



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. \$20 dozen

Extra Large Shrimp

U10 shrimp oven roasted in sea salt and fresh cracked black pepper. Served with spicy cocktail sauce. \$25 per half dozen

Phyllo Tartlets

Filled with choice of:

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

\$16 dozen

Cucumber Cups

Filled of choice of:

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

\$20 dozen

Crostini

Toasted French bread topped with herbed cheese and choice of:

- Beef Tenderloin \$23 dozen
- Salmon \$20 dozen
- Shrimp \$20 dozen
- Wild Mushroom \$19 dozen
- BLT \$19 dozen
- Roasted Red Pepper \$17 dozen

Caprese Sticks

Cherry tomatoes with fresh mozzarella and basil, drizzled with a balsamic reduction \$14 dozen
Add Prosciutto \$20 dozen

Greek Salad Skewers

English cucumbers, feta cheese, kalamata olives, and cherry tomatoes dressed with olive oil. \$16 dozen

Fruit Skewers

Fresh berries and pineapple skewered and served with a ginger cinnamon dip. \$4.50 each

Grilled Zucchini Rolls

Whipped and seasoned feta cheese in grilled zucchini. \$18 dozen

Avocado Zucchini Rolls

Creamy avocado and homemade hummus in grilled zucchini. \$18 dozen

Silver Dollar Sandwiches

Pretzel and brioche rolls with choice of:

- Turkey
- Ham
- California Chicken Salad

\$5 each

Club Sandwich

Old school club sandwich, monster style. Turkey, ham, bacon, and all of the traditional toppings. \$5 half sandwich

Asparagus in Prosciutto

Jumbo asparagus wrapped in prosciutto. \$20 dozen

Asparagus in Phyllo

Jumbo asparagus baked in phyllo. Served with a honey mustard dipping sauce. \$17.75 dozen



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Tea Sandwiches

Choice of:

- Smoked Salmon \$17 dozen
- Cucumber \$15 dozen
- Prosciutto and Arugula \$17 dozen

Korean Beef Skewers

Marinated beef topped with a Korean barbeque sauce. \$20 dozen

Bacon Skewers

Applewood smoked bacon seasoned with fresh ground pepper and brown sugar. \$17 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. \$20 dozen

Tortellini Skewers

Fresh cherry tomatoes, basil, mozzarella, cheese tortellini, and a balsamic reduction. \$20 dozen

Ahi Tuna

Sushi quality Ahi Tuna seared and crusted with fresh cracked black pepper. Served with a wasabi aioli. *Market Price*

Salmon Bites

Grilled salmon skewers marinated with teriyaki sauce and topped with sesame seeds. \$20 dozen

SERVED WARM

Strudel

Baked delicate phyllo pastry filled with choice of seasoned:

- Chicken \$20 dozen
- Wild Mushroom \$18 dozen

For the Love of Bacon

Choice of bacon wrapped:

- Scallops \$27 dozen
- Shrimp \$27 dozen
- Potato Wedges \$18 dozen
- Chicken \$19 dozen
- Water Chestnuts \$18 dozen

Hunter's Meatballs

Cocktail size meatballs sautéed and served with choice of:

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

\$16 dozen

Pork Belly Bites

Slow braised pork belly kissed with a sweet Asian sauce. \$18 dozen



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SERVED WARM

Sliders

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

- Grilled Steak \$28 dozen
- Angus Beef \$24 dozen
- Pulled Pork \$24 dozen
- Grilled Chicken \$20 dozen
- Black Bean \$20 dozen

Stuffed Mushrooms

Mushrooms stuffed with choice of:

- Lump Crab *Market Price*
- Chorizo Sausage \$16 dozen
- Bacon and Fresh Sage \$16 dozen
- Italian Sausage \$16 dozen

Twice Baked Potato Bites

Baby potatoes loaded with bacon, sharp cheddar, chives, and sour cream. \$18 dozen

Street Tacos

Mini flour tortillas filled with choice of:

