

HORS D'OEUVRES & APPETIZERS

Here are some delicious ways to kick start any occasion!

From The Land

Filet Mignon on Garlic Crostini

Prime filet mignon slow roasted then thinly sliced and rolled with a variety of specialty items including triple crème brie, portobello mushrooms, roasted red peppers, watercress, dijon mustard and horseradish-mayonnaise dressing, served on garlic crostinis.

\$119.99 35 pcs. \$209.99 75 pcs.

Petite Beef Wellington

Filet mignon and sautéed mushrooms in a chef prepared rich brown sauce baked in puff pastry.

\$29.99 per dz.

Steak Empanadas

Char grilled Mexican steak and veggies seasoned with chili powder, cumin and cilantro. Wrapped and baked in puff pastry for a bite sized flavorful appetizer.

\$35.99 per dz.

Spicy Mini Meatballs

Homemade mini beef meatballs made with pancetta, fresh herbs and Romano cheese accompanied by a spicy marinara sauce.

\$59.99 48 pcs.

Beef Tostados

Mexican seasoned ground beef in a mini taco shell served with pico de gallo and sour cream.

\$23.99 per dz.

New Zealand Rustic Baby Lamb Chops

Rustic marinated in fresh rosemary and extra virgin olive oil and grilled to perfection - cooked on site.

Parisian Lamb Chops

Panko crusted with dijon mustard and fresh herbs.

\$74.99 16 pcs. \$149.99 32 pcs.

Pigs in a Blanket

Homemade with Boar's Head cocktail franks wrapped in a fresh dough blanket.

\$13.99 per dz.

"South of the Border" Mushrooms

Chorizo sausage, mushroom duxelle, jalapeno peppers. Topped with a parmesan cream sauce.

\$23.99 per dz.

Skewered Hibachi Chicken in Pineapple

Skewered hibachi grilled chicken beautifully presented in a pineapple.

\$89.99 40 pcs.

Hibachi Chicken and Pineapple on a Bamboo Pick

Speared hibachi chicken and pineapple chunks.

\$23.99 per dz.

Thai Chicken in Lettuce Wraps

Spicy Thai seasoned chicken wrapped in crisp bibb lettuce.

\$23.99 per dz.

Chicken Caesar Twists

Caesar salad wrapped in thinly sliced grilled chicken breast presented on a parmesan crostini.

\$23.99 per dz.

Buffalo Chicken Bites

Buffalo seasoned chicken breast braised, shredded, dusted with bread crumbs then pan fried.

Accompanied by a bleu cheese dressing.

\$23.99 per dz.

Mini Chicken Pot Pies

A savory chef made traditional pot pie made small for two bite delight.

\$31.99 per dz.

Chicken Wings

Buffalo, honey BBQ, spicy BBQ and teriyaki style all available and accompanied by bleu cheese, carrots and celery.

\$16.99 per dz.

We suggest 4-5 pieces per person for a cocktail hour. For a cocktail reception, we recommend 8-10 pieces. Our catering consultants will gladly assist you with your selections.

From The Sea

Shrimp Cocktail

Ice cold jumbo shrimp served with a lemon-lime cocktail sauce and lemon wedges.

\$169.99 60 pcs.

Tequila Lime Shrimp

Jumbo shrimp marinated in tequila, garlic, cilantro, olive oil and fresh lime juice then grilled until tender.

\$39.99 per dz.

Mediterranean Blackened Shrimp

Mediterranean blackened shrimp served on crisp cucumber medallions with cool dill raita.

\$23.99 per dz.

Skewered Coconut Battered Shrimp

Jumbo battered shrimp gently fried and served with an orange marmalade.

\$39.99 per dz.

Mini Shrimp Tacos

Baby shrimp, fresh lime, diced tomatoes, scallions and cilantro stuffed into a baked tortilla cone.

\$23.99 per dz.

Cajun Shrimp

Served with a cool cucumber ranch dressing.

\$39.99 per dz.

Mini Maryland Crab Cakes

Pan seared and paired with a Cajun ranch-remoulade.

\$89.99 50 pcs.

Jumbo Lump Crabtinis

Served in mini martini glasses, a delicious crab cocktail with a classic Louisiana sauce.

\$74.99 16 pcs.

Mini Bar Harbor Lobster Rolls

100% fresh lobster meat, celery, a hint of tarragon, mayonnaise and fresh squeezed lemon on mini potato rolls.

\$299.99 96 pcs.

Sushi

Made by our in house sushi chef

Maki Sushi Platter – Small (12 rolls) \$89.99

Maki Sushi Platter – Medium (26 rolls) \$174.99

Nigari Sushi Platter – Small (12 rolls) \$99.99

Nigari Sushi Platter – Medium (24 rolls) \$189.00

Combo Sushi Platter – Small (12 rolls) \$89.99

Combo Sushi Platter – Medium (24 rolls) \$179.00

Have your event stand out with your own sushi chef hand rolling sushi to order. Chef and complete set-up available. Please call for details!

