



Hors D'oeuvres

OFFERED BY THE DOZEN | TWO DOZEN MINIMUM

CHILLED OR ROOM TEMPERATURE

Shrimp Two Ways

Cocktail shrimp oven roasted in fresh herbs, garlic, sea salt, and fresh cracked black pepper. Served with spicy cocktail sauce.
\$18 dozen

Extra Large Shrimp

U10 shrimp oven roasted in sea salt and fresh cracked black pepper. Served with spicy cocktail sauce. \$23 per half dozen

Phyllo Tartlets

Filled with choice of:

- Jicama Slaw, Walnut, and Blue Cheese
 - Shrimp and Mango
 - California Chicken Salad
 - Greek Hummus
 - Caprese
- \$14 dozen

Cucumber Cups

Filled of choice of:

- Hawaiian Ahi Tuna
 - Seasoned Shrimp
 - Smoked Salmon
 - California Chicken Salad
 - Mango and Roasted Red Pepper
- \$18 dozen

Crostini

Toasted French bread topped with herbed cheese and choice of:

- Beef Tenderloin \$21 dozen
- Salmon \$18 dozen
- Shrimp \$18 dozen
- Wild Mushroom \$17 dozen
- BLT \$17 dozen
- Roasted Red Pepper \$15 dozen

Caprese Sticks

Cherry tomatoes with fresh mozzarella and basil, drizzled with a balsamic reduction \$14 dozen
Add Prosciutto \$18.25 dozen

Greek Salad Skewers

English cucumbers, feta cheese, kalamata olives, and cherry tomatoes dressed with olive oil. \$14 dozen

Fruit Skewers

Fresh berries and pineapple skewered and served with a ginger cinnamon dip. \$2 each

Grilled Zucchini Rolls

Whipped and seasoned feta cheese in grilled zucchini. \$16 dozen

Avocado Zucchini Rolls

Creamy avocado and homemade hummus in grilled zucchini. \$16 dozen

Silver Dollar Sandwiches

Pretzel and brioche rolls with choice of:

- Turkey
 - Ham
 - California Chicken Salad
- \$4 each

Club Sandwich

Old school club sandwich, monster style. Turkey, ham, bacon, and all of the traditional toppings. \$4 half sandwich

Asparagus in Prosciutto

Jumbo asparagus wrapped in prosciutto. \$18.50 dozen

Asparagus in Phyllo

Jumbo asparagus baked in phyllo. Served with a honey mustard dipping sauce. \$15.75 dozen

****All appetizers available for pick up on disposable platters.****



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Tea Sandwiches

Choice of:

- Smoked Salmon \$15 dozen
- Cucumber \$13 dozen
- Prosciutto and Arugula \$15 dozen

Open Faced Sandwiches

Grilled bread with choice of:

- Avocado & Radish \$18 dozen
- Steak & Blue Cheese \$18 dozen

Bacon Skewers

Applewood smoked bacon seasoned with fresh ground pepper and brown sugar. \$15 dozen

Spiced Rosemary Nuts

\$15 per bowl

Marinated Olives

\$15 per bowl

Antipasto Skewers

Greek olives, roasted red peppers, cherry tomatoes, salami, and hard cheeses drizzled in a light vinaigrette. \$18 dozen

Tortellini Skewers

Fresh cherry tomatoes, basil, mozzarella, cheese tortellini, and a balsamic reduction. \$18 dozen

Ahi Tuna

Sushi quality Ahi Tuna seared and crusted with fresh cracked black pepper. Served with a wasabi aioli. \$22 dozen

Salmon Bites

Grilled salmon skewers marinated with teriyaki sauce and topped with sesame seeds. \$18 dozen

Korean Beef Skewers

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

SERVED WARM

Strudel

Baked delicate phyllo pastry filled with choice of seasoned:

- Chicken \$18 dozen
- Wild Mushroom \$16 dozen

Hunter's Meatballs

Cocktail size meatballs sauteed and served with choice of:

- Barbeque Sauce
- Swedish Cream Sauce
- Korean Barbeque
- Marinara Sauce

\$14 dozen

Pork Belly Bites

Slow braised pork belly kissed with a sweet Asian sauce. \$16 dozen

For the Love of Bacon

Choice of bacon wrapped:

- Scallops \$25 dozen
- Shrimp \$25 dozen
- Potato Wedges \$16 dozen
- Chicken \$17 dozen
- Water Chestnuts \$16 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
- Black Bean \$18 dozen

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SERVED WARM

Twice Baked Potato Bites

Baby potatoes loaded with bacon, sharp cheddar, chives, and sour cream. \$16 dozen

Street Tacos

Mini flour tortillas filled with choice of:

- Carnitas \$18 dozen
- Chicken \$16 dozen
- Black Bean & Veggie \$16 dozen

Boneless Wings

Offered buffalo, barbeque, or Korean barbeque. Served with ranch dipping sauce. \$12 dozen

Crab Cakes

Lump crab pan sauteed and served with a spicy remoulade dipping sauce. \$18 dozen

Stuffed Mushrooms

Mushrooms stuffed with choice of:

- Lump Crab \$18 dozen
- Chorizo Sausage \$14 dozen
- Bacon and Fresh Sage \$14 dozen
- Italian Sausage \$14 dozen

Pigs in a Blanket

Chicken sausage wrapped in puff pastry and served with barbeque sauce. \$14 dozen

DESSERTS

Assorted Bite Sized Desserts

\$3 each

Stuffed Strawberries

\$2.50 each

Chocolate Covered Strawberries

\$3 each

Strawberry Shortcake Shooters

\$3 each

Mouse Cups

\$3 each

Cheesecake Bites

\$2 each

Brownie & Strawberry Skewers

\$4 each

BEVERAGES

Pink Lemonade \$15 Gallon

Pomegranate Sparkler \$20 Gallon

Citrus Punch \$30 Gallon

Iced Tea \$15 Gallon

Infused Water \$15 Dispenser

Strawberry Basil Lemonade \$30 Gallon

All appetizers available for pick up on disposable platters.



