

Cocktail Party

Cool / Room Temp Hors d'oeuvres

2 Servings per guest

Spicy Tuna Tartare

On Endive Boat \$12

Smoked Salmon Mousse

canape with crispy onions \$9

Chili & Lychee Ceviche

Fresh Wahoo with Limes \$10

Shrimp Cocktail

house made cocktail sauce \$10

Phyllo Wrapped Asparagus

with Balsamic drizzle \$7

Lobster Roll

Lobster Salad on Artisan Roll \$14

Caprese Skewers

Mozz, Grape Tomatoes, Basil & Balsamic \$7

Tequila Scallops

Lime, Radish, Chives & Avocado \$12

Deviled Eggs

seasonal toppings \$7

Vegetable, Cheese Mousse and Shrimp Verrines

Layered, pickled red onion \$12

Warm Hors d'oeuvres

2 Servings per guest

Sweet Corn Arepas

With Bacon Onion Jam \$7

Mini Tacos

Pork Belly \$8 Shrimp \$10 Steak \$9 Chicken \$8 Pickled Veggies, Pork, Sriracha, soft French roll \$8

Banh Mi

Grilled Brie

Fig & Ginger Jam, candied Pecans \$10

Mini Fritto Misto Cones

with Creole Remoulade \$12

Roast Beef on Rye

Horseradish and pickled Red Onions \$9

Shrimp & Andouille Skewers

Honey Sriracha Sauce \$12

Tangy Mini Kimchi Grilled Cheese

with Monterrey Jack Cheese \$7

Tandoori Chicken

Sweet Potato Crisps \$8

Mongolian Beef Satay

And Peanut Sauce \$10

Thai Chicken Satay

and Peanut Sauce \$9

Gourmet Stone Hearth Pizzas

Assorted, Large, Thin crusted \$8

Bacon Wrapped Scallops

And Garlic Aioli \$12

Crispy Shrimp Spring Rolls

with Choo Chee Curry Sauce \$12

Duck Confit Tarte Flambé

with Balsamic Glaze \$12

Hot Hors d'oeuvres

2 Servings per guest

Pork Belly Kebabs

Pomegranate glaze \$9

Cajun Arancini

Boudin Ball with Pepper Jack Cheese \$8

Meatballs

Moroccan Lamb \$9 Pomegranate Beef \$8 Chicken Parm \$7

Stuffed Mushrooms

Chorizo, Fontina Cheese & Truffle Aioli \$9

NY Strip Steak & Frites

with Tuscan Fries and Béarnaise \$12

Blue Crab Beignets

with Saffron Aioli \$10

Zucchini & Potato Fritters

with Beetroot Sauce \$7

Crab Cakes

with Creamy Remoulade \$14

Spanish Chicken Crouquets

with Fresh Herbs \$8

Baked Oyster Rockefeller

Spinach & Bacon baked \$10

Mozz Stuffed Meatballs

with Tomato Basil Sauce \$9

Mushroom Tartlets

with Gruyere in Puff Pastry \$9

PLATTERS

CRUDITÉS

\$8

Seasonal Vegetables & House-made Dipping sauces

CHEESE

\$12

Imported and Domestic Cheeses & Artisan Toasts and Crackers

ANTIPASTO

\$20

Cured Italian Meats, Roasted and Marinated Veggies, Fresh Herbed Mozzarella & Cherry Tomatoes, Mélange of Olives served with Baguettes

CHARCUTERIE

\$30

A Variety of Premium Cured Meats, Pate de Champagne, Pork Rillettes, Nduja Spread, Mustards, Housemade Marmelades and Savory Jams, Homemade Pickles & Giardiniera, Blue Cheese, Brie and Manchego Cheese, Fresh and Dried Fruits with Marcona Almonds. Served with Artisan Rolls, Breads and Crackers

Food Bars

SANDWICH BAR \$18 per guest

Choose your favorite Sandwich and enjoy an assortment of Artisan Breads & Rolls, Deli Meats, Cheeses, Mayo's & Condiments.

BRUSCHETTA BAR \$15 per guest

Fresh French Baguettes served along with 2 dips
#1 Tomato, Mozzarella, Red Onion, Balsamic Glaze
#2 Spinach, Artichoke & Parmesan

TEX MEX BAR \$25 per guest

Beef & Chicken Quesadillas or Pulled Pork Nachos. Shredded Lettuce, Pico de Gallo, Sour Cream and Tortilla Chips with Salsa

BBQ BAR \$25 per guest

Pulled Pork with Buns and BBQ sauces, Slathered Chicken Drumsticks with Coleslaw, Cornbread & Mac & Cheese

WINGS & SLIDER BAR \$25 per guest

BBQ, Buffalo or Garlic Parmesan Wings. Served with Blue Cheese Dip & Crudités. Hamburger or Cheeseburger sliders

SEAFOOD BAR \$55 per guest

Selection of Raw Clams & Oysters on the half shell, Poached Shrimp, Ceviche accompanied with Cocktail Sauces, Mignonettes, Tabasco, Lemons & French Baguettes with Butter
ADD Alaskan King Crab \$85 / guest