



Hors d' Oeuvres

~~Cold~~

All pricing "per person" unless otherwise stated

Blanched asparagus wrapped in ham and Swiss cheese \$3.75
Roma tomatoes and fresh mozzarella crostinis \$3.25
Grilled beef tenderloin served on bruschetta toasts with horseradish sauce and roasted red peppers \$3.75
Deviled eggs with chives \$2.50
Red and yellow gazpacho shooter canapé, fresh ground pepper and cilantro \$3.75
Tuna sashimi canapé, daikon radish, pickled ginger, wasabi and chives \$4.75
Chili-seared beef carpaccio, avocado, sweet corn mascarpone, chive and black bean phyllo \$5.25
Tortilla rolls - ham, turkey or roast beef with cheese and lettuce rolled in a flour tortilla then sliced \$2.95
Assorted deluxe finger sandwiches \$3.50
Sun dried tomatoes on toasted crostini with melted feta cheese \$3.50
Herbed Goat cheese in a tart shell \$3.95
West Indies crabmeat Salad Cocktails \$6.25
Artichoke bottoms with crabmeat salad served with key lime aioli \$3.75
Tri color cheese tortellini tossed with vegetables and tangy balsamic vinaigrette dressing \$2.15
Exotic green salad with mandarin oranges and feta cheese with rosemary vinaigrette \$1.75
Sweet corn and Black bean salad with roasted bell peppers, southwestern pasta salad \$1.75
Traditional House Tossed Salad, Caesar Salad, or Cole Slaw \$1.50
Southern Style Potato Salad, or Tomato and Cucumber Salad \$1.50
Roasted red bliss potato salad tossed w/ caramelized Bermuda onion, apple wood bacon, scallions and Dijon mustard vinaigrette \$1.75

~~Fried~~

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~~Dips~~

All pricing "per person" unless otherwise stated

Smoked fish dip served with assorted crackers \$2.75
Seafood salad served with assorted crackers \$2.75
Spinach and Artichoke dip (hot) \$2.25
Marinated Chicken Salad Bouchee with rolls \$2.50
Crab and Shrimp Dip \$3.25
Smoked Tuna Dip \$3.25
Spicy sausage tomato dip made with cream cheese served with tortilla chips \$2.50

Spring rolls with sweet chili sauce \$3.25
Angus wings, choose mild or fiery \$2.95
Mozzarella sticks served with house marinara \$2.75
Artichoke hearts served with herb dressing \$2.75
Blue crab claws with Dijon cream sauce \$5.95
Oysters with remoulade \$3.75
Chicken fingers with honey mustard sauce \$3.25
Jalapeno poppers with a tangy blackberry reduction \$2.75
Mahi mahi fingers with tartar sauce \$4.25
Coconut jumbo shrimp with wasabi honey mustard \$5.25
Vegetarian spring rolls with sweet and sour sauce \$3.25

~~Hot Pastas~~

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Three cheese raviolis in a sun-dried tomato cream sauce \$4.50
Spinach and Portobello mushroom raviolis served with a marsala wine butter sauce \$4
Beef Bolognese raviolis baked in a marinara sauce with fontina cheese \$4
Agnolotti with goat cheese and roasted red bell peppers served in a cracked peppercorn alfredo with fresh spinach, artichoke hearts and roasted red bell peppers \$4.50

-Displays-

Sml/Med/Lg—Serves 25, 50, 100, respectively

Mediterranean vegetable display - \$135/275/525

artichokes, eggplant, zucchini, yellow squash, sweet red onion, bell peppers, roma tomatoes and green beans all dressed with balsamic vinaigrette and topped with feta cheese, served with roasted red pepper aioli, roasted garlic aioli and toasted French baguettes

New York style deli tray— \$65/135/235

Sliced turkey, roast beef, ham and assorted cheese served with mustard, mayo and rolls

Smoked salmon display— \$65/135/235

served with mini bagels, cream cheese, chopped onion, eggs, capers and parsley

Boiled shrimp display - \$170/345/650

large shrimp boiled, seasoned and served over crushed ice with lemons and key lime cocktail sauce

Imported and domestic cheese display - \$95/195/375

served with grapes and French baguettes

Mini brie and raspberries en croute—\$75/150/275

Seafood antipasto - \$425/800/1500

Tuscan white bean salad, mixed greens, marinated jump lump crabmeat, gulf shrimp, scallops, slipper lobster tails and lemon thyme vinaigrette

Smoked tuna display— \$150/300/525

with Creole cream sauce, garnished with broiled shrimp, scallions and red onion; served with crostini toast

Fresh Ripe fruit display— \$80/160/315

Premium cut crudités— \$60/110/200

fresh cut vegetable assortment served with roasted garlic parmesan and gorgonzola bleu cheese dips

