



Hors D'Oeuvres (priced per dozen)

Cold

- Chilled Jumbo Shrimp with a Trio of Sauces - \$36.00
- Sesame Seared Tuna - \$27.00
- Assorted Bruschetta - \$25.00
- Prosciutto and Parmesan Palmier Crisps - \$22.00
- Asparagus with Cream Cheese and Smoked Salmon - \$30.00
- Seedless Grapes and Goat Cheese with Pistachio Nuts - \$25.00
- Chinese Barbeque Pork with Yaki Soba Noodles - \$25.00
- Dates Stuffed with Peppered Boursin Cheese - \$23.00
- Grilled Loin of Lamb with Plum Chutney - \$33.00
- Caprese Skewers with Balsamic Reduction - \$22.00
- Deviled Eggs - \$22.00

Hot

- Smoked Salmon and Risotto - \$28.00
- Shrimp and Avocado Quesadillas with a Housemade Salsa - \$25.00
- Lamb Meatball with Olive Tapenade, Feta Cheese and a Lemon Juice drizzle served in a Phyllo Cup - \$28.00
- Mini Reuben Sandwiches - \$25.00
- Blue Cheese Sliders - \$25.00
- Beef Tenderloin on Dollar Rolls - \$28.00
- Southwestern Chicken Skewers with Cilantro Yogurt - \$22.00
- Bacon Wrapped Dates Stuffed with Chorizo - \$22.00
- Pan Seared Scallops on Polenta - \$27.00
- Fresh Italian Sausage on a Potato Griddle Cake - \$27.00
- Lamb Sausage Pinwheels with Cucumber Relish - \$28.00
- Smoked Salmon Twice Baked Red Potatoes - \$25.00
- Pan-Fried Oysters on Sweet Corn Stew - \$25.00
- Individual Tartlettes - \$31.00
- Chicken and Pineapple Wrapped in Bacon - \$35.00
- Crab Stuffed Mushrooms - \$28.00
- Steak Bites with Gorgonzola Cream Sauce - \$28.00
- Truffle Grilled Cheese with Tomato Soup - \$27.00
- Polenta Cake with Apple Braised Pork and Fennel Slaw - \$25.00
- Crab Cakes - \$28.00
- Salmon Cakes - \$27.00
- Pulled Pork Sliders:
 - BBQ - \$25.00
 - Asian - \$27.00
 - Apple Braised with Fennel Slaw - \$26.00
- Meatballs:
 - Brie Cheese Stuffed - \$24.00
 - Berry BBQ - \$22.00
 - Traditional - \$22.00
 - Swedish - \$26.00
 - Apple Sage Pork - \$25.00

Platters (priced per platter)

- Assorted Cheese Display - \$125.00
- Crudite & Dip - \$75.00
- Assorted Chilled Seafood - \$175.00
- Fruit Display (Seasonal) - \$105.00
- Whole Smoked Salmon Display - \$225.00
- Creamy Dungenous Crab Dip - \$135.00
- Baked Brie Cheese with Apples - \$110.00
- Curried Sweet Potatoes with Cilantro Yougurt Sauce - \$85.00
- Mussels Marinara or Curry - \$ 40.00
- Antipasto Platter - \$135
- Assorted Bite Sized Desserts - \$115

Endless Platters (for weddings and large events only, 50+ people)

- Endless Veggie Platter – \$1.50 per person
- Endless Fruit Platter - \$2.00 per person
- Endless Anitpaso - \$3.50 per person
- Endless Imported and Domestic Cheese Platter - \$3.00 per person