hors d'oeuvres

To ensure that you have a balanced menu and enough cuisine for your guests, please choose a minimum of three selections: (The selections below are priced per person)

SIGNATURE HORS D'OEUVRES

SHRIMP COCKTAIL SHOOTERS | \$12 SHRIMP AND GRITS | \$14 LUMP CRAB CAKES | \$17 CAJUN SHRIMP (SERVED HOT) | \$12

HORS D'OEUVRES

VEGGIE EGG ROLL SLIDERS (BURGER, PULLED CHICKEN OR PULLED PORK) BBQ BEEF MEATBALL HONEY ROASTED CHICKEN SKEWERS BONELESS BUFFALO CHICKEN SKEWERS

3 Items | \$18.99 4 Items | \$21.99 5 Items | \$25.99 6 Items | \$29.99

specialty **platters**

SEASONAL FRUIT PLATTER

Small \$85 | Large \$155 a selection of sliced fresh seasonal fruit, artfully arranged on a platter, served with raspberry yogurt or honey yogurt for dipping.

ROASTED VEGETABLE PLATTER

Small \$85 | Large \$155 zucchini, squash, portabella mushrooms, carrot, eggplant, sweet onion, tri color peppers, and asparagus with balsamic drizzle. served room temperature

DOMESTIC CHEESE PLATTER

Small \$75 | Large \$150 an assortment of domestic cheese, assorted baguette slices and crackers.

ITALIAN ANTIPASTO

Small \$85 | Large \$175 genoa salami, prosciutto, fresh mozzarella, provolone, roasted vegetables, artichoke hearts, pepperoncini, and olives, accompanied by garlic crostini.



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