

Hors d'Oeuvres

GRAZING TABLES

- Indiana Cheese Board - with fruit and crackers 4
- Harvest Grazing Table - Indiana cured meats & cheeses, mustards, jams, pickles, olives and crackers starts at 5
- Mediterranean Grazing Table - hummus, equinox relish, feta, olives, tabouli, veggies, pita chips 4

CROSTINI

- The Caprese - basil pesto, cherry tomato, chèvre 2.5
- The BLT - bacon jam, spinach leaf, heirloom tomato, garlic aioli 3
- The Boilermaker - beef tenderloin, horseradish cream, roasted yellow bell pepper 3.5
- Indiana Ham - with brie and peach chutney 3
- Lamb Confit - with fresh greens, dried cranberries 3.5

TOPS AND BOTTOMS

- Parmesan Shortbread, Tangy Spiced Shrimp, Cilantro Pesto 4
- Chickpea Cracker, Moroccan Chicken, Harissa 3
- Lentil Cracker, Labneh, Ajvar 3
- Yam Crisp, Bacon Jam, Chèvre 3

SPOONS & SKEWERS

- Elote Corn Dip on Edible Spoon 2
- Crab Rangoon Dip on Edible Spoon 2.5
- Roasted Roots - yams, beets, carrots, Brussels sprouts, rutabaga, saffron aioli 2.5
- Indiana Antipasti - salami, gouda, cherry tomato, cheese tortellini, olive 4

MEATBALLS

- BBQ Cocktail 3
- Chicken Tikka Masala 3
- Korean BBQ Pork & Beef 3
- Lamb Kofta 3.5

STUFFED

- Boursin Cheese Stuffed Mushrooms 2
- Chorizo & Queso Stuffed Mushrooms 2.5
- Edamame Hummus Stuffed Cucumber Cups 2

JUNIPER FAVORITES

- Bacon Baklava - phyllo pastry, bacon jam, orange chipotle glaze 3.5
- Fresh Corn Fritters - with Thai sweet Chile sauce & sour cream 3
- Goat Cheese Spinach Tart 2.5
- Crab Cakes with Remoulade 4