



Cold Hors D'oeuvres

TRAYS

WHOLE BAKED BRIE WRAPPED IN PUFF PASTRY (SERVES 15-20 GUESTS) – \$40.00

Baked with caramelized apple slices in a beautiful floral display. Served at room temperature with crackers.

WHOLE POACHED SALMON (SERVES 20-25 GUESTS) – \$95.00

Beautifully displayed with capers, red onions, lemons, cucumber rounds, and crackers. Served with our house made lemon dill aioli.

CHEESE BALLS (SERVES 25 GUESTS) – \$40.00

Choices of: garlic and fresh herbs rolled in pecans or smoked salmon. Each is attractively arranged on a tray with assorted crackers.

Priced Per Person (10 Person Minimum)

CRUDITÉS – \$1.95

ARRAY OF CHEESE CHUNKS LADEN - \$2.95

GOURMET IMPORTED CHEESES WITH FIG SPREAD AND DRIED FRUIT – \$4.50

SLICED FRESH FRUIT WITH CHOCOLATE COVERED STRAWBERRIES – \$2.95

HUMMUS WITH PITA CHIPS (PER PERSON, 10 GUEST MINIMUM) – \$2.25

NINE LAYER MEXICAN DIP WITH NACHOS (PER PERSON, 10 GUEST MINIMUM) – \$2.95

Priced Per Piece (50 Piece Minimum)

SUSHI ROLLS SLICED (48 HOURS NOTICE REQUIRED) – \$3.50

Choice of: California, spicy tuna or vegetable served with wasabi and ginger.

FRESH JUMBO SHRIMP COCKTAIL EXTRAVAGANZA (3 SHRIMP PER PERSON) – \$8.50

PROSCIUTTO WRAPPED MELON SLICES – \$3.50

Fancy, thinly sliced ham from Italy wrapped around fresh melon.

TORTELLINI PESTO SKEWERS (TRI-COLORED, SERVED WITH PESTO SAUCE) – \$1.50

FRESH FRUIT KABOBS WITH CHOCOLATE RASPBERRY SAUCE OR FRUIT DIP – \$2.95

STUFFED RED SKIN POTATOES – \$2.50

Stuffed with cream cheese and chives, jalapeno and cheddar, bacon and cheddar

FINGER SANDWICHES ON PETITE ROLLS (2 PER GUEST) – \$3.50

Includes turkey, roast beef and smoked ham. Served with house made sun dried tomato aioli and a mustard sauce.

PROCUITTO WRAPPED DATES* – \$2.95

Stuffed with goat cheese.

TUNA TARTAR CUPS* – \$3.50

Fresh Ahi Tuna served in cucumber cups with sriracha.

JUMBO SHRIMP COCKTAIL SHOTS – \$4.50

Our innovative take on a classic, served with our zesty house-made cocktail sauce.

STONE CRAB CLAWS, CHILLED OYSTERS AND CLAMS – PRICED PER MARKET

SMOKED SALMON BRUSCHETTA – \$3.25

served on toast points with herb cheese.

CAPRESE SKEWERS – \$2.50

Red onion, grape tomato, bell pepper served with fresh chopped basil, drizzled with olive oil and topped with spices.

ANTIPASTO SKEWERS – \$3.25

Fresh Mozzarella, Imported Genoa Salami, Peppers, Sundried Tomato, and Red Onion Skewers drizzled with an infused virgin olive oil

STUFFED BABY ARTICHOKE* – \$3.25

With shrimp salad.

AHI TUNA TASTING SPOONS* – \$3.25

Sauteed fresh vegetables & herbs atop crostini with sriracha mayo.

***= SERVICE STAFF REQUIRED**



Hot Hors D'oeuvres

Priced Per Piece (50 piece minimum)

STUFFED MUSHROOM CAPS – \$1.75

Sausage, Crab, Parmesan-sun-dried tomato or Florentine.

MOZZARELLA STICKS – \$1.25

Served with our homemade marinara sauce

VEGETABLE CROSTINI* – \$1.95

Sauteed fresh vegetables & herbs atop crostini with sriracha mayo.

SCALLOP STUFFED PHYLLO – \$1.95

Prepared with herbs and cheese.

CHICKEN TACO TARTLET* – \$2.25

CHICKEN TENDERS – \$2.50

With your choice of: honey mustard, BBQ, or zesty mustard sauce:

RUMAKI – \$1.50

Chicken livers wrapped in bacon with water chestnuts and brown sugar.

LUMAKI – \$1.25

Water chestnuts wrapped in bacon lightly dusted with brown sugar.

ARANCINI – \$2.25

Fried risotto balls served with marinara dip

COCKTAIL MEATBALLS – \$0.75

Choice of: BBQ, Italian, or sweet and sour sauce.

Ask about our Martini Display*

COCKTAIL FRANKS IN PUFF PASTRY – \$1.50

With our zesty mustard sauce.

CLASSIC CHINESE PETITE SPRING ROLLS – \$1.50

Served with sweet and sour or hot mustard sauce.

PETITE SHRIMP & GRITS* – \$3.25

PETITE MAC & CHEESE BALLS* – \$1.95

***= SERVICE STAFF REQUIRED**

Priced Per Piece (50 piece minimum)

MINIATURE POTATO LATKAS – \$1.75

Served with applesauce or house made raspberry sour cream dip.

PETITE TENDERLOIN SANDWICH – \$4.95

With house made raspberry horseradish sauce on a fresh-baked roll

GRILLED CILANTRO SHRIMP SKEWERS – \$4.95

HOT ARTICHOKE DIP/HOT CRAB DIP (10 GUEST MINIMUM) – \$2.25

CRABCAKES – \$2.50

Appetizer size served with crab Louie sauce.

PETITE GRILLED LAMB LOLLYPOPS – \$4.95

Served with our house made mint sauce for dipping

GRILLED CHICKEN SATE – \$2.95

Served with Parmesan lemon dipping sauce.

BEEF SATE – \$3.50

Served with raspberry plum dipping sauce

TOMATO-BASIL SOUP SHOTS – \$3.25

With grilled cheese bites

BUFFALO CHICKEN WING – \$1.50

Served with celery sticks and blue cheese for dipping.

SPANAKOPITA – \$1.50

Spinach and feta cheese stuffed phyllo triangles.

BBQ CHICKEN CROSTINI BITES* – \$2.50

THAI CHICKEN LETTUCE CUP – \$2.75

With peanut sauce.

THAI SHRIMP LETTUCE CUP – \$3.50

With peanut sauce.