- Carnitas \$20 dozen
- Chicken \$18 dozen
- Black Bean & Veggie \$18 dozen

Boneless Wings

Offered buffalo, barbeque, or Korean barbeque. Served with ranch dipping sauce. \$14 dozen

Crab Cakes

Lump crab pan sautéed and served with a spicy remoulade dipping sauce. *Market Price*

Pigs in a Blanket

Chicken sausage wrapped in puff pastry and served with barbeque sauce. \$16 dozen

DESSERT

Assorted Bite Sized Desserts \$3.50

Stuffed Strawberry \$3.00

Chocolate Dipped Strawberry \$3.50

Strawberry Shortcake Shooters \$4

Mousse Cups \$3.50

Cheesecake Bites \$2.50

Brownie & Strawberry Skewer \$5

BEVERAGES

Pink Lemonade \$20 gal.

Pomegranate Sparkler \$25 gal.

Citrus Punch \$35 gal.

Iced Tea \$20 gal.

Infused Water \$20 dispenser

Strawberry Basil
Lemonade \$35 gal.



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 \$80
Medium \$130
Large \$180

Corona Chicken & Shrimp

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

Small \$80
Medium \$130
Large \$180

Lemon Chicken Satay

Marinated, grilled chicken served with a peanut dipping sauce.

Small \$70
Medium \$100
Large \$135

Greek Chicken Skewers

Marinated, grilled chicken served with a creamy tzatziki sauce.

Small \$70
Medium \$100
Large \$135

Key West Shrimp

Gulf shrimp layered with seasonings, lemon, and onions.

Small \$70
Medium \$130
Large \$165

Filet of Beef

Beef tenderloin seasoned and roasted medium rare. Served with horseradish cream sauce and herbed rolls. \$6 per person

Antipasto

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

Small \$85
Medium \$135
Large \$185

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. \$8 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 \$100
Medium \$150
Large \$190

Bruschetta

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

Small \$50
Medium \$100
Large \$145

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 \$65
Medium \$105
Large \$140



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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 \$55
Medium \$95
Large \$140

Spinach Artichoke Dip

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

Small \$60
Medium \$100
Large \$145

Beer Cheese Dip

Dark beer cheese dip served with pretzel bites.

Small \$55
Medium \$95
Large \$140

Bacon Jalapeno Dip

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

Small \$55
Medium \$95
Large \$140

Southwest Salsa Bar

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

Small \$60
Medium \$100
Large \$145

Chips, Salsa & Guacamole

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

Small \$45
Medium \$85
Large \$120

Cheesy Crab & Shrimp Dip

Lump crab meat and shrimp mixed with cheese and spices. Served with assorted crackers and grilled bread.

Small *Market Price*
Medium *Market Price*
Large *Market Price*

Salmon Board

House cured salmon, red onions, tomatoes, hard boiled eggs, capers, sour cream, cucumbers, and lemons accompanied with crackers and toast points.

Small \$70
Medium \$125
Large \$160

Shrimp & Avocado Ceviche

Citrus marinated shrimp and creamy avocado served with tricolor tortilla chips.

Small \$70
Medium \$125
Large \$160

Hearts of Palm Ceviche

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

Small \$45
Medium \$85
Large \$120



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SMALL 10-12 | MEDIUM 35-45 | LARGE 50-60

PLATTERS

Fresh Seasonal Fruit

Hand cut, seasonal melons, fruits, and berries.

Small \$50
Medium \$100
Large \$145

Fresh Berries

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

Small \$65
Medium \$115
Large \$250

Domestic Fruit & Cheese

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

Small \$50
Medium \$100
Large \$145
Add Assorted Crackers \$2 per person

Artisan Fruit & Cheese

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

Small \$80
Medium \$130
Large \$180

Crudités

Fresh, hand cut seasonal vegetables served with homemade dips.

Small \$50
Medium \$100
Large \$145

Grilled Crudités

Fresh seasonal vegetables, hand cut, seasoned and grilled. Served with homemade hummus.

Small \$60
Medium \$110
Large \$150

Relish Tray

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

Small \$50
Medium \$100
Large \$145

All appetizers available for pick up on disposable platters.

