

Hors D' Oeuvres & more

TRAYS, DIPS & DISPLAYS

SMALL SERVES 15-20 | LARGE SERVES 25-40 GUESTS

VEGETABLE CRUDITE broccoli florets, green peppers, grape tomatoes, cucumbers, carrot sticks, celery sticks, served with ranch & assorted cheeses & crackers


HUMMUS & PITA roasted red pepper hummus, grilled pita, fresh vegetables

ARTISAN CHEESE BOARD imported and domestic cheeses, sliced baguettes, gourmet crackers, seasonal fruit garnish

ANTIPASTO sopressata, mortadella, capicola, genoa salami, red peppers, eggplant & zucchini, olives, mozzarella

SEASONAL FRUIT DISPLAY seasonal fresh fruit from local markets

CRAB & ARTICHOKE FONDUE house made creamy crab dip, pita points

 **SUSHI** all sushi platters are priced per roll, select from our regular menu, min of 6 rolls for a display

BUFFALO CHICKEN DIP grilled buffalo chicken breast, chopped and baked in a spicy buffalo & bleu cheese cream cheese. served with tortilla chips & pita bread

ASSORTED TEA SANDWICHES chicken salad with tarragon | ham & cheddar with spicy mustard | smoked salmon with caper-lemon aioli & snow pea shoots | baby crab cake with citrus horseradish aioli

BRUSCHETTAS

SM SERVES 15-20 | LG SERVES 25-40 GUESTS | ADD \$5 FOR TO-GO ORDERS

TOMATO toasted italian bread, diced tomatoes & parmesan cheese

GORGONZOLA & ARUGULA pine nuts, arugula, gorgonzola cheese

FIG dalmatia fig jam, sun-dried mission fig, herb cream cheese, toasted pecans, balsamic

SAMPLER TRIO combination of the three above

TERRACE GRILL OPTIONS

JUMBO BUFFALO WINGS buffalo sauce - per 50 wings

CHICKEN KEBOBS thai sweet chili - per 50 kebobs

SHRIMP KEBOBS garlic butter sauce - per 50 kebobs

ANGUS BEEF SLIDERS american cheese, caramelized onions, special sauce - per 50 sliders

GRILLED LOLLIPOP LAMB CHOPS mint jelly - per 50 chops

Cocktail Party

CHOOSE A MINIMUM OF 3 PASSED HORS D' OEUVRES FOR ONE HOUR
MIX & MATCH & OUR TEAM WILL PRICE ACCORDINGLY

TIER I OPTIONS

CHOICE OF 3 TIER I HORS D' OEUVRES @ \$8 PER PERSON | \$2 FOR ADDITIONAL SELECTIONS

CAPRESE

fresh mozzarella, roma tomatoes, basil, balsamic vin

ZUCCHINI INVOLTINI

sundried tomato goat cheese

BRIE & PEAR PHYLLO

stuffed with brie cheese, chunks of pear

CHESAPEAKE DEVIL EGGS

baby greens, roasted red pepper, lump crab meat

CHICKEN CORDON BLEU

bite sized, filled with ham & cheeses

JERK CHICKEN WINGS

pineapple chipolte salsa

SCALLOPS & BACON

applewood bacon

STUFFED MUSHROOMS

sausage

BABY REUBEN

corned beef, sweet coleslaw, sauerkraut, swiss cheese, creamy thousand island dressing, rye toast

MONTE CRISTO

prosciutto ham, fontina cheese, french toast

VEGETABLE SPRING ROLLS

golden brown, honey teriyaki dipping sauce

BUFFALO ARANCINI

rice balls, stuffed with cheeses, buffalo sauce

MINI GRILL CHEESE

tomato soup

SESAME CHICKEN FINGERS

pineapple chutney

CHICKEN QUESADILLAS

poblano smoked cheddar, chipotle crema

AHI TUNA BITE

pan-seared ahi tuna, wasabi ranch drizzle, wonton chip

NONNA'S POLPETTE

homemade meatballs

CRAB RAVIOLI

crab-filled ravioli, white creamy crab sauce

PORK POT STICKERS

crispy or steamed, thai dipping sauce

THAI CHICKEN SATAY

peanut dipping sauce

TIER II OPTIONS

AVAILABLE @ \$3 PER PERSON PER ITEM

MINI JUMBO LUMP CRABCAKES

horse radish aoli, fig jam, lemon

TENDERLOIN TIPS

seared angus filet, béarnaise sauce

AHI POKE TOSTADO

fresh mango, scallions, soy

PIT BEEF SLIDER

sliced juicy corn beef, grainy mustard, onions

CRAB COCKTAIL

avocado, mango lime vinaigrette, shot glass

SHRIMP LEJON

horseradish bbq sauce, wrapped in bacon

JUMBO SHRIMP

served with cocktail sauce, lemon wedge

ANGUS BEEF SLIDERS

american cheese, caramelized onions, special sauce

BABY LAMB CHOPS

gorgonzola crema

LOBSTER SALAD

red curry-coconut, dipping sauce

SHRIMP CEVICHE SHOOTER

lemon

DIVER SCALLOPS

lemon beurre blanc, pancetta

SWEETS

ADD MINI DESSERTS TO ANY PARTY | (2 CHOICES) \$5 PER GUEST | (3 CHOICES) \$7 PER GUEST

ECLAIRS

bavarian cream

CANNOLI

assorted flavors available: cheese
filled with chocolate chips, chocolate or vanilla

BROWNIE

chocolate

APPLE PIE BITES

whipped cream

BOSTON CREAM PIE

vanilla sponge, creme anglaise

COCONUT CREAM PIE

coconut custard, toasted coconut

TUXEDO STRAWBERRIES

white & dark chocolate

KEY LIME TART

whipped cream

FRUIT SKEWER

seasonal melon, berries

CHEESECAKE MARTINI

mini assorted flavors

CHOCOLATE & VANILLA MOUSSE

chocolate cups

