

SHRIMP TWO WAYS

Oven roasted fresh herb & garlic and sea salt & fresh cracked pepper shrimp cocktail served with spicy cocktail sauce. \$15 dozen

ASPARAGUS IN PROSCIUTTO

Jumbo asparagus wrapped in prosciutto. \$13 dozen

DELICATE PHYLLO TARTLETS

Filled with choice of:

- Jicama, walnut, and blue cheese slaw
 - Shrimp and mango
 - Southwest Chicken Salad
 - Baked artichoke dip
 - Sweet cream and fresh berries
- \$12 dozen

CUCUMBER CUPS

Filled with choice of:

- Hawaiian Ahi tuna
 - Seasoned shrimp
 - Smoked salmon
 - Lobster salad
 - Chicken salad
 - Soba Noodle
 - Mango and roasted pepper
- \$16 dozen

HERB STUFFED CHERRY TOMATOES

Cherry tomatoes stuffed with fresh herbs and cheese. \$12 dozen

CROSTINI

Toasted French bread topped with herbed cheese and a choice of:

- Beef Tenderloin \$17 dozen
- Salmon \$15 dozen
- Shrimp \$15 dozen
- Wild Mushroom \$14 dozen
- BLT \$14 dozen
- Roasted red pepper \$12 dozen

CAPRESE STICKS

Choice of watermelon or cherry tomatoes with fresh buffalo mozzarella and fresh basil drizzled with a balsamic reduction. \$13 dozen

GREEK SALAD SKEWERS

English cucumbers, feta cheese, kalamata olives, and cherry tomatoes dressed with olive oil. \$12 dozen

FRUIT SKEWERS

Skewered pineapple, strawberries, grapes, blackberries, and blueberries served with a sweet fruit dip. \$1.50 each

ANTIPASTO SKEWERS

Greek olives, roasted peppers, cherry tomatoes, salami, and hard cheeses with a light vinaigrette. \$14 dozen

AHI TUNA

Skewers of pepper crusted and seared rare, sushi quality Ahi tuna served with a wasabi aioli. \$19 dozen

HEARTS OF PALM COINS

Oven roasted shrimp, hearts of palm, and radish finished with a lemony vinaigrette. \$15 dozen

GRILLED ZUCCHINI ROLLS

Seasoned and whipped feta cheese with grilled zucchini. \$14 dozen

SILVER DOLLAR SANDWICHES

Pretzel and brioche rolls with choice of:

- Turkey
 - Ham
 - Southwest Chicken Salad
- \$3 each

TEA SANDWICHES

Choice of:

- Smoked salmon on pumpernickel
 - Cucumber on thin white
 - Prosciutto and arugula on sourdough
- \$13 dozen

SPICED ROSEMARY NUTS

\$5 bowl

DESSERTS

ASSORTED BITE SIZED DESSERTS

\$2.00 per person

STUFFED STRAWBERRIES

\$1.00 each

STRAWBERRY SHORTCAKE BITES

\$2.00 each

BEVERAGES

PINK LEMONADE

POMEGRANATE SPARKLER

CITRUS PUNCH

ICED TEA

INFUSED WATER

STRUDEL

Baked delicate phyllo pastry filled with choice of seasoned:

- Lump crab \$18 dozen
- Shrimp \$17 dozen
- Chicken \$16 dozen
- Wild Mushroom \$14 dozen

HUNTER'S MEATBALLS

Cocktail size meatballs sautéed and served with choice of:

- Barbeque sauce
 - Swedish cream sauce
 - Sweet Asian sauce
- \$12 dozen

ASPARAGUS IN PHYLLO

Asparagus baked in phyllo served with honey mustard dipping sauce. \$12 dozen

TWICE BAKED POTATO BITES

Baby potatoes loaded with pancetta, sharp cheddar, chives, and sour cream. \$14 dozen

STUFFED MUSHROOMS

Stuffed with choice of:

- Lump crab \$14 dozen
- Chorizo sausage \$12 dozen
- Pancetta and fresh sage \$12 dozen
- Artichoke dip \$12 dozen

FOR THE LOVE OF BACON

Choice of bacon wrapped:

- Scallops, served with mango salsa \$21 dozen
- Shrimp \$16 dozen
- Potatoes Wedges \$14 dozen
- Chicken \$14 dozen
- Water Chestnuts \$12 dozen

PORK BELLY BITES

Slow braised pork belly kissed with sweet Asian sauce. \$14 dozen

PEPPER & ROSEMARY BEEF

Skewers of grilled rosemary scented beef. \$18 dozen

KOREAN BEEF SKEWERS

Marinated beef topped with a Korean barbeque sauce. \$18 dozen

SLIDERS

Herbed rolls, all of the traditional toppings, and choice of:

- Grilled Steak \$26 dozen
- Angus Beef \$22 dozen
- Pulled Pork \$22 dozen
- Grilled Chicken \$18 dozen

PIGS IN A BLANKET

Chicken sausage wrapped in puff pastry and served with barbeque sauce. \$12 dozen

STREET TACOS

Mini flour tortillas filled with choice of:

- Lobster \$24 dozen
- Pork Belly \$18 dozen
- Carnitas \$18 dozen
- Chicken \$16 dozen

CRAB CAKES

Jumbo lump crab pan sautéed served with a spicy remoulade dipping sauce. \$18 dozen

GRILLED QUESADILLAS

Choice of:

- Chicken
 - Shrimp
 - Grilled veggies
- \$14 dozen

CHARRED OR BONELESS BUFFALO WINGS

Offered hot, barbeque, or hot sesame Asian with ranch dipping sauce. \$12 dozen

Hors D'oeuvres small gathering combination platters

AVAILABLE FOR PARTIES OF 12 PEOPLE OR LESS CONTAINING THE CHEF'S CHOICE OF THE FOLLOWING SEASONAL ITEMS:

\$10 - Lemon chicken, bruschetta, domestic cheese, artichoke pesto - priced per person

\$12 - Corona chicken and shrimp, bruschetta, domestic cheese, crostini with beef, fruit skewers - priced per person

\$15 - Pickled shrimp, artisanal cheese, antipasto skewers, bruschetta, lemon chicken - priced per person

Priced per person and all platters subject to change seasonally

FIRECRACKER CHICKEN & SHRIMP

Spicy marinated, grilled chicken and shrimp served with a chili aioli.

