HORS D'OEUVRES

Small yet exquisite bites, Hors D'oeuvres can be butler passed, displayed or can be combined with choices from our Stations menu. All Hors D'oeuvre items include compostable tableware. In order to satisfy the appetite of your guests, we recommend the following:

Pre-dinner drink reception: *Three Hors D'oeuvre selections per person*
Stand-alone cocktail party: *Three Hors D'oeuvre selections and three Stations per person (separate menu)*

LOCALLY GROWN
FARM FRESH
FRESH & HEALTHY

TIER 1 ~ *$4 per hors d'oeuvre selection*

BRUSCHETTA 🍃
Roasted heirloom tomato bruschetta and whipped goat cheese on a crostini

FRIED GREEN TOMATOES 🍃
Fried green tomatoes with pimento cheese

MUSHROOMS 🍃
Boursin cheese stuffed mushrooms with herb panko

MEATBALLS
Savory meatballs in a chipotle BBQ sauce

SATAY
Marinated chicken skewer with a Thai peanut sauce

POT STICKERS
Fried pork pot stickers with a sweet chili dipping sauce

COWBOY CAVIAR 🌱 🌾
Black eyed pea salad served on tortilla strips

TIER 2 ~ *$5 per hors d'oeuvre selection*

SPRING ROLL
Chicken and vegetable spring roll with a chipotle ranch

RAVIOLI 🍃
Fried cheese ravioli with marinara sauce

RISOTTO 🍃
Parmesan risotto fritter with a pesto dipping sauce

SLIDER
Grilled pork tenderloin with sun-dried tomato aioli on a brioche bun

TENDERS
Beer battered chicken tenders with chipotle ranch

MAC N' CHEESE BITES 🍃
Macaroni and cheese in seasoned breadcrumbs, served with ranch

TIER 3 ~ *$7 per hors d'oeuvre selection*
Butler passed option available for additional fee

CRAB CAKE
Maryland style crab cake with a caper mustard sauce

CHICKEN & WAFFLE
Southern fried chicken paired with a fluffy waffle and spiced maple glaze

SCALLOPS 🌾
Pan seared scallops wrapped in Applewood smoked bacon

BEEF WELLINGTON ~$2 upgrade
Beef filet with mushroom duxelle in a puff pastry served with Dijon horseradish sauce

🍃 Vegetarian   🌱 Vegan   🌾 Gluten Free

RIVERBANKS
ZOO & GARDEN
Events and Hospitality