Great Food Is Flavorful



All catering packages include table cover, utensils, plasticware and any necessary accompaniments. [15]

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Cheese, Veggies and More

Custom Cheese Board

For the cheese connoisseur – our chef will gladly create a custom selection of the finest cheese, dried fruit and mixed nut display.

Priced accordingly

International Cheese Platter

Italian fontina, Holland smoked gouda, Spanish manchego, French triple crème brie, East End chèvre, Wisconsin cheddar, English crackers and clusters of grapes.

\$43.99 extra small \$74.99 small

\$119.99 medium \$149.99 large

Mozzarella Pinwheels

Fresh homemade mozzarella rolled with prosciutto, pesto and sundried tomatoes, finished with a drizzle of balsamic reduction and served on a parmesan toasted crostini.

\$23.99 per dz.

Bocacchini Stacks

Parmesan toasted crostini layered with roasted cherry tomatoes, homemade mozzarella and fresh basil, finished with a balsamic drizzle.

\$23.99 per dz.

Bocacchini Spears

Small mozzarella balls, grape tomatoes, basil and black olives skewered and drizzled with extra virgin olive oil.

\$23.99 per dz.

Crudité and Dip Platter

Garden fresh vegetables served with a homemade roasted red pepper-ranch dip.

\$24.99 extra small \$36.99 small \$49.99 medium

\$65.99 large \$85.99 X- large

Crudité Cups

Individual servings of crudité and roasted red pepper-ranch dip.

\$2.95 each

Hummus and Pita Chips

Authentic Mediterranean chickpea hummus and crisp pita chips on a platter.

\$54.99

Hummus in a Cucumber Cup

A light and healthy appetizer that boasts magnificent flavor, topped with crumbled goat cheese.

\$23.99 per dz.

Guacamole, Salsa and Chips

Authentic Mexican guacamole served in a basket with tri-color tortilla chips and salsa.

\$55.99 small \$99.99 large

Mediterranean Seasoned Crisps and Dips

Oversized artisan bread crisps served with olive tapenade, sundried tomato pesto and creamy herb spreads.

\$69.99

Spinach and Artichoke Dip

Served in a carved red cabbage cup with toasted pita chips on a platter.

\$54.95

Parmesan Crusted Baby Portobello Mushrooms

Lightly battered in shaved parmesan and pan fried, served with a roasted red pepper dip on a platter.

\$43.99 24 pcs.

Portobello Stacks

Marinated grilled portobello mushrooms with fresh mozzarella and a balsamic drizzle.

\$23.99 per dz.

Spanakopita

Classic savory Greek pie triangles of sautéed spinach, onions and feta cheese wrapped in a thin flakey phyllo crust.

\$62.99 50 pcs. \$125.99 100 pcs.

Mac N' Cheese Pots

Our famous homemade Mac N' Cheese presented in mini pots sprinkled with toasted bread crumbs.

\$3.25 each

Soup Shots

Gazpacho, butternut squash or black bean soup served in a shot glass is sure to WOW your guests.

\$3.25 each

Italian Selections

Authentic Antipasto Basket

Chunked parmesan, provolone, prosciutto-wrapped breadsticks, dry hot sausage, roasted peppers, tomatoes, marinated mushrooms, fresh house made mozzarella and olives arranged on a platter.

\$99.99 small \$139.99 medium \$189.99 large

Antipasto Crostini

Italian antipasto, an assortment of fine cheeses and Italian meats, roasted red peppers and other specialty toppings served on crisp crostinis.

\$23.99 per dz.

Prosciutto Wrapped Asparagus and Melon

Tender asparagus spears and ripe honeydew individually wrapped with a thin slice of prosciutto.

\$23.99 per dz.

Game Day Snacks

Jumbo Chicken Wings

Buffalo, honey BBQ, spicy BBQ and teriyaki style all available and accompanied by bleu cheese, carrots and celery.

\$16.99 per dz.

Authentic Taco and Fajita Bar

Fajita steak, taco seasoned ground beef and Mexican grilled chicken with all the fixins' for a great addition to your game day party.

\$15.99 per person
(15 person minimum)

Make Your Own Philly Cheese Steak

Freshly grilled rib-eye steak, sautéed mushrooms, grilled onions, hot cheese sauce and club rolls, served in separate chafing dishes so you can make it just the way you like it.

\$149.99 for 18 sandwiches
\$289.99 for 36 sandwiches

Chili Con Carne

Ground beef chili with red and yellow peppers, finished with melted cheddar cheese and sour cream.

\$50.99 Half Tray \$99.99 Full Tray

Chicken Tenders with Dip

Chicken tenders breaded and lightly fried, served with honey mustard, ketchup and BBQ sauce.

\$50.99 Half Tray \$99.99 Full Tray

Mac 'N Cheese

Made from scratch with whole milk and Land-O-Lakes cheese. So good it's not just for kids!

\$39.99 Half Tray \$79.99 Full Tray

Mini Cocktail Sandwiches

Mini Traditional Baguettes

A mini version of classic favorites including ham and cheese, turkey, roast beef, chicken and tuna salads.

\$54.99 per dz.

Mini Gourmet Baguettes

A mini version of our gourmet sandwiches.

\$59.99 per dz.

