Hors d 'Oeuvres

Priced Per Piece

Cheese and Fruit Platter GF \$2.75

Variety of gourmet cheese and cracker selections, strawberries, grapes, pineapple and melon

Vegetable Dip Platter GF/V \$2.75

Chilled fresh vegetables served with choice of hummus, roasted red pepper dip, ranch or blue cheese

Caprese GF \$2.00

Fresh tomatoes, mozzarella, fresh basil, extra virgin olive oil

Roasted Tenderloin on Crostini* \$3.00

Beef tenderloin topped with fresh tomato, fresh basil, green onion, and seasoned with salt and pepper

Beef Skewers* \$2.25

Our own 'House Marinated Flank Steak'

Chicken Satay* \$2.00

Flavorful chicken skewers served with a peanut, scallion and sesame seed sauce

Shrimp Cocktail* §2.75

Served with chilled cocktail sauce

Scallops Wrapped in Bacon* \$3.00

Fresh sea scallops wrapped in hickory maple bacon

Stuffed Mushroom Caps \$1.75

Crabmeat with 'House Made Stuffing'

Mini Crab Cakes* \$3.00

Jumbo crab meat served with tartar sauce

Sausage and Pepper Crostini \$2.00

Fresh crostini, Italian sweet sausage, peppers and onions

Mini Burgers* \$2.25

Served with freshly cut tomatoes and pickles

Mini Hot Dogs \$1.50

Baked in pastry puff

Cheese or Chicken Quesadilla* \$2.00

Monterey Jack cheese, chicken, onions and herbs wrapped in a flour tortilla

Spanakopita \$1.50

Spinach and feta baked in phyllo triangles

Vegetable Spring Rolls \$1.50

Served with duck sauce

Crab Rangoon \$2.25

Served with a spicy chili sauce

Pot Stickers* \$2.00

Choice of vegetable / chicken / pork - served with a soy ginger sauce

*Consuming raw or under cooked meats or eggs may increase your risk of food borne illness Before placing your order, please inform your server of any food allergies GF and V denotes selections that can be served gluten-free, vegetarian or vegan at your request