

Hors D' Oeuvres Selections

COLD SELECTIONS

Tomato Basil Bruschetta

Fresh Mozzarella, Tomato, Basil, EVOO,
Balsamic Glaze
\$2.50 ea.

Roasted Pepper & Goat Cheese Bruschetta

Roasted Red & Yellow Peppers, Goat Cheese
Crosthini with a Balsamic Drizzle
\$3 ea.

Smoked Salmon Crosthini

Toasted Baguette slices topped with Smoked
Salmon, Fresh Herbs and creamy Cheese Spread
\$5 ea.

Asparagus Wrapped in Crisp Prosciutto

\$7 ea.

Melon Caprese Skewers

Buffalo Mozzarella, Cherry Tomato, Mini Bell
Peppers, Melon, Artichoke Hearts
\$5 ea.

Caprese Salad

Sliced Tomato, Fresh Mozzarella & Basil served
over a bed of Fresh Arugula
With EVOO and a Balsamic Drizzle
\$ 5 ea.

Stuffed Deviled Eggs

Smoked Salmon Capers, Cream Cheese-Apple
Smoked Bacon & Gorgonzola
\$2.50 ea.

Tuna Tartare

Tossed in a Ginger Sauce with Grilled Onion,
Cilantro on a Crispy Corn Tortilla
\$5 ea.

Flat Focaccia Bread

Puree Mint Basil Feta, Diced Tomatoes
\$3 ea.

PLATTERS

Charcuterie Board

Venison Sausage, Lamb, Wild
Boar Sausage served with Mustard,
Market Cheeses and Fruit
\$14.00 per person (feeds 2-4)

Fruit & Cheese Tray

An Elegant Display Featuring Fresh Seasonal
Fruits and Premium Imported and Domestic
Cheeses, served with an Assortment of
Unique Cracker Assortment
\$9.00 per person

Crudités' Vegetable Tray

This Tray includes a Selection of Crisp
Vegetables, Arranged on a Garnished Tray
complete with our Freshly Made Spinach &
Artichoke Dip.
\$7 per person

Beet Caprese

Fresh mozzarella, beets, basil, beef steak
tomatoes drizzled with balsamic reduction and
Extra virgin olive oil
\$11 per person

Pricing is subject to change without notice. All pricing on food, beverage, staff and rentals are based on averages. Exact pricing will depend upon final menu selections.

(Sales tax, Liquor tax and gratuity will be charged to all events/parties, this is non-negotiable)

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HOT SELECTIONS

MEAT

Grilled Beef Tenderloin Slider

Caramelized Onions, Fresh Arugula, Gorgonzola,
Red Onion and Dispread
\$7 ea.

Turkey Meatballs with Marinara Sauce

Topped with Shredded Parmesan and Basil
\$2.50 ea.

Citrus Glazed Tenderloin Skewers

\$4 ea.

Spinach Artichoke-Stuffed Mushrooms

\$2 ea.

Wild Boar Sausage Bruschetta

Tomato, Caramelized Onions and Capers with
Grilled Flatbread
\$10 per order (feeds 2-4 ppl)

POULTRY

Grilled Curry Chicken Skewers

\$4 ea.

Pesto Chicken Slider

Dry Aged White Cheddar, Lettuce, Tomato
\$5 ea.

PASTA

Braised Beef Mac N' Cheese

Individual Baked Mac & Cheese Cups
A creamy cheese macaroni topped braised
beef and green onions
\$5 ea.

VEGGIE

Brussels sprouts Amandine

Topped with a balsamic glaze and almonds
\$7 per order (feeds 2 ppl)

Spanakopita

Phyllo pastry wraps filled with Spinach
and Feta Cheese
\$2 ea.

Hot Artichoke and Spinach Dip

Served with Tandoori Nann Chips
\$4 ea.

SEAFOOD

Crab Cake (Bite Size)

with a Ravigote Sauce
\$5 ea.

Red Fish Tostada

Home made Crispy Tortilla Chip topped with
Red Fish, Black Beans, Feta and Cilantro
\$4 ea.

Panko Fried Shrimp & Horseradish

Japanese Style Breaded Shrimp with a
Horseradish Dipping Sauce
\$4 ea.

Crawfish Hush Puppies

Hush Puppies Battered with Craw Fish,
Drizzled with Tabasco Honey
\$2.50 ea.

Individual Shrimp with Grits Cups

With local yellow grits, sofrito, green onion
\$5 ea

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