Small \$40

Medium \$70

Large \$95

CORONA GRILLED CHICKEN & SHRIMP

Marinated, grilled chicken and shrimp served with a creamy vinaigrette.

Small \$40

Medium \$70

Large \$95

LEMON CHICKEN SATAY

Marinated and grilled chicken served with a peanut satay dipping sauce.

Small \$30

Medium \$60

Large \$85

CARIBBEAN JERK CHICKEN

Traditional, island flavor grilled jerk chicken served with pineapple salsa.

Small \$30

Medium \$60

Large \$85

PICKLED SHRIMP

Gulf shrimp, lemon, onions, and layered with seasonings.

Small \$45

Medium \$90

Large \$120

FILET OF BEEF

Beef tenderloin seasoned and roasted medium rare, served with horseradish cream sauce, mustard sauce, and herbed rolls.

\$4.50 per person

SALMON BOARD

Smoked salmon, red onions, hard boiled eggs, capers, crème fraiche, and lemons accompanied by crackers and pumpernickel bread.

Small \$40

Medium \$70

Large \$95

ANTIPASTO

An array of small bites consisting of briny olives, cured meats, sharp cheeses, and marinated vegetables.

Small \$55

Medium \$90

Large \$110

CROSTINI BAR

Grilled bread and artisanal crackers offered with olive tapenade, herbed cheese, whipped feta, smoked salmon, marinated peppers, grilled veggies, Italian meats, and olives.

Small \$50

Medium \$70

Large \$90

BRUSCHETTA

Slices of grilled bread with Roma tomatoes, fresh basil, and fresh mozzarella topped with a balsamic reduction.

Small \$30

Medium \$50

Large \$70

HUNTER'S BRUSCHETTA

Creamy, whipped feta cheese with marinated tomatoes, pine nuts, fresh basil, and a balsamic reduction, served with grilled bread.

Small \$40

Medium \$60

Large \$80

MEDITERRANEAN

Homemade hummus, lemon artichoke dip, marinated feta, grilled artichoke hearts, kalamata olives, and pita chips.

Small \$35

Medium \$65

Large \$85

ARTICHOKE PESTO

Artichoke pesto served with baked pretzel chips.

Small \$20

Medium \$35

Large \$50

HOT ARTICHOKE DIP

Artichoke hearts mixed with various cheeses in a creamy dip, served with tri-color corn tortilla chips.

Small \$35

Medium \$55

Large \$80

SPINACH ARTICHOKE DIP

Spinach, artichokes and cheese in a creamy dip, served with salsa, sour cream, and tri-color corn chips.

Small \$40

Medium \$60

Large \$85

BEER CHEESE DIP

Dark beer cheese dip served with pretzel bites.

Small \$35

Medium \$55

Large \$80

CARAMELIZED ONION DIP

Caramelized onions and cheese mixed in a warm and creamy dip, served with grilled bread.

Small \$35

Medium \$55

Large \$80

BACON JALAPENO DIP

Crispy bacon, cheese, and a hint of heat, served with tri-color tortilla chips.

Small \$35

Medium \$55

Large \$80

HOT CRAB DIP

Lump crab meat mixed with cheese and spices, and served with assorted crackers and sliced bread.

Small \$45

Medium \$80

Large \$100

SOUTHWEST SALSA BAR

Freshly made guacamole, warm queso with seasoned beef, and chipotle fire roasted tomato, Pico de Gallo, and tomatillo salsas, served with tri-color corn tortilla chips.

Small \$40

Medium \$60

Large \$80

QUESO DIP

Warm homemade queso with seasoned meat, served with tri-color corn tortilla chips.

Small \$25

Medium \$45

Large \$65

CHIPS, SALSA, & GUACAMOLE

Tri-color corn tortilla chips served with authentic guacamole and fire roasted tomato salsa.

Small \$25

Medium \$45

Large \$65

DOMESTIC FRUIT & CHEESE

A classic cheese board including the chef's choice of domestic and import cheeses, and is accompanied by berries.

Small \$30

Medium \$60

Large \$85

Add assorted crackers .75¢ per person

Add Italian salami \$1.25 per person

ARTISAN FRUIT & CHEESE

A premier selection of the ripest domestic and European cheeses, dried fruits, nuts, and crackers.

Small \$45

Medium \$85

Large \$120

FRESH SEASONAL FRUIT

Hand cut, seasonal melons, fruits, and berries.

Small \$30

Medium \$60

Large \$85

CRUDITES

Fresh, seasonal vegetables hand cut and served with homemade dips.

Small \$30

Medium \$60

Large \$85

BAKED BRIE

Topped with dried cherries and thyme and served with assorted crackers and sliced bread.

Medium \$45

ASSORTED ENDIVE

Belgian endive filled with a choice of mango shrimp or jicama, toasted walnuts, and bleu cheese, dressed with artichoke vinaigrette.

Small \$30

Medium \$50

Large \$70