

Ask your server about menu items that are cooked to order or served raw. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness

Hors D'oeuvres-Prices vary

Vegetarian

- Classic Bruchetta** - 1.40 each piece
- Deviled Egg Wedge** - .75 each piece
- Three Cheese Stuffed Mushroom Caps** - 1.40 each piece (Stuffed with a blend of parmesan, feta, and goats cheese)
- Spinach-Artichoke and Feta Strudel with a Red Pepper Aioli** - 1.25 each piece
- Vegetable Spring Rolls with Cucumber Dipping Sauce** – 2.00 each piece
- Tomato & Fresh Mozzarella skewers** - 1.35 each skewer
- Assorted Chef's Selection Canapés** - 1.15 each piece (*variety determined by quantity ordered*)
- Assorted Finger Wrap Sandwiches** –.75 each piece (*variety determined by quantity ordered*)
- Dilled Potato and Leek Croquettes** - 1.05 each piece (with a fresh dill sauce)
- Risotto and Cheese Croquettes** - 1.15 each piece (with roasted red pepper aioli)

Beef, Pork, Chicken, and Duck

- Seared Rare Beef Crostini with Bleu Cheese Mousse** - 2.50 each piece
- Curried Chicken Salad in Cucumber Cups** – 1.65 each piece
- Duck Breast on Pretzel Chip** - 2.45 each piece (with bleu cheese and a dark cherry & port wine sauce, garnished with spiced walnut)
- Grilled Chicken Spring Rolls with Cucumber Dipping Sauce** - 2.50 each piece
- Chicken and Smoked Gouda Croquette** - 1.50 each piece (with sweet BBQ sauce)
- Derby Style Meat Ball with a Bourbon and Brown Sugar Glaze** - 1.25 each piece (with brown sugar bourbon mustard glaze)
- Italian Seasoned Meat Balls** – .75 each piece (with choice of sauce: tomato based Marinara Sauce, Sweet BBQ Sauce, or Swedish Style Sauce)
- Cheddar Polenta Cakes with Shredded Beef and Roasted Corn Salsa** 1.50 each piece (with roasted corn and black bean salsa)

Fish & Seafood

- Gravlox & Lump Crab Ravioli** - 3.00 each piece (with cucumber dill red onion slaw and topped with lemon aioli.)
- Bloody Mary Rock Shrimp Martinis** - 2.75 each piece (topped with a fresh tomato cucumber salsa)
- Grilled & Chilled Shrimp** - 2.50 each piece
- Traditional Shrimp Cocktail** - 2.50 each piece
- Crab Stuffed Crimini Mushrooms**- 1.75 each piece (with a lemon aioli)
- Pan Seared Sea Scallop Crostini** - 3.50 each piece
- Smoked Salmon Mousse on Seedless Cucumber Round** - 1.65 each piece
- Sesame Seared Rare Tuna Martinis with Scallions, Wasabi and Sweet Soy** - AQ
- Seared Sea Scallop Spoon** - AQ (with lemon aioli and sweet potato crisps)
- Coconut Shrimp with a Horseradish and Marmalade Dipping Sauce** - 2.50 each piece
- Maryland Style Crab Cakes with Remoulade** - 2.25 each piece (with citrus aioli)
- Smoked Trout Cakes** –2.00 each piece (with citrus aioli)

AQ = As Quoted



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Endive Boats (3" long boats, 2-3 bite pieces, served cold)

Lobster Salad with Lemon Aioli - 2.75 each piece

Dried Cherries, Chunky Bleu Cheese and Spiced Walnuts – 1.75 each piece

Marinated Wild Mushroom & Asparagus Salad with Fontina Cheese - 1.75 each piece

Goat Cheese Tomato and Pesto - 2.15 each piece

Poached Pear and Boursin Mousse with a Port Wine Syrup – 2.20 each piece

Quesadillas

Caribbean Lobster & Smoked Provolone – 3.25 each piece (with grilled pineapple salsa)

Grilled Chicken with Brie and Raspberry Vinaigrette - 2.50 each piece

Smoked Salmon & Herbed Cream Cheese with a Cucumber-Tomato Salsa - 2.75 each piece

Goats Cheese, Portobello and Roasted Red Pepper & Caramelized Onions - 2.25 each piece

Wild Mushroom, Spinach, Roasted Garlic and Boursin Cheese - 2.25 each piece (with cherry port sauce)

Grilled Shrimp, Spicy Tomato Salsa, Cheddar and Fresh Cilantro - 2.75 each piece

Blackened Chicken & Black Bean Corn Salsa – 1.95 each piece (with Cajun remoulade)

Satays, Picks and Skewers

Adobo Glazed Chicken Skewers - 1.40 each skewer (with mango jicama slaw)

Chicken Satay with a Spicy Peanut Sauce -1.35 each skewer

Grilled Beef Skewers with a Red Pepper Aioli - 1.95 each skewer

Fresh Fruit Picks - 1.65 each skewer

Tomato & Fresh Mozzarella skewers - 2.25 each skewer

Caribbean Jerked Pork Skewers - 1.75 each skewer (with pineapple and mango chutney)

Tuscan Chicken Skewers - 1.25 each skewer (with sun-dried tomato compote)

Spreads, Dips, and Salsa

Chili Garlic Hummus - 1.25 each serving (served with assorted fried pita chips)

Roasted Garlic Hummus -1.25 each serving (served with fried white pita chips)

Spinach and White Bean Tapenade - 1.25 each serving

Kalamata Olive Tapenade - 1.50 each serving

Sun-Dried Tomato & Red Pepper Tapenade – 1.75 each serving

Chef's Choice Hummus & Tapenade - 1.75 per serving (erved with assorted fried pita chips and breads)

Crushed Tomato Salsa - 2.00 each serving (served with blue corn tortilla chips)

Roasted Corn Salsa & Black Bean Salsa - 1.90 each serving (served with blue corn tortilla chips)

Avocado Salsa - 2.25 each serving (served with blue corn tortilla chips)

Lobster Fondue – 2.50 each serving

Spinach and Artichoke Dip – 1.95 each serving

Smoked Salmon Spread – 1.95 each serving



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