

Specialty Appetizers

Butler Passed or Buffet

*Priced per dozen. Minimum of 2 doz per selection.
Each dozen serves 4-6 people.*

Sausage & Shrimp Stuffed Mushrooms
Topped with Parmesan Breadcrumbs and Baked Until Golden Brown 19.00

Sesame Chicken Satays
Marinated and Grilled Chicken Skewers Basted with Sesame Sauce 15.00

Parmesan Prosciutto Twists
Prosciutto, Parmesan & Boursin Cheese Rolled in Puff Pastry and Baked 16.00

Beef Tenderloin Bites
Grilled Tenderloin on House-Made Potato Chips with Horseradish Aioli 24.00

Thai Glazed Shrimp
Black Tiger Shrimp Sautéed and Basted with Sweet and Spicy Thai Sauce 24.00

Wild Mushroom Beggar's Purse
Wild Mushrooms Sautéed with Boursin Cheese and Sherry Then Wrapped In Puff Pastry 18.00

Grilled Shrimp Cocktail
Citrus marinated black tiger shrimp. Served with Cocktail Sauce 24.00

Crab Cakes
Our Famous Homemade Crab Cakes, Served with Lemon Aioli 21.00

Platters

Priced Per Person – Minimum 16 people

Honey Smoked Salmon
Served with diced red onion, capers, hard boiled egg, lemons, parsley & water crackers 4.50

Antipasto Tray
Chef's selection of cured meats, exquisite cheese, house marinated olives, and crostinis 4.50

Fresh Vegetable Crudite
Seasonal raw veggies served with house made gorgonzola dressing 2.25

Meatballs
Our famous House-Made meatballs smothered in marinara and parmesan cheese 3.00

Fruit & Cheese
Fresh cut seasonal fruit paired with imported and domestic cheese, marmalade & crostinis 3.75

Roasted Tomato Bruchetta
Our house bruchetta with oven roasted yellow and red tomatoes, marinated with fresh basil and garlic. Served on baguette crostinis 4.50

Risotto Fritters
Handmade wild mushroom risotto fritters stuffed with gorgonzola. Served with gorgonzola cream sauce 3.50

Spinach & Artichoke Dip
Our scrumptious spinach dip made with artichokes and sun-dried tomatoes. Served with fresh baked herb flatbread. 4.00

Prosciutto Wrapped Asparagus
4.25