

Catered Hors D'oeuvres

COLD SELECTIONS

Priced Per 50 PCS

Assorted Tea Sandwiches- Watercress and Cucumber, White Grape Chicken Salad, Ham Salad, Egg Salad - \$80

Tomato Bruschetta- Garlic Croustade, Roma Tomato, Fresh Basil, Imported Parmesan - \$75

Beef Tenderloin Crostini- Dijonnaise, Bruleed Bleu Cheese, Micro Greens - \$170

Mini Deli Subs and Pinwheels- Assorted Breads and Wraps, Meats, Cheeses and Salads - \$100

Smoked Salmon Canape- House-Made Cracker, Salmon, Crème Fraiche, Capers, Red Onion \$185

Chicken Salad Stuffed Cannoli- White Grape Chicken Salad Stuffed Cannoli Shell - \$110

Seared Ahi Wontons- Sweet Chili Asian Slaw, Sesame Infused Soy Sauce, Wonton Crisp - \$225

Shrimp Ceviche Shooters- Spicy Lime Marinade, Cilantro Tomato Salsa - \$150

Caprese Salad Brochette- Fresh Mozzarella, Grape Tomato, Garlic Basil Pesto - \$130

Poached Shrimp Cocktail- Pickling Spice, Tequila Lime Cocktail Sauce - \$150

Shared Salads

Priced Per 25 People

House Salad- Mixed Greens, Cucumber, Shredded Carrots, Tomato, Red Onion, Choice of Dressing **\$55**

Caesar Salad- Romaine Lettuce, Shaved Parmesan, House Croutons, Caesar Dressing **\$65**

Greek Salad- Organic Greens, Feta Cheese, Kalamata Olives, Cucumber, Roasted Red Peppers, Red Onion, Grape Tomatoes with Feta Vinagrette **\$85**

Pasta Salad- Spiral Pasta, Feta Cheese, Capers, Cucumbers, Tomato, Onion, Spinach and 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.

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HOT SELECTIONS

Priced Per 50 PCS

Chicken Wings - Anchor Bar Sauce, Blue Cheese, Celery - \$95

Chicken Sate - Sesame Peanut Sauce - \$165

Coconut Shrimp - Sweet Chili Sauce - \$120

Mini Meatballs - Swedish, Honey BBQ or Putanesca - \$75

Vegetable Spring Rolls - Honey Chili Soy Sauce - \$100

Mini Lump Crab Cakes - Classic Remoulade - \$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 - Cranberry Ketchup \$95

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

CHILLED SHARED PLATTERS

Priced Per 50 Guests

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

Sliced Fresh Fruits and Berries - \$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, Boursin, Hummus, Spinach and Artichoke Assorted Vegetables,
Crackers - \$225

Charcuterie, Cured Meats and Pates, Classic Garnish, Flavored Oils, Hard Breads \$350

Smoked Salmon Rosettes, Caraway Rye Toast Points, Crème Fraiche, Chopped Egg,
Capers, Diced Red Onion - \$325



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