

Cold Hors D'Oeuvres Menu

Domestic and Imported Cheese Tray with Wafers

Seasonal Fresh Cut Fruit

An Elegant Array of Honeydew, Cantaloupe, Golden Pineapple, and Strawberries

Chocolate Covered Strawberries

Fresh Ripe Strawberries Dipped in a Milk Chocolate Ganache

Pina Colada Filled Strawberries

Fresh Ripe Strawberries Covered and Filled with a Sweet Pina Colada Cream Cheese Filling

Grilled Vegetable Tray with Zesty Cucumber Dip

Seasonal Vegetables Seasoned with Garlic, Sea Salt, Fresh Cracked Black Peppercorns and Olive Oil Flamed Grilled to Perfection and Served with a Zesty Cucumber Dip

Asparagus Bundles Wrapped with Prosciutto Ham

Fresh Asparagus Spears Blanched in Seasoned Water Bundled Together with Prosciutto Ham

Rustic Asparagus and Country Ham Bruschetta with Crostini's

Fresh Asparagus Blanched and Diced Tossed with Shredded Parmesan, Olive Oil, Sea Salt, Black Pepper, Garlic, Diced Prosciutto Ham, then Splashed with White Balsamic Vinegar Served with Crostini's

Exotic Relish Tray

An Assortment of Olives, Peppers, Mushrooms, Pickles and Hummus Served with Lavash Chips

Anti-Pasta Tray

A Traditional Variety of Italian Meats Paired with Fresh Mozzarella, Mushrooms, Artichokes, Peppers, Drizzled with Olive Oil and a Splash of Balsamic Vinegar

Mini Caramelized Onion and Goat Cheese Panini's

Herb Laced Flat Bread with Chevre and Caramelized Vidalia Onions then Grilled to Perfection

Assorted Mini Sandwiches and Gourmet Wraps

An Array of Sandwiches and Wraps Filled with Your Choice of Meats and Cheeses. Ask for Suggestions

Crab Cheesecake with Lavash Chips and Cocktail Sauce

*Cream Cheese Seasoned with Spices and Crabmeat Whipped to a Creamy Spreadable Dip
Served with Lavash Chips and Cocktail Sauce.*

Mexican Crab Salad Served with Tri-Colored Tortilla's

*Lump Crab Meat Tossed with Lime Juice, Garlic, Pico De Gallo,
Roasted Corn and Black Beans Served with Tri-Color Tortilla Chips*

Peppered Tuna Rasher with Wasabi

Pan-Seared Pepper Crusted Ahi Tuna Sliced Thin Served Medium Rare with Wasabi

Carpaccio

*Thin-Sliced Beef Fillet Drizzled with Olive Oil and Lemon Juice
Topped with Onions and Capers Served with a Garlic Aioli*

Cocktail Shrimp (Peeled) with Cocktail Sauce

*Jumbo Shrimp Cooked in Bouillon Then Seasoned with Old Bay
Served Peeled and Deveined with Cocktail Sauce*

Steamed Shrimp (Unpeeled) with Cocktail Sauce

*Jumbo Shrimp Cooked in Bouillon then Seasoned with Old Bay
Served Unpeeled with Cocktail Sauce*

Hot Hors D'Oeuvres Menu

Spinach Dip with Lavash Chips

*Fresh Baby Spinach Seasoned then Wilted and Folded into a Creamy Cheese Blend
Baked to Perfection Served with Crispy Lavash Chips*

Crab Dip with Lavash Chips

*Lump Crabmeat Blended with Old Bay and a Secret Blend of Spices Folded into a Creamy Cheese Mixture
Baked to Perfection Served with Crispy Lavash Chips*

Cowboy Skewers

*Thinly Sliced Beef Marinated in Bold Spices Grilled Over an Open Flame
Served on a Bamboo Skewer with Garlic Aioli.*

Honey Teriyaki Chicken Satay's

*Tender Chicken Breast Sliced Coated with a Marinade of Teriyaki and Honey Served on a
Bamboo Skewer sprinkled with Toasted Seasoned Seeds.*

Luau Skewers

Fresh Golden Ripe Pineapples Grilled to Perfection with a Thai-Plum Glaze Served on Bamboo Skewers

Grilled Vegetable Skewers

*An Array of Seasonal Vegetables Seasoned with Olive Oil, Sea Salt, Fresh Cracked Black Peppercorns, and Garlic Grilled
to Perfection Served on a Bamboo Skewer with a Zesty Cucumber Dip*

Savory Cannoli's

*Flaky Cannoli Shells Filled with a Variety of Fillings. The Most Popular are Spinach and Crab,
Roasted Red Pepper Hummus, and a Spicy Con Queso Filling.*

Spanokopita's

A Traditional Greek Puff Pastry Stuffed with Spinach and Feta Cheese Baked to a Golden Brown

Tex-Mex Chicken Quesadilla's

*Seasoned Chicken Smothered with Peppers, Onions, Cheese, in a Soft Flour Tortilla
Pan-Seared to a Golden Brown Served with a Spicy Ranch Dipper*

Cremini Mushroom Tequitos

Fresh Cremini Mushrooms Sautéed and Tossed with Onions, Bell Peppers, and Smoked Gouda Rolled in a Flour Tortilla then Pan-Fried to Perfection Served with a Sun-dried Tomato Aioli
\$3.95 per person

Pan-Fried Chicken Morsels

Fresh Chicken Breast Sliced into Bite Size Pieces Dredged in Seasoned Flour then Pan-Fried to a Golden Brown Served with a Tangy BBQ and Honey Mustard Sauce.
\$3.95 per person

Blackened Beef Tips

Sirloin Beef Tips Seasoned with Cajon Spices and then Grilled on an Open Flame to Perfection Served with a Creamy Cool Texas Style Ranch.
\$5.95 per person

Mini Crab Cakes

Lump Crab Meat Folded into a Mixture of Seasonings and Mayonnaise then Broiled to Perfection Served with a Remulade Sauce.
\$6.95 per person

Pan-Seared Sea Scallops with a Tropical Salsa

Sea Scallops Lightly Seasoned with Sea Salt, Fresh Cracked Black Peppercorns and Olive Oil Pan-Seared to a Golden Brown Served with a Tropical Salsa for Dipping
\$6.95 per person

Country Ham and Biscuits with Raspberry Jam

Country Style Biscuits Piled with Thinly Sliced Ham and Raspberry Jam Baked to Perfection can be Served Either Hot or at Room Temperature
\$3.95 per person

Meatballs

Everyone's Favorite – We Can do Any Array of Flavors Please Ask for Suggestions
\$2.95 per person

Coconut Shrimp with Pina Colada Sauce

Jumbo Shrimp Coated with a Coconut Beer Batter Deep Fried to a Golden Brown Served with a Creamy Pina Colada Dipping Sauce
\$6.95 per person

Mini Frittata's

A Traditional Italian Frittata Mixture with Seasonal Vegetables with Parmesan Cheese Baked to Perfection Served in Bite Size Morsels
\$3.95 per person