

Catered Hors D'oeuvres

COLD SELECTIONS

Priced Per 50 PCS

- Assorted Tea Sandwiches-** White Grape Chicken Salad, Ham Salad, Egg Salad - \$90
- Tomato Bruschetta-** Garlic Croustade, Roma Tomato, Fresh Basil, Imported Parmesan, Balsamic - \$75
- Mini Deli Subs and Pinwheels-** Assorted Breads and Wraps, Meats, Cheeses and Salads - \$110
- Seafood Salad Croissant-** Mini Croissants, Crab, Shrimp, Mayo, Horseradish, Celery, Lemon Zest- \$190
- Chicken Salad Stuffed Cannoli-** White Grape Chicken Salad Stuffed Cannoli Shell - \$140
- Charcuterie on a Stick-** Fresh Mozzarella, Salami, Cherry Tomato, Artichoke, Olive, Balsamic Drizzle - \$200
- Fresh Fruit Skewers-** Citrus and Mint marinated Cantelope, Honey Dew Melon, Grape, Strawberry - ~~\$125~~
- Caprese Salad Brochette-** Fresh Mozzarella, Grape Tomato, Garlic Basil Pesto - \$140
- Poached Shrimp Cocktail-** Pickling Spice, Tequila Lime Cocktail Sauce - \$150
- Shrimp Avocado Wonton-** Wonton Cup, Avocado Mousse, Bronzed Shrimp, Mango Pico de Gallo \$175

Shared Salads

Priced Per 25 People

- House Salad-** Mixed Greens, Cucumber, Shredded Carrots, Tomato, Red Onion \$55
- Caesar Salad-** Romaine Lettuce, Shaved Parmesan, House Croutons \$65
- Greek Salad-** Organic Greens, Feta Cheese, Kalamata Olives, Cucumber, Roasted Red Peppers, Red Onion, Grape Tomatoes with Feta Vinagrette **\$85**
- Pasta Salad-** Feta Cheese, Capers, Cucumbers, Tomato, Onion, Spinach, Balsamic Vinagrette \$75
- Potato Salad-** Bacon, Celery, Hard Boiled Egg, Mayo, Mustard, Spanish Onion **\$75**



Prices are per person unless otherwise noted, and are subject to a 20% service fee and 7% sales tax. Minimum of 25 people for all Buffets. All prices are subject to change without notice.

Catered Hors D'oeuvres

HOT SELECTIONS

Priced Per 50 PCS

Chicken Wings - Anchor Bar Sauce, Blue Cheese, Celery - \$100

BBQ Pork Muffin - Cornbread Muffin, Slaw Topper - \$150

Chick'n & Waffle Skewers - Fried Chicken, Mini Waffle, Strawberry, Maple Syrup Glaze - \$145

Coconut Shrimp - Sweet Chili Sauce - \$125

Mini Meatballs - Honey BBQ or Putanesca - \$85

Vegetable Spring Rolls - Honey Chili Soy Sauce - \$110

Mini Lump Crab Cakes - Chipotle Aioli - \$180

Assorted Mini Quiche - Parmesan Dust - \$125

Bacon Wrapped Scallops - Bourbon Honey Glaze - \$185

Mini Beef Wellington - Creamy Horseradish - \$225

Fried Mozzarella - Spicy Marinara - \$75

Mac N Cheese Bites - Chipotle Ranch \$95

Beef Sliders - Carmelized Onions, Brie Cheese \$185

Chicken & Lemongrass Potstickers - Sweet Chili Soy Sauce - \$75

Mini Macs - Baked Tortilla, Ground beef, Cheddar cheese, McD Remo , Pickle - \$170

CHILLED SHARED PLATTERS

Priced Per 50 Guests

Assortment of Imported and Domestic Artisan Cheeses, Fresh Berries
Assorted Crackers, Crostini - \$225

Antipasto, Sliced Cured Meats, Imported and Domestic Sharp and Savory Cheeses,
Brined Pepper and Olive Assortment, Roasted Vegetables, Extra Virgin Olive Oil,
Cracked Pepper, Crusty Bread - \$300

Chilled Dip Trio, Assorted Vegetables, Warm Pita, Hummus, Boursin Cheese,
Spinach Artichoke Dip - \$200



*Prices are per person unless otherwise noted, and are subject to a 20% service fee and 7% sales tax.
All prices are subject to change without notice.*