



Sample Multi-Course Appetizer Menu

FIRST ROUND STATIONARY APPETIZER

Goat's, Cow's, Sheep's, Oh My!

A selection of six different aged and fresh local cheeses served with assorted fruit, jams and Iggy's Crisps

FIRST ROUND PASSED APPETIZERS

Goat Cheese and Sweet Caramelized Onion Tartlet with Sweet Ruby Red Jam

Fresh Vietnamese Spring Roll with Peanut Dipping Sauce

Cider-Braised Pulled Chicken Gaufrette with Balsamic Caramel Sauce and Hearts of Celery

SECOND ROUND STATIONARY APPETIZER

Season to Taste Spring Antipasto Station

Warm Olives, Grilled Portabello and Scallion Salad, Pasta Salad with the Usual Seasonal Suspects, Arugula Salad with Balsamic, Roast Garlic and White Bean Dip, Grilled Asparagus with Lemon, Assorted Housemade Pickles and Iggy's Ciabatta Bread

SECOND ROUND PASSED APPETIZERS

Braised Greens Cigar with Exotic Mushrooms and Sherry Brown Butter

Deviled Egg with Smoked Paprika and Housemade Half-Sour Pickles

Rosemary Crusted Sirloin and Arugula Skewer with Great Hill Blue Cheese Dipping Sauce

DESSERT

Assorted Seasonal Pies

Our packages start at \$110 per person and include all labor, all rentals (except tent) and all food costs. Our clients provide alcohol (usually through a vendor) and we provide insured bartenders to set up and serve.