

# HEARTY DISPLAYS

## Antipasti \$125

*Pesto marinated artichoke hearts, Genoa salami, marinated mozzarella, provolone & prosciutto stuffed baby peppers, stuffed queen olives, capicola, fresh tomato & basil bruschetta, with garlic rubbed baguette crostinis.*

## Asian Platter \$140

*Mini vegetable spring rolls & Ginger pork pot stickers  
With soy dipping sauce & sweet chili dipping sauce*

## Domestic Cheese Board \$130

*Served with assorted crackers & juicy grapes.*

## International Cheese Board \$150

*Served with assorted crackers & fresh fruit.*

## Baked Brie \$90

*French double-cream brie cheese baked in a light puff pastry topped with apricot glaze, fresh grapes and walnuts*

## Crudités \$110

*Carrot sticks, celery sticks, broccoli, radishes, cauliflower  
Served with bleu cheese & ranch dipping sauces.*

## Hummus & Olive Tapenade Platter \$85

*Roasted red pepper hummus & olive tapenade with pita chips & sliced baguettes.*

## Deviled Egg Platter \$70

*Traditional deviled eggs served with a paprika garnish.*

## Smoked Salmon & Trout Display \$160

*Nova Scotia smoked salmon & hickory smoked trout with capers, chopped red onion, hard-boiled egg, & light dill sour cream.  
Served with basket of baguette slices & toast points.*

## Chilled Shrimp Cocktail Display \$180

*2 jumbo shrimps per person with cocktail sauce  
& lemon wedges.*

## Shrimp Ceviche \$125

*Citrus diced shrimp ceviche tossed with bell peppers, tomatoes, red onions & cilantro. Served with guacamole, fresh corn chips & a jalapeno lime tomatillo salsa.*

## Snow Crab Claw Cocktail \$200

*Two Snow Crab claws per person with cocktail sauce & lemon*

## Mini Crab Cakes \$165

*Lump crab served with a sweet chili aioli sauce.*

## Apple Wood Scallops \$140

*Oven roasted fresh scallops wrapped in Apple Wood smoked bacon, in an herb citrus beurre blanc.*

## Three Cheese Artichoke Dip \$125

*Warm cheese and artichoke dip, crusty bread crisp veggies.*

## Mini Stuffed Potatoes \$110

*Mini stuffed potatoes with cheese, bacon  
& sour cream.*

## Green Peppercorn & Brandy Meatballs \$100

*Savory hand-rolled meatballs served in a creamy mild green peppercorn & brandy sauce.*

## Slider Platter \$145

*Mini flat top sliders topped with American cheese, pickle chips & 1000 island.*

## Hot Wing Platter \$125

*Large chicken wings, celery & carrot sticks with bleu cheese dip.*

## Chili-Rubbed Drumsticks \$140

*Oven roasted chicken legs, served in a chili-lime cilantro sauce.*

## Carolina Pork Sliders \$145

*House smoked chopped pork with tangy Carolina bbq  
Topped with house slaw steamed bun*

## Pork Rib Tips \$125

*Dry rubbed rib tips, & a buffalo dipping sauce.*

## Mini Italian Combos \$115

*Capicola, prosciutto, salami,  
& a sun dried tomato spread on mjni fresh rolls*

## Mini Philly Cheese Steak \$120

*Shaved steak served with bell peppers, onions & cheese  
on mini rolls.*

## Mini Quesadillas \$100

*Smoked chicken or shrimp served with  
pico de gallo, guacamole & cilantro sour cream.*

## Chicken Alfredo \$135

*Penne pasta with sliced grilled chicken breast  
in a parmesan cream sauce.*

## Smoked Chicken Penne \$110

*House smoked chicken breast, penne pasta, mushrooms, & cherry tomatoes. Tossed in a tomato saffron cream & topped with parmesan cheese & fresh basil.*

## Italian Roasted Vegetable Pasta \$100

*Penne pasta with roasted fresh peppers, tomato, zucchini squash, garlic & parmesan cheese.  
Tossed in extra virgin olive oil with fresh basil.*

# HORS D'OEUVRES

- Serves 30 guests, 2 pieces pp –  
*Passed or displayed*



## **Sweet Italian Sausage Puff Pastry \$95**

*Sweet Italian sausage with caramelized onion  
in light puff pastry.*

## **Empanadas \$125**

*Flakey puff pastry filled with seasoned beef or spicy chicken topped with chimichurri sauce*

## **Smoked Salmon Flat Bread \$115**

*Nova Scotia smoked salmon, fried capers, chopped onions and warm flatbread with cream cheese*

## **Tomato Caprese Crostini \$100**

*Sliced Tomato, pesto & mozzarella, drizzled with balsamic vinegar & herb infused olive oil on crostini*

## **Shaved Prime Rib Crostini \$100**

*Crostini topped with shaved prime rib & horseradish cream.*

## **Wasabi Glazed Tuna \$110**

*Seared tuna, cucumbers, green onions, & pickled ginger,  
served on top of wonton crisps.*

## **Honey Smoked Salmon Tostada \$130**

*Honey smoked salmon over corn tostada  
with Feta cheese & guacamole.*

## **Chicken \$90 or Beef Skewers \$100**

*Glazed with a Thai peanut sauce*

## **Tomato Bruschetta \$95**

*Roasted tomatoes with capers, red onion, basil and olive on crostini*

## **Mushroom & Brie Risotto Cake \$110**

*Crispy risotto topped with mushroom duxelle, brie & balsamic reduction*

## **Shrimp Peppadew Canapé \$110**

*Sautéed shrimp over peppadew pimento cheese on a tartelette*

# SOMETHING SWEET

- Serves 30 Guests -

## Assorted Pastry Bites

\$125.00++ (90 pieces)

*One square inch portions of vanilla cheesecake, decadent chocolate cakes, pecan squares, white chocolate cream cheese carrot cakes.*

## Chocolate-Dipped Strawberries

\$105.00++ (60 pieces)

*Dark or milk chocolate hand-dipped strawberries.*

## Chocolate Chunk Brownie Display

\$75.00++ (60 pieces)

*Rich milk chocolate brownies that melt in your mouth!*

## Large Cookie Display

\$90.00++ (90 pieces)

*Assortment of large white chocolate macadamia nut cookies, oatmeal raisin & double chocolate chip.*

## Chocolate Fountain

\$8.00++ per person

*Dual chocolate fountains of dark & milk chocolate. Includes sliced strawberries, pineapple cubes, bananas, apples, pound cake, marshmallows, & sugar cookies.*

## Petit Four Display

\$6.00++ per person (120 count)

*Assorted chocolate truffles, macaroon cookies, wafers & marzipan treats.*



*All food & beverage purchases are subject to 20% service charge & 4% sales tax.*