



Thank you for considering Dining In for your special event. We appreciate the opportunity to serve you. With over 20 years of experience in the catering industry, everything will be done to your complete satisfaction in making your event a memorable occasion.

Every item on our menu is made fresh and from scratch with quality ingredients, just for you. If you would like something not listed on the menu, let us know as we most likely can accommodate your request. We are proud that many of our customers are repeat customers and that most of our business is from referrals from past clients. We believe that the key to a great event is great food.



Hors D'oeuvres

Pricing/Menu Items are subject to change.

All items in **blue** are served chilled; all items in **red** are served hot. Pricing below is per 25 Servings (pieces) per tray.

Every item on our menu is made fresh for you and from scratch.

Poultry

Curry chicken salad on toasted baguette \$46

Chicken Salad with Corn and Chipotle served on Tortilla Crisps \$48

Individual Buffalo Chicken Dips with Crudités \$58

Balsamic Chicken Breast with Goat Cheese & Figs on Crostini \$48

Moroccan Chicken Canapés \$46

Honey-Balsamic Chicken Breast and Fig Bruschetta \$48

Waldorf Chicken Salad on mini croissants \$62

Chicken Bruschetta with Cranberry-Chile Salsa and Toasted Hazelnuts \$49

Tea Sandwiches with Dilled Chicken Salad - \$42

Roasted turkey breast with cranberry chutney on crisp baguette with melted brie \$54

Savory Chicken Bites - Phyllo cups filled with three cheeses, fresh herbs and roasted chicken breast \$44

Five-Spice Seared Duck Breast with Hoisin Aioli on Crostini \$58

Sweet and Sour Chicken Breast Skewers \$46

Blackened Turkey Skewers with Mango Sauce \$48

Glazed turkey sausage rounds(can be made with pork sausage) \$46

Pistachio Crusted Chicken Bites with Curry-Mango Dipping Sauce \$52

Garlic-Ginger Chicken Kabobs \$46

Smoking Dragon Chicken Wings \$45

Tropical Chicken Satays with Pineapple Relish \$48

Jerk Chicken Skewers with Blackberry Brandy Dipping Sauce \$48

Chicken Satays with Peanut Sauce \$48

Grilled Coconut Wings with Thai Dipping Sauce \$49

Crispy Chicken Tenderloins with creamy honey-mustard \$48

Seafood

Seared Ahi Tuna with Avocado-Cucumber Salsa \$65

Smoked Salmon & Shrimp Parcels \$49

Asian-Style Tuna Tartare on Crisp Crackers \$58

Smoked Salmon Rolls \$48

Skewered Lemon Garlic Shrimp served with seafood sauce \$58

Tea Sandwiches with Shrimp Spread \$52

Smoked Salmon Rillettes with Dilled Yogurt \$48

Shrimp & Swiss Canapés \$52

Sushi grade Seared Tuna Sliders with Sesame Slaw \$79

Ginger-Soy Seared Sushi-grade Ahi Tuna Skewers with Wasabi Dipping Sauce \$68

Shrimp and Avocado Ceviche served on corn tortilla crisps \$55

Chilled Jumbo Shrimp with Creamy Cilantro/Caper Dipping Sauce \$68

Seared Ahi Tuna with Creamy Orange Salsa on Crispy Toast \$65

Crispy Phyllo Shrimp with Wasabi Dipping Sauce \$58

Smoked Salmon Bites with Creamy Macadamia Sauce \$52

Applewood Bacon wrapped shrimp with maple-mustard glaze \$58

Jumbo Grilled Shrimp and Citrus Skewers \$52

Cajun Jumbo Shrimp Skewers \$52

Creamy Lobster and Seafood Dip \$65

Shrimp with Spicy Saffron Sauce served with Crispy Toast \$48

Psaropetes - Shrimp Triangles with shrimp, cheeses and spices \$48

Crab stuffed mushrooms \$55

Jumbo Coconut Shrimp with Pineapple-Mango Dipping Sauce \$56

Rich and Creamy Lump Crab Dip - with toasted baguette \$56

Broiled Mussels with Spicy Paprika Crust \$45

Ginger-Apricot Skewered Shrimp \$68

Garlic Shrimp Bruschetta \$42

Crabcakes with chardonnay cream sauce \$68

Maple Glazed Wild Salmon Sliders with Bacon (can be made without bacon) \$72

Meat

Ultimate BLT Bruschetta – Baguette with Burrata, Fresh Tomato, Arugula & Crispy Pancetta \$52

