



FABULOUS FOOD • EXCEPTIONAL SERVICE • ANYTIME...ANYWHERE

Platters - All Serve 20- 25 Guests

Baked Brie - \$48 Stuffed with a Balsamic Fig Glaze, Wrapped in Puff Pastry and Baked until Golden Served with grapes, roasted garlic & crackers

Warm Fontina Artichoke Crab Dip - \$58 Served with grapes & crisp house made sourdough bread

Vegetarian Option: \$48

Winter Vegetable Crudités - \$54 a rainbow of crisp seasonal fresh vegetables Served with caramelized onion bacon dip

Chilled Shrimp Cocktail - \$165 Tender Jumbo Tail on Shrimp Served on Ice with Lemon Wedges and Herbed Aioli

Appetizers by the Dozen

Antipasti Skewers

Marinated mozzarella, stuffed green olives, cherry tomato, artichoke hearts, salami \$22.50/dozn -

Crispy Fried Artichoke Hearts

Marinated Artichoke Quarters Fried until Crisp- Served with Lemon Aioli \$23.50/dozen

Skewers

Chicken Satay with Peanut Sauce \$22.50 / dozen

Jamaican Jerk Chicken with Mango Aioli \$22.50/dozen

Bacon Wrapped Herb Butter Shrimp \$29.50/dozen

Bacon Wrapped Dates

Bacon Wrapped Dates with a Creamy Cheese Filling and Balsamic Reduction Drizzle \$21.50/dozen

Crostini - Creamy fromage cheese, Bacon Onion Jam, Roasted Cherry Tomato and Herbs \$22.50/dozen

Crab Bites - Tender Crab Filled Bites Coated in Crispy Breadcrumbs. Served with Lemon Aioli \$29.50/dozen

Cocktail Meatballs - Cranberry BBQ OR Sweet & Spicy honey bourbon \$20.50/dozen

Stuffed Mushroom Caps - Spicy sausage, caramelized onions, & bell pepper OR Fromage, seared leeks, garlic breadcrumbs \$22.50/dozen