



# COLD HORS D'OEUVRES

Prices are per 50 pieces unless specified.

## FILO CUPS \$150

Cajun tuna or curried chicken.

## GAZPACHO SHOOTERS (V) \$125

Tomato, cucumber, bell pepper, sour cream & croutons.

## AHI TUNA NACHOS \$7 per person

Seared tuna, crispy wonton, raspberry Thai chili sauce & wakame.

## PROSCIUTTO WRAPPED ASPARAGUS (GF) \$200

## RATATOUILLE CUPS (V) \$100

Filo cup, whipped goat cheese, ratatouille & basil.

## SMOKED SALMON OR WHITEFISH PATE \$150

Assorted crackers & crostini.

## CRAB REMOULADE (GF) \$200

Maryland lump crab on cucumber rounds.

## SMOKED SALMON CROSTINI \$175

Dill crème fraîche & fried capers.

## DUCK RILLETTE \$175

Blueberry jalapeno jam & crostini.

## BRIE OR GORGANZOLA & POACHED PEAR CROSTINI \$125

Toasted walnuts.

## FRESH FRUIT SKEWERS (V & GF) \$125

Strawberry yogurt dipping sauce.

## TOMATO BRUSCHETTA (V & VG) \$125

Roma tomato, garlic, olive oil, basil & balsamic reduction.

## SHRIMP COCKTAIL SHOOTERS (GF) \$200

Bloody Mary cocktail sauce & fresh lemon.

## TENDERLOIN CROSTINI \$150

Blue cheese & onion marmalade.

## CAPRESE SKEWERS (V & VG) \$175

Cherry tomato, basil, fresh mozzarella & balsamic reduction.

## NUTS (V, VG & GF)

Peanuts salted (dry roasted or chili lime) \$15 lb.

Mixed nuts \$25 lb.

Chef's nuts house-made candied pecans/almonds/cashews \$40 lb.

## BAR MIX (V & VG) \$15 lb

Chex mix or gardetto's.

## DISPLAY

Fresh fruit display or vegetable crudité with hummus & dip \$8 per person.

Charcuterie cheese \$10 per person.

Antipasto platter \$12 per person  
Salami, prosciutto ham, provolone & fresh mozzarella cheeses, marinated mushrooms, roasted peppers, pepperoncini, Greek olives & cornichons.



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All pricing is subject to a 24% service fee & 6% MI State Sales Tax