Beef Tenderloin Rolls Chinoise \$65

Melon wrapped in Parma Ham \$48

Sliced Beef Tenderloin Canapé with Horseradish Cream Sauce \$62

Prosciutto-Wrapped Asparagus \$48

Antipasto Tray - Assorted Italian Meats, Cheeses, Roasted Peppers & Olives \$56

Roasted Beef Tenderloin Canapés with Roasted Pepper & Parmesan Spread \$62

Crostini with Mascarpone, Prosciutto, Fig & Balsamic Reduction \$45

Bruschetta with Ricotta, Tart Apples, Prosciutto & Honey \$46

Organic Beef Carpaccio Crostini with Truffle Vinaigrette - \$78

Tapas Platter with a variety of cold Meats and Cheeses with Crackers \$54

Basque-Style Tenderloin of Beef Crostini \$62

Chorizo and Potato Tortilla Bites \$45

Sophisticated Ham & Cheese Crostini -Melted Fontina & Blue Cheese Spread with Crispy Pancetta \$48

Thinly sliced, Ginger Seared Beef Tenderloin rolls with Scallion Dipping Sauce \$62

Bacon Wrapped Dates Stuffed with Almonds \$42

Bacon Wrapped Dates Stuffed with Gorgonzola \$42

Sweet and Smoky BBQ Pulled Pork Sliders with Coleslaw \$55

Singapore Beef Wontons \$52

Tiny Twice-Baked Potatoes with Cheddar, Fresh Herbs and Bacon \$48

Mushrooms stuffed with spinach, bacon and blue cheese \$44

Beef Tenderloin Sliders with sauce of your choice (blue cheese/red wine, horseradish cream, sweet onion chutney, or saffron bbq) \$82

Fettunta with white beans and pancetta \$42

Cheddar, Smoked Almond and Bacon Dip - with crusty bread \$42

New Zealand Lamb Lollipops - Marinated and Pan-Seared with Creamy Mustard & Cucumber Yogurt dipping Sauces \$79

Glazed Angus Meatballs \$45

Grilled tenderloin steak kabobs with Bloody Mary sauce \$65

Kreatopetes - Meat Triangles featuring beef, cheese, walnuts and spices \$48

Vegetarian

Bruschetta with Gorgonzola and Apples \$38

Crostini with Roasted Butternut Squash, Apple and Pomegranate Reduction \$48

Cheese Straws -light and crisp made with parmesan and asiago \$38

Crusty Bread with Olive Tapenade \$38

Brie & Apple Skewers with Caramel Rum Sauce \$42

Deviled Eggs with Vegan Caviar Garnish \$45

Mediterranean Skewers: Artichoke Hearts, Baby Tomato, Olives, Fresh Mozzarella with Bloody Mary Vinaigrette Dipping Sauce \$42

Gorgonzola and Pecan Stuffed Figs \$42

Eggs Virginian – Similar to Deviled Eggs, with the additional of fresh herbs \$38

Tea Sandwiches Cheddar Chutney Spread \$42

Crostini with goat cheese and homemade fig preserves \$38

Asian-Style Summer Rolls with Scallion Dipping Sauce \$50

Almond and Gorgonzola Stuffed Dates \$42

Grilled Vegetable Tray - Zucchini, Eggplant, Asparagus, Peppers, Baby Tomatoes \$42

