

HORS D'OEUVRES

PRICED PER 50 PIECES

Meatballs – <i>sweet chili, BBQ, or Italian</i>	\$75
Asian beef skewers – <i>with spicy garlic soy</i>	\$137
Crab stuffed mushrooms	\$100
Andouille stuffed mushrooms	\$90
Shrimp cocktail – <i>served with homemade cocktail sauce</i>	\$90
Spanikopita – <i>fillo dough filled with spinach and feta cheese</i>	\$125
Sesame chicken skewers – <i>served with spicy peanut sauce</i>	\$95
Miniature crab cakes – <i>served with remoulade sauce</i>	\$125
Oysters – <i>Rockefeller or bacon cheddar</i>	\$125
Coconut crusted shrimp – <i>served with orange horseradish sauce</i>	\$100
Vegetable spring rolls – <i>served with sweet chili sauce</i>	\$90
Assorted mini quiche – <i>(min 50 pieces)</i>	\$95
Assorted sushi – <i>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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<u>Caprese Skewers</u>	\$90
<i>Marinated fresh mozzarella, basil, grape tomato drizzled with a balsamic reduction, basil oil on a bamboo skewer.</i>	
<u>Grilled Flat Bread</u>	\$85
<i>Topped with assorted meats cheeses and veggies.</i>	
<u>Grilled Ginger Garlic Shrimp</u>	\$95
<i>Marinated lightly grilled and served with a tangy tomato chutney.</i>	
<u>Crab Tartlets</u>	\$125
<i>Filled with a ginger crab salad and topped with lime zest.</i>	
<u>Curry Chicken Salad Tartlets</u>	\$85
<i>Fresh poached curry pecan chicken salad served in savory tartlet shells.</i>	
<u>Assorted Finger Sandwiches</u>	\$80
<i>Includes shaved ham with Swiss cheese and garlic mayonnaise, tomato cucumber with cream cheese spread, chicken salad with lettuce and tomato.</i>	
<u>Tomato Basil Bruschetta</u>	\$75
<i>Baked French bread with tomatoes, basil, blue cheese, olive oil, balsamic drizzle.</i>	
<u>Baked Potato Bites</u>	\$80
<i>Topped with sour cream, smoked bacon and cheddar cheese.</i>	
<u>Salmon Cakes</u>	\$125
<i>Topped with dilled crème fraiche and capers</i>	
<u>Curried Coconut Chicken Skewers</u>	\$95
<i>Grilled chicken topped with curry coconut sauce.</i>	
<u>Chicken Tartlets</u>	\$85
<i>Filled with chicken salad and topped with scallion slices.</i>	
<u>Tuna Tartlets</u>	\$125
<i>Ahi tuna, mango, lime in tart shell.</i>	
<u>Pot Stickers</u>	\$95
<i>Filled with marinated pork and vegetables.</i>	

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<u>Chesseburger sliders</u>	\$125
<i>cheddar, house made pickles</i>	
<u>Bacon wrapped scallops</u>	\$200
<i>orange horseradish marmalade</i>	
<u>Buffalo chicken sliders</u>	\$110
<i>fried chicken, pickles, blue cheese dressing</i>	
<u>Grilled cheese sliders</u>	\$100
<i>bacon, tomato jam, swiss cheese</i>	
<u>Mini chicken tacos</u>	\$90
<i>cilantro lime slaw, tomatoes</i>	
<u>Mini beef tacos</u>	\$90
<i>lettuce, cheddar, tomato, blanco</i>	
<u>Chicken Avocado pinwheels</u>	\$100
<i>shredded chicken, pepper jack cheese, avocado mayonnaise</i>	
<u>Pimento cheese Crostini</u>	\$90
<i>House made pimento cheese, red peppers, baked parmesan cheese crumbles</i>	
<u>Southern pork BBQ</u>	\$125
<i>served on cornbread crostini with house made pickles.</i>	
<u>Chipotle shrimp crostini</u>	\$90
<i>topped with Pico de Gallo, pepper jack</i>	
<u>Chicken Quesadilla Trumpets</u>	\$100
<i>chicken, cheese, scallions, salsa</i>	
<u>Deviled Eggs</u>	\$75
<i>with assorted toppings</i>	
<u>Italian Pinwheels</u>	\$100
<i>ham, swiss cheese, pesto mayonnaise, arugula</i>	

SPECIALTY HORS D'OEUVRES

15 PERSON MINIMUM

Fresh Fruit platter

Seasonal fresh fruit and berries.

\$5.00 per person

Fresh Cheese platter

Assorted domestic and imported cheeses.

Served with crostinis.

\$5.00 per person

Seafood Dip

Scallops and shrimp 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.

\$150.00 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, 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

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 shredded parmesan cheese.*

\$4.50 per person

Whole smoked Salmon

Whole salmon smoked in house, served with dill cream cheese, capers.

Onion relish, olives, and assorted crusty bread.

\$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