



Appetizers

— DIPS & SNACKS —

BRIE EN CROUTE \$11++
Whole Brie Baked in Puff Pastry

HUMMUS \$11++ 🍃
Served with Assorted Crudité

ARTICHOKE & SPINACH DIP \$6++
Served with Corn Chips and crackers

ONION DIP \$5++ 🍃
Served with Appropriate Chips

FRESH GUACAMOLE \$9++ 🍃
Served with Tri-Color Tortilla Chips

CHILE CON QUESO \$7++ 🍃
Served with Tri-Color Tortilla Chips

HOMEMADE SALSA \$5++ 🍃
Served with Tri-Color Tortilla Chips



Small (approx. 25 pieces)
Medium (approx. 50 pieces)
Large (approx. 100 pieces)

HOT

MINI BEEF TACOS 🍃

Served with Salsa & Sour Cream
\$98 | \$195 | \$390

RUBEN POTATO SKINS 🍃

Corned Beef, Sauerkraut, Swiss Cheese
Served with Guldens Mustard Dipping Sauce
\$100 | \$150 | \$300

POTATO SKINS

Filled with Chicken & Jalapeno Jack Cheese
\$75 | \$150 | \$300

MINIATURE BEEF WELLINGTON 🍃

Served with Spicy Mustard
\$100 | \$200 | \$400

SEASONED MEATBALLS

Choice of Sauce: BBQ, Teriyaki, Marinara,
\$50 | \$100 | \$200

PROSCIUTTO WRAPPED ASPARAGUS

\$115 | \$230 | \$460

CAJUN SHRIMP SKEWERS 🍃

\$150 | \$300 | \$600

BUFFALO WINGS 🍃

Served with Bleu Cheese Dressing
\$75 | \$150 | \$300

PETITE QUICHE

Assorted Flavors
\$50 | \$100 | \$200

BEEF EMPANADAS

\$50 | \$100 | \$200

COCONUT SHRIMP

Served with Sweet Chile Sauce
\$75 | \$150 | \$300

CHICKEN SATAY 🍃

Choice of Teriyaki Glaze **OR** Peanut Sauce
(Prepared with Peanut Substitute)
\$70 | \$140 | \$280

SLIDERS

Assorted Flavors
\$75 | \$150 | \$300

BEEF SKEWER 🍃

Served with Ginger Teriyaki
\$125 | \$250 | \$500

VEGETABLE SPRING ROLLS

Served with Peanut Sauce
\$50 | \$100 | \$200

SPANAKOPITA

\$65 | \$130 | \$260

MAC & CHEESE WEDGES

\$50 | \$100 | \$200

CHICKEN QUESADILLA CONES

Served with Fresh Salsa
\$75 | \$150 | \$300

KABOBS 🍃

Choice of Beef or Jerk Chicken
\$125 | \$250 | \$500

FRIED GREEN BEANS

\$90 | \$180 | \$360

++All food and beverage subject to 22% gratuity and state tax

Revised 1/2020



Small (approx. 25 pieces)
Medium (approx. 50 pieces)
Large (approx. 100 pieces)

COLD

TOMATO & CHEESE SKEWER

Heirloom Tomato & Mozzarella and artichoke
\$63 | \$125 | \$250

SMOKED SALMON MOUSSE

Served on English Cucumbers
\$163 | \$325 | \$650

BEEF TENDERLOIN CROSTINI

Served with Tarragon Aioli
\$150 | \$300 | \$600

SOUTHWESTERN CHICKEN SALAD

Served on House-made Cracker
\$65 | \$130 | \$260

CHILLED SHRIMP

Served with Lemon & Cocktail Sauce
\$85 | \$170 | \$340

STUFFED STRAWBERRY

Stuffed with Boursin Cheese
\$100 | \$200 | \$400

CURED TUNA

Served with Figs in a Crispy Wonton
\$100 | \$200 | \$400

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DISPLAYS

DELUXE FRESH FRUIT

\$170 ++ / \$295 ++ / \$495 ++ 🍌

Seasonal Assorted Fresh Fruit Artfully Displayed with Assorted Dipping Sauces

BEEF FINISHED ON A ROCK

\$145 ++ / \$270 ++ / \$445 ++ 🍌

Beef tender finished on river rock with crostini with onion aioli

ANTIPASTO

\$200 ++ / \$320 ++ / \$600 ++ 🍌

Prosciutto & Capicola Hams, Fresh Mozzarella & Provolone Cheeses Marinated Roasted Peppers, Marinated Artichoke Hearts, Gourmet Olives, Sundried Tomatoes flavored olives oils and assorted breads

LOX DISPLAY

\$100 ++ / \$150++ / \$300++ 🍌

Cream Cheese Artfully Displayed with
Fried Capers, Fresh Capers, Diced Boiled Egg, Diced Red Onion,
Fresh Chives, Smoked Salmon

MASHTINI BAR

\$100 ++ / \$150++ / \$300++ 🍌

Garlic mashed potatoes in martini glass topping choices of bacon, sour cream, chive and jack cheddar blend of cheese

GOURMET CRUDITES

\$145 ++ / \$270 ++ / \$445 ++ 🍌

Fresh Vegetables with Ranch & French Onion Dip

SOUTHWEST TABLE

\$100 ++ / \$150++ / \$300++ 🍌

Guacamole salsa and house made queso served with tri colored chips
Add taquitos \$50+/\$100+/\$150++

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