Grilled Peppers stuffed with goat cheese and Pinenuts/Balsamic Reduction \$42

Bruschetta with Roasted Garlic, Gorgonzola & Arugula \$38

Caprese Kabobs -Fresh mozzarella, cherry tomatoes and fresh basil \$38

Skewered Marinated Feta and Kalamata Olives \$38

Cucumber Tea Sandwiches \$38

Baby Tomatoes Stuffed with Goat Cheese and Fresh Herbs \$42

Spinach and Strawberry Salad on a Skewer – Orange Balsamic Dipping Sauce \$45

Fava Bean and Sheep's Milk Cheese Crostini \$46

Crostini with Herbed Goat Cheese, Honeyed Walnuts and Cranberries \$48

Bruschetta with Feta, Chile & Poblano Spread \$38

Assorted Fresh Fruit Skewers with Agave Yogurt Dip \$46

Assorted Cheese and Fresh Fruit Skewers (can also be made as a tray) \$46

Open-Face Brie and Pear Quesadillas \$52

Tiny-Twice Baked Potatoes with Fresh Herbs and Cheeses \$52

Crostini with Garlic and Smoked Blue Cheese Spread & Crisp Green Apple \$42

Fried Green Olives stuffed with Italian Cheeses - \$46

Asiago, Sundried Tomato and Mushroom Dip - with crusty bread \$38

Mushroom Caps stuffed with parmesan, herbs and seasoned breadcrumbs \$38

Grilled Zucchini & Feta on Baguette \$38

Caramelized Onion Tartlets \$38

Baked Brie with Golden Raisin Compote served with Cracker Assortment \$42

Crostini topped with Blue Cheese and Caramelized Pear \$38

Warm Panko-Crusted Brie with Homemade Strawberry Confit on Crisp Toast \$54

Brie, Walnut and Cherry Tartlets \$45

Spinach and Artichoke dip -served on/with crusty bread \$38

Mini Mushroom and Onion Tarts \$43

Spinach rounds - Bite-sized morsels of spinach and cheese \$45

Triple Mushroom Tartlets \$40

Tiropetes - Cheese Triangles featuring a trio of cheeses \$42

Crostini with Roasted Tomatoes and Burrata \$48

Mini Black Bean Cakes with Green Onion Cream & Avocado Salsa \$45

Spanakopita - Phyllo Triangles with Spinach and Feta \$48

Zucchini & Cheddar Squares \$45

Ginger Date Wontons \$48

Gorgonzola Crostini with Sancerre Syrup & Arugula \$38

Sweets

Mascarpone Tarts with Honey, Oranges and Pistachios \$54

Pecan Bars \$48

Chocolate Covered Strawberries \$58

Mini Apple Cobblers with Vanilla Scented Whipped Cream \$65

Grilled Pineapple Skewers with Rum Caramel Dipping Sauce \$62

Individual Dark Cherry Crumble with Amaretto \$65

Lemon-Lime Friands (little tea cakes) \$48

Brown Sugar Shortbread Cookies \$48

Orange Pecan Scones \$56

Dark Chocolate Truffles \$48

Individual Peach, Blackberry Parfaits \$55

Key Lime Bars \$38

Mini Fresh Fruit Tarts with Brown Butter Filling \$48

Full-size cupcakes in Chocolate, Vanilla, Lemon or Spiced Carrot Cake \$48

Mexican Brownies \$48

Apple Galette - \$65

Mini Cheesecakes with Strawberry Sauce \$56

Sweet and Tangy Lemon Bars \$38

Rich Chocolate-Mint Brownie Bites – triple chocolate brownies with mint icing \$42

Individual Dark Chocolate Mousse Cups \$58

Strawberry Shortcake Skewers \$56

Dark Chocolate & Star Anise Cake Bites with Coffee Reduction \$54

Chocolate Chunk Oatmeal Cookies with Pecans and Tart Cherries \$48

Individual Warm Bread Pudding with Cinnamon Crust and Bourbon Cream \$68

Pricing listed is for basic trays. Please contact us for pricing on deluxe set-up including tiered trays, tablescapes and linens.

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