Hors d'Oeuvres

Priced per100 Pieces

Cheese and Fruit Platter GF \$400

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

Vegetable Dip Platter GF / V \$400

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

Caprese GF \$400

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

Roasted Tenderloin on Crostini* \$500

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

Beef Skewers* \$400

Our own 'House Marinated Flank Steak'

Chicken Satay* \$400

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

Scallops Wrapped in Bacon* \$500

Fresh sea scallops wrapped in hickory maple bacon.

Shrimp Cocktail*GF \$400

Served with chilled cocktail sauce.

Mini Crab Cakes* \$400

Jumbo crab meat served with tartar sauce.

Mini Burgers* \$400

Served with freshly cut tomatoes and pickles.

Stuffed Mushroom Caps \$400

Crabmeat with 'House Made Stuffing'

Crab Rangoon \$300

Served with a spicy chili sauce.

Pot Stickers* \$300

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

Mini Hot Dogs \$250

Baked in pastry puff.

Cheese or Chicken Quesadilla* \$250

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

Spanakopita \$250

Spinach and feta baked in phyllo triangles.

Vegetable Spring Rolls \$250

Served with duck 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.