

HORS D'OEUVRES

PRICED PER 50 PIECES

<i>Meatballs – sweet chili or BBQ</i>	\$75
<i>Asian beef skewers – with spicy garlic soy</i>	\$137.50
<i>Crab stuffed mushrooms</i>	\$100
<i>Andouille stuffed mushrooms</i>	\$90
<i>Shrimp cocktail – served with homemade cocktail sauce</i>	\$90
<i>Mini Osso Bucco – slow roasted and served over mashed potatoes</i>	\$199
<i>Spanikopita – fillo dough filled with spinach and feta cheese</i>	\$125
<i>Sesame chicken skewers – served with spicy peanut sauce</i>	\$95
<i>Miniature crab cakes – served with remoulade sauce</i>	\$125
<i>Oysters – Rockefeller or Bienville</i>	\$125
<i>Coconut crusted shrimp – served with orange horseradish sauce</i>	\$100
<i>Vegetable spring rolls – served with sweet chili sauce</i>	\$90
<i>Assorted mini quiche – (min 50 pieces)</i>	\$95
<i>Coconut crusted chicken tenders – served with soy ginger</i>	\$95
<i>Assorted sushi – served with wasabi and soy sauce (min 50 pieces)</i>	\$100

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

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Caprese Skewers **\$90**

Marinated fresh mozzarella, basil, grape tomato drizzled with a balsamic reduction on a bamboo skewer.

Endive Spears **\$110**

Herbed goat cheese mousse topped with julienne figs and candied walnuts, drizzled with balsamic reduction.

Grilled Flat Bread **\$75**

Topped with seasonal mushrooms, fresh mozzarella cheese, sun-dried tomatoes and fresh herbs.

Smoked Salmon Canapé **\$110**

Lightly toasted pita bread topped with dilled cream cheese, smoked salmon and caper relish.

Caribbean Jerk Tenderloin **\$175**

Beef tenderloin rubbed in a Caribbean jerk paste, seared, sliced thin and served over a plantain tostone and topped with mango onion relish.

Grilled Ginger Garlic Shrimp **\$95**

Marinated lightly grilled and served with a tangy tomato chutney.

Crab Tartlets **\$125**

Mini filo cups filled with a ginger crab salad and topped with lime zest.

Curry Chicken Salad Tartlets **\$85**

Fresh poached curry pecan chicken served in savory tartlet shells.

Assorted Finger Sandwiches **\$70**

Includes shaved ham with Swiss cheese and garlic mayonnaise, tomato cucumber with cream cheese spread, chicken salad with lettuce and tomato.

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<u>Tomato Basil Bruschetta</u>	\$70
<i>Baked French bread with tomatoes, basil, blue cheese, olive oil.</i>	
<u>Baked Potato Bites</u>	\$70
<i>Topped with sour cream and smoked bacon.</i>	
<u>Salmon Cakes</u>	\$125
<i>Served topped with dilled crème fraiche and capers.</i>	
<u>Curried Coconut Chicken Skewers</u>	\$95
<i>Grilled topped with curry coconut sauce.</i>	
<u>Chicken Tartlets</u>	\$85
<i>Mini filo cups filled with chicken and topped with scallion slices.</i>	
<u>Tuna Filo Tartlets</u>	\$125
<i>Ahi tuna, mango, lime cevichi in a filo tart shell.</i>	
<u>Mini Tuna Sliders</u>	\$125
<i>Sliced Ahi tuna, wasabi mayonnaise, pickled cucumbers.</i>	
<u>Pot Stickers</u>	\$90
<i>Filled with marinated pork and vegetables.</i>	

SPECIALTY HORS D'OEUVRES

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

SPECIALTY HORS D'OEUVRES CONTINUED

15 PERSON MINIMUM

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