

Hors D'oeuvres

Priced per 50 pieces

<u>Meatballs</u> – sweet chili or BBQ	\$65.00
<u>Asian beef skewers</u> – with spicy garlic soy	\$137.50
<u>Crab stuffed mushrooms</u>	\$100.00
<u>Andouille stuffed mushrooms</u>	\$90.00
<u>Shrimp cocktail</u> – served with homemade cocktail sauce	\$90.00
<u>Mini Osso Bucco</u> – slow roasted and served over mashed potatoes	\$199.00
<u>Spanikopita</u> – fillo dough filled with spinach and feta cheese	\$125.00
<u>Sesame chicken skewers</u> – served with spicy peanut sauce	\$125.00
<u>Miniture crab cakes</u> – served with remoulade sauce	\$137.50
<u>Chicken Wings</u> – Served with bleu cheese dressing	\$50.00
<u>Oysters</u> – Rockefeller or Bienville	\$125.00
<u>Coconut crusted shrimp</u> – served with orange horseradish sauce	\$100.00
<u>Vegetable spring rolls</u> – served with sweet chili sauce	\$90.00
<u>Assorted mini quiche</u> – (min 50 pieces)	\$95.00
<u>Coconut crusted chicken tenders</u> – served with soy ginger	\$95.00
<u>Assorted sushi</u> – served with wasabi and soy sauce (min 50 pieces)	\$100.00

Appetizers can be ordered in multiples ' of 25 unless otherwise noted

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<u><i>Caprese Skewers</i></u>	\$90
Marinated fresh mozzarella, basil, grape tomato drizzled with a balsamic reduction on a bamboo skewer.	
<u><i>Endive Spears</i></u>	\$110
Herbed goat cheese mousse topped with julienne figs and candie walnuts, drizzled with balsamic reduction.	
<u><i>Grilled Flat Bread</i></u>	\$75
Topped with seasonal mushrooms, fresh mozzarella cheese, sundried tomatoes and fresh herbs.	
<u><i>Smoked Salmon Canapé</i></u>	\$110
Lightly toasted pita bread topped with dilled cream cheese, smoked salmon and caper relish.	
<u><i>Caribbean Jerk Tenderloin</i></u>	\$175
Beef tenderloin rubbed in a Caribbean jerk paste, seared, sliced thin and served over a plantain tostone and topped with mango onion relish.	
<u><i>Grilled Ginger Garlic Shrimp</i></u>	\$95
Marinated lightly grilled and served with a tangy tomato chutney.	
<u><i>Crab Tartlets</i></u>	\$125
Mini filo cups filled with a ginger crab salad and topped with lime zest.	
<u><i>Curry Chicken Salad Tartlets</i></u>	\$85
Fresh poached curry pecan chicken served in savory tartlet shells.	
<u><i>Assorted Finger Sandwiches</i></u>	\$70
Includes shaved ham with Swiss cheese and garlic mayonnaise, tomato cucumber with cream cheese spread, chicken salad with lettuce and tomato.	
<u><i>Tomato Basil Bruschetta</i></u>	\$70
Baked French bread with tomatoes, basil, blue cheese, olive oil.	
<u><i>Baked Potato Bites</i></u>	\$70
Topped with sour cream and smoked bacon.	

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<u><i>Salmon Cakes</i></u> Served topped with dilled crème fraiche and capers.	\$125
<u><i>Curried Coconut Chicken Skewers</i></u> Grilled topped with curry coconut sauce.	\$95
<u><i>Chicken Tartlets</i></u> Mini filo cups filled sock it to me chicken and topped with scallion slices.	\$85
<u><i>Tuna Filo Tartlets</i></u> Ahi tuna, mango, lime cevechi in a fillo tart shell.	\$125
<u><i>Mini Tuna Sliders</i></u> Sliced Ahi tuna, wasabi mayonnaise, pickled cucumbers.	\$125
<u><i>Pot Stickers</i></u> Filled with marinated pork and vegetables.	\$90

Bluefish
Specialty Hors D'oeuvres
All specialty Hors D'oeuvres are a 15 person minimum

Fresh Fruit platter

Seasonal fresh fruit and berries served with fresh whipped cream.

\$5.00 per person

Fresh Cheese platter

Assorted domestic and imported cheeses served with a selection of crackers.

\$5.00 per person

Seafood Dip

Scallops shrimp and crab mixed in a spicy cream cheese. Served with crostinis.

\$6.00 per person

Grilled side of salmon

Topped with a Caribbean mango sauce or lemon dill sauce.

\$125.00 serves 12-15 people

Italian Pasta Salad

Cavatapi pasta tossed with fresh Italian herbs, tomatoes, peppers, and fresh basil tossed in a Italian vinaigrette.

\$4.95 per person

Seared Tuna Platter

Fresh ahi tuna seared rare, sliced and served with soy ginger sauce, seaweed salad, and wasabi paste.

\$11.95 per person

Baked Brie

Topped with Kahlua, brown sugar and pecans.

\$120.00 serves 25-30 people

Baked Brie in puff pastry

Stuffed with fresh herbs and white truffle oil.

\$120.00 serves 25-30 people

Roasted whole beef tenderloin

Sliced and served with horseradish cream sauce and dollar rolls.

\$15.95 per person

Grilled vegetable platter

Assorted fresh vegetables seasoned, tossed in olive oil, lightly grilled and topped with feta cheese.

\$4.50 per person

Whole smoked Salmon

Whole salmon smoked in house, served with dill cream cheese, capers. Onion relish, olives, and assorted crackers.

\$195.00 serves 25-30 people

Crab Fondue

Crab and pepper jack cheese fondue served with assorted crusty breads and grapes.

\$6.00 per person

Homemade BBQ chips and dip

In house made potato chips tossed in our special BBQ seasoning and served with a fresh sun dried tomato onion dip

\$4.95 per person