Hors D'oeuvres

SMALL: 10-12 / MEDIUM: 35-45 / LARGE: 50-60

PLATTERS

Firecracker Chicken & Shrimp

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

Small \$45

Medium \$80

Large \$115

Corona Chicken & Shrimp

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

Small \$45

Medium \$80

Large \$115

Lemon Chicken Satay

Marinated, grilled chicken served with a peanut dipping sauce.

Small \$35

Medium \$70

Large \$105

Greek Chicken Skewers

Marinated, grilled chicken served with a creamy tzatziki sauce.

Small \$35

Medium \$70

Large \$105

Key West Shrimp

Gulf shrimp layered with seasonings, lemon, and onions.

Small \$55

Medium \$105

Large \$140

Filet of Beef

Beef tenderloin seasoned and roasted medium rare. Served with horseradish cream sauce and herbed rolls.

\$4.50 per person

Antipasto

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

Small \$65

Medium \$100

Large \$160

Charcuterie

Grilled bread and artisanal crackers offered with cured Italian meats, variety of cheeses, fresh and dried fruits, briny olives, pickled vegetables, and mixed nuts.

\$6 per person

Meat, Cheese & Crackers

Cured Italian meats, and chef's choice of domestic and import cheeses. Served with grilled bread and assorted crackers.

Small \$80

Medium \$120

Large \$160

Bruschetta

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

Small \$35

Medium \$60

Large \$90

Mezze Platter

Homemade hummus, lemon artichoke pesto, tzatziki sauce, marinated feta cheese, grilled artichoke hearts, kalamata olives, stuffed grape leaves, pita chips, and assorted crackers.

Small \$55

Medium \$85

Large \$110

All appetizers available for pick up on disposable platters.



Hors D'oeuvres

SMALL: 10-12 / MEDIUM: 35-45 / LARGE: 50-60

PLATTERS

Hot Artichoke Dip

Artichoke hearts mixed with various cheeses in a creamy dip.

Served with tri-color tortilla chips.

Small \$45

Medium \$75

Large \$110

Spinach Artichoke Dip

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

Small \$50

Medium \$80

Large \$115

Beer Cheese Dip

Dark beer cheese dip served with pretzel bites.

Small \$45

Medium \$75

Large \$110

Bacon Jalapeno Dip

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

Small \$45

Medium \$75

Large \$110

Southwest Salsa Bar

Freshly made guacamole, warm queso with seasoned beef, and three homemade salsas. Served with tri-color tortilla chips.

Small \$50

Medium \$80

Large \$110

Chips, Salsa & Guacamole

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

Small \$35

Medium \$65

Large \$95

Cheesy Crab & Shrimp Dip

Lump crab meat and shrimp mixed with cheese and spices.

Served with assorted crackers and grilled bread.

Small \$55

Medium \$100

Large \$130

Salmon Board

Smoke salmon, red onions, hard boiled eggs, capers, sour cream, cucumbers, and lemons accompanied with crackers and pumpernickel bread.

Small \$45

Medium \$80

Large \$115

Shrimp & Avocado Ceviche

Citrus marinated shrimp and creamy avocado served with tri-color tortilla chips.

Small \$55

Medium \$100

Large \$130

Hearts of Palm Ceviche

Citrus marinated hearts of palm, Roma tomato, and roasted red peppers served with tri-color tortilla chips.

Small \$35

Medium \$60

Large \$90

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Hors D'oeuvres

SMALL: 10-12 / MEDIUM: 35-45 / LARGE: 50-60

PLATTERS

Fresh Seasonal Fruit

Hand cut, seasonal melons, fruits, and berries.

Small \$40

Medium \$80

Large \$115

Fresh Berries

Fresh strawberries, blueberries, blackberries, and raspberries served with fresh whipped cream.

Small \$55

Medium \$105

Large \$225

Domestic Fruit & Cheese

A classic cheese board including the chef's choice of domestic and import cheeses. Accompanied by fresh berries.

Small \$40

Medium \$80

Large \$115

Add Assorted Crackers \$1.25 per person

Artisan Fruit & Cheese

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

Small \$65

Medium \$105

Large \$145

Crudites

Fresh, hand cut seasonal vegetables served with homemade dips.

Small \$40

Medium \$80

Large \$115

Grilled Crudites

Fresh seasonal vegetables, hand cut, seasoned and grilled.

Served with homemade hummus.

Small \$50

Medium \$90

Large \$125

Relish Tray

A modern take on an old school favorite. Assorted pickled vegetables, briny olives, and spicy peppers.

Small \$40

Medium \$80

Large \$115

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