Displayed Appetizers

Fresh Seasonal Vegetable Crudités

Small Platter serves approximately 25 90.00
Large Platter serves approximately 50 150.00

Chef's choice of fresh and grilled seasonal vegetables Served with Ranch Dipping sauce

Domestic Cheese Board

Small Platter serves approximately 25 90.00
Large Platter serves approximately 50 150.00

Chef's choice of assorted gourmet cheeses, Served With spicy Brown Mustard, assorted crackers

Fruit Display

Small Platter serves approximately 25 90.00
Large Platter serves approximately 50 150.00
Assortment of our freshest seasonal fruits,
Served with a Yogurt Dipping Sauce

Bruschetta

Small Platter 50 pieces 35.00 Large Platter 100 pieces 65.00

Crisp Italian bread topped with a balsamic tomato and basil mixture with parmesan cheese.

Jumbo Shrimp Cocktail*

Small Platter 50 pieces 130.00 Large Platter 100 pieces 200.00

Steamed Jumbo Shrimp served with cocktail sauce and fresh lemon wedges.

Antipasto Display

Small Platter serves approximately 25 market
Large Platter serves approximately 50 market

Signature Dips

(All dips are made fresh, in-house and serve approximately 50 people)

Buffalo Chicken Dip with Tortilla Chips

Spinach/Artichoke Dip with Grilled Pita130.00Seafood Dip with Grilled Pita150.00Pizza Dip with Bread Sticks120.00

120.00

Potatotini Bar

Butter Whipped and Sweet Potato **6.00/person** Mashed served with assorted toppings.

Smoked Bacon Bits, Diced Ham, Cheddar Jack Cheese, Blue Cheese Crumbles, Parmesan Cheese, Sour Cream, Green Onions, Caramelized Onions, Sautéed Mushrooms, Grilled Asparagus Pieces



^{*}Prices may vary due to market fluctuations.

Hot Appetizers

A blend of Spinach and Feta Cheese Delicately layered in Filo Wrap

Hot Appetizers50 pieces	
Meatballs Bite sized meatballs with your choice of sauces: Swedish, Barbeque, Italian Style or Sweet and Sour	30.00
Breaded Chicken Tenders Tender fried strips of Chicken served With Honey mustard Sauce	80.00
Fiesta Jalapeno Poppers Red Jalapeno Pepper halves stuffed with tangy chili cream cheese in crunchy bread crumbs	70.00
Coconut Chicken Pineapple Satay Coconut battered chicken skewers with chunks of grilled pineapple. Served with Piña Colada Sauce.	100.00
Hibachi Beef Skewers Marinated strips of beef with grilled peppers and Onions.	120.00
Vegetable Spring Rolls Made with a refreshing blend of fresh vegetables and served with a Ginger Teriyaki Dipping Sauce.	80.00
Coconut Shrimp Crispy Coconut coated shrimp fried to a golden brown And served with Piña Colada Sauce.	100.00
Cajun Chicken Skewer Lightly breaded strips of chicken with Cajun seasonings.	90.00
Broccoli Cheddar Bites Breaded bites of Broccoli with Cheddar Cheese, Bacon and Fresh Diced Onions	60.00
Chicken Pesto Blossom Chicken, Flavorful Pesto, Italian Cheeses nestled In a Filo Wrap	50.00
Spanakopita	70.00

Sausage Stuffed Mushrooms A savory Sausage and Seasoning mixture stuffed into Button Mushroom Caps.	100.00
Seafood Stuffed Mushrooms Button Mushroom Caps filled with an elegantly seasoned Crab Mixture.	120.00
Boursin Cheese Stuffed Mushrooms Creamy garlic and herb cheese stuffed into button	100.00

Carving Stations

mushroom caps.

(All stations are accompanied by sliced rolls and appropriate condiments)

Top Round of Beef 3.50/person

Prime Rib 5.00/person

Honey Glazed Baked Ham 3.00/person

Herb Roasted Turkey 3.50/person

A Chef is required for each Station 25.00/station

