

Appetizer Platters

MARKET CHEESE PLATE

Selection of Domestic and Imported Cheeses with a Fresh Fruit Garnish
Smoked Gouda, Dill Havarti, Vermont Cheddar and Sage Derby

ITALIAN ANTIPASTO

Marinated mushrooms, Artichoke hearts, vine ripened tomatoes, stuffed green olives, roasted red peppers, grilled zucchini and yellow Squash arranged with thin slices of Genoa Salami, Pepperoni and Prosciutto, Imported Gouda, Provolone and cubes of Fresh Mozzarella cheese.

MOZZARELLA TOMATO BASIL PLATTER

Half moons of Fresh Mozzarella cheese layered with sliced vine ripened Tomatoes and fresh basil leaves with side of extra virgin olive oil

FARMERS MARKET CRISP VEGETABLE CRUDITE

Fresh Asparagus, Cherry Tomatoes, Pea Pods, sliced English Cucumbers, Baby Carrots and Cauliflower served with our creamy house dressing

LOCAL FRESH FRUIT

Fresh Watermelon, cantaloupe, honeydew, chunks of pineapple red and green grapes garnished with blueberries, sliced kiwi and sweet Strawberries

JUMBO SHRIMP PLATTER

Tail on jumbo Shrimp served with our homemade Cocktail sauce with fresh Lemon

HOUSE BAKED FOCCACHIA BREAD

Fresh baked seasoned Foccachia with minced garlic sliced plum tomatoes, shredded Basil leaves and thick sliced of fresh Mozzarella cheese drizzled with extra virgin olive oil

Hors D'Oeuvres

Lobster Martini

fresh lobster salad with lemon zest

Lobster Avocado

shredded lobster meat over avocado gazpacho – shooter or martini glass

Basil Roasted Shrimp

served chilled on a skewer with basil olive oil

Herb Roasted Shrimp

served chilled on a skewer with lemon-herb aioli

Chilled Jumbo Shrimp with Dipping Trio

tarragon mustard sauce, classic cocktail sauce, chili-lime aioli

Bacon Wrapped Scallops

succulent scallops wrapped in smoky pepper bacon

Spicy Bacon Wrapped Scallops

Sweet jumbo sea scallops wrapped in bacon with lime cilantro avocado chili sauce

Mini Crab Cakes

succulent crab, herbs and lemon served with a red pepper aioli

Crab Gazpacho

lump crab meat over avocado gazpacho – martini glass or shooter

Salmon Roll

delicate smoked nova on rolled english cucumber with scallion cream cheese

Salmon Squares

rose of smoked nova over vegetable cream cheese on pumpernickel square

Steak and Potato Skewers

filet of beef, roasted potato and horseradish dipping sauce

BBQ Meatball Skewers

beef meatballs packed with flavor in a spicy homemade bbq sauce

Classic Beef Franks

puff pastry filled mini beef franks with spicy mustard

Hors D'Oeuvres

Sirloin Bruschetta

juicy thin sliced sirloin with cream sauce, scallions and cherry tomatoes on garlic infused crostini

Sliders

mini burgers with sharp cheddar cheese, lettuce, and chipotle mayo with milk shake shooters or beer shots

Empanadas

small versions of the classic Spanish savory turnovers filled with flavorful meats and cheeses

A BLT Bites

stacked canape of bacon, lettuce, roasted tomato with avocado mousse and chipotle cream

Spicy Pork Tenderloin

skewers filled with slow roasted juicy pork tenderloins bites with chili aioli

Bite Size Pulled Pork Biscuits

slow roasted pulled pork in our homemade BBQ sauce stacked on a savory potato biscuit

Antipasti Platter

meats, cheeses, olives, grilled vegetables, roasted peppers, marinated vegetables and more

Teriyaki Beef or Chicken Skewers

tender tri-tip or chicken marinated in our special house-made teriyaki sauce

Stacked Quesadilla

flour tortillas layered with roasted peppers, onions, cheese, chicken or shrimp served with sour cream

BBQ Bacon Chicken

tender grilled chicken and apple wood smoked bacon skewer with house bbq sauce

Buffalo Chicken

spicy marinated chicken skewers with cool homemade chunky blue cheese dressing

Summer Strawberry Chicken

mini pin wheels of stuffed flour tortillas with roasted poppy seed chicken, walnuts and fresh strawberries

Chicken Pineapple

sweet citrus marinated grilled pineapple and chicken skewers

Sweet Waldorf Chicken

savory chicken salad, diced walnuts, dried cranberries and sweet honey on oil and herb infused crostini

Hors D'Oeuvres

The Perfect Fig

luscious figs stuffed with bleu cheese, wrapped in prosciutto

Stuffed Mushrooms

Gorgonzola, hazelnut, red pepper stuffed, Italian stuffed, seafood stuffed

Caprese Salad Skewers

grape tomatoes, fresh mozzarella and basil leaf

Smoked Caprese Bruschetta

grilled ciabatta bread topped with tomato, basil, garlic & smoked mozzarella

Bruschetta Tray

a build-your-own-bite tray passed with a selection of toppings with garlic herb infused baguettes

Prosciutto wrap

fresh asparagus or seasoned melon balls wrapped in fine Italian prosciutto

Deviled Eggs

classic or smoked salmon filling

Artisan and Domestic Cheese Board

a selection of imported fine artisan cheeses with water crackers, baguettes, jam and honey

Seasonal Fresh Fruit Display

a beautiful display of seasonal sliced and whole fruits and berries

Crudité Platter

an assortment of farm fresh, crisp colorful vegetables served with buttermilk peppercorn dip and hummus

Italian style Focaccia

savory Italian roasted red peppers, fresh basil and sliced mozzarella cheese on garlic and herb infused focaccia bread

Black Tie Penguin

The cutest penguins made of stuffed black olives