Platter of Antipasto— \$175/250/450

marinated premium meats and cheeses in EVOO and garlic

-Stations-

Roasted tenderloin of beef with red wine and horseradish sauces \$265/serves 25

Whole roasted bone in turkey breast with orange sage sauce \$195/serves 50

Bourbon glazed hickory smoked ham with warm jack Daniels sauce and honey mustard \$195/serves 50

Herb crusted New York strip loin of beef with au jus and horseradish sauces \$285/serves 30

Mustard seed rubbed roasted pork loin with pork au jus \$245/serves 50

Roasted inside round of beef with red wine au jus and horseradish sauce \$270/serves 30

Steamship of beef with au jus, mayo, stone ground mustard and horseradish sauce \$575/serves 100

Roasted top round of beef served with a merlot gravy and horseradish sauce \$575/serves 80

Pasta station— \$250/med; \$480/lg

choose two house made sauces and two styles of pasta, station will include shredded parmesan cheese, crushed red pepper flakes, freshly cut basil and garlic bread sticks

-Pastas - penne rigate, rigatoni, fuilli, bowties or cheese tortellini

-Sauces - classic basil pine nut pesto, tomato vodka cream sauce, marinara sauce or sun-dried tomato cream sauce

-Add chicken tenderloin, shrimp, cocktail Italian meatballs, and Italian sausages (pick 2) \$100/med; \$200/lg

Seafood cocktail bar— \$750/med; \$1400/lg

mini highballs of jumbo lump crab meat with key lime aioli, cocktail glasses of bay shrimp in a lemon lime cocktail sauce with chives, and tuna marinated in sesame ginger vinaigrette. All served in crushed ice

Dip Station— \$350/med; \$650/lg

spinach and artichoke dip, baba ghanoush, hummus and clam dip, served with pita chips, tortilla chips and flat breads

Bread Station - \$225/med; \$450/lg

assortment of artisan bread, garlic breadsticks, garlic and rosemary-infused olive oil, focaccia, pita bread, hummus, boursin cheese, tapenade and herb butter

Mash Potato Bar - \$175/med; \$325/lg

served with all the traditional fixings

Traditional House Salad Bar - \$135/med; \$250/lg

mixed greens and lettuces and accompaniments to build a traditional salad

~~Hot~~

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Mushroom caps with Italian sausage and feta cheese \$3.50
Stuffed vegetable mushrooms \$2.75
Mini chicken Wellingtons with rosemary demi glace \$2.75
Silver dollar crab cakes with sun dried tomato pesto sauce \$3.75
Filet mignon crostini served with horseradish sauce \$5.95
Coconut chicken tenderloins served with apricot lime sauce \$3.50
Blackened tuna squares with mango salsa \$4.95
Mini beef Wellingtons with red wine shallot sauce \$3.50
Spanakopitas with tzatziki sauce \$3.75
Baby lamb chops with mint demi sauce \$5.25
Hawaiian grouper tenderloins with pineapple, bell peppers and sugar snaps in an apricot lime sauce \$4.25
Sautéed chicken tenderloins with brandy green peppercorn sauce \$3.50
Duck breast spring rolls \$3.50
Baked oysters Rockefeller \$4
Oysters Lafitte - wine sauce and lump crabmeat \$4.75
Oysters Casino - butter, onions and peppers \$4
Oysters parmesan- garlic butter, parmesan cheese and oregano \$4
Scallion wrapped sesame crusted scallop, honey ginger glaze \$4.50
Ratatouille stacks, red, green and yellow pepper, eggplant, fresh mozzarella and polenta cake \$5.25
Thai shrimp skewers with coconut lime sauce \$5.25
Beef medallions with scallions \$4
Shrimp wrapped with smoked bacon, ancho chile butter \$5.25
Duck confit with lingonberry sauce \$6.95
Sweet and sour shrimp kabobs \$5.25
Chicken quesadillas with hot salsa \$3.50
Mini meatballs in marinara or Swedish sauce \$3.50
Steamed pot stickers with soy vinaigrette \$3.25
Curry coconut chicken with mango dipping sauce \$3.50
Fresh scallops wrapped in bacon served with dill wasabi cocktail sauce \$4.50
Santa Fe chicken wraps served with a chipotle and cilantro sour cream \$3.75
Chicken Chili Wraps sweet and spicy chicken bites wrapped with bacon and served with jalapeno ranch \$3.75
Cocktail sausage in bbq sauce \$2.50
Pigs in a blanket with Dijon honey mustard \$2.95

~~Desserts~~

All pricing "per person" unless otherwise stated

Fresh fruit tartlets—Lemon bars—Key lime tartlets—Chocolate topped mini éclairs—
Assorted airy mousses in chocolate cups \$3.50
Fresh fruit cups—French pastries \$3.75
Miniature assorted cheese cakes \$4
Chocolate covered strawberries—Assorted petite fours \$4.50

All prices subject to change according to market rates - A firm price can be confirmed 7 days prior to function
7.5% state sales tax & 20% gratuity will be added - Special orders available