Mini Pimento Cheese Crostini

**Bacon Wrapped Dates** 

Antipasto Skewers

Cocktail Shrimp

Loaded Potato Eggrolls

Roasted Garlic Hummus Dip with Carrot & Celery

Crudité with Ranch or Blue Cheese

Pimento Cheese Dip with Pretzel Chips

French Onion Dip with Potato Chips

Aqua Terra Bistro's Famous Bread & Spread



## SUGGESTED MENU ENHANCEMENTS

(Menu Enhancements are the perfect way to add MORE to your special event menu. Each addition is sold a la carte.)

## **CHARCUTERIE & CHEESE BOARDS**

Small boards feed up to 25 guests, medium boards feed up to 40 guests, large boards feed up to 75 guests

Charcuterie Board	Small	Medium	Large
An array of domestic & imported cured meats & cheeses, specialty sauces, jams, nuts, fruit,			
warm bread & lavash	\$250	\$450	\$750
Cheese & Fruit Board			
An array of fresh cheeses, specialty sauces, jams, nuts, fruit, warm bread & lavash	\$180	\$320	\$480