



OFFSITE HORS D'OEUVRE SELECTIONS

Catering A la Carte

PRICING BASED ON 6 PEOPLE PER SELECTION

COOL IDEAS

- JUMBO SHRIMP COCKTAIL W/ BRANDY MUSTARD SAUCE - \$45
- SMOKED FISH SPREAD - ASSORTED CRACKERS - \$30
- SEAFOOD CEVICHE – BLUE CORN CHIPS - \$40
- CAPRESE SKEWERS - FRESH MOZZARELLA & CHERRY TOMATO, PESTO/BALSAMIC GLACE - \$30
- SEARED AHI TUNA - SEAWEED SALAD, WASABI & SRIRACHA AIOLI - \$55
- ARTISIAN CHEESE & SEASONAL FRUIT DISPLAY – WITH CRACKERS - \$60
- FRESH VEGETABLE CRUDITE - WITH DIPPING SAUCE - \$35
- NEW ENGLAND LOBSTER SALAD SLIDERS – BRIOCHE BUN \$60
- ANTIPASTI PLATTER – MEATS, OLIVES, BREADS AND SPREADS - \$55

HOT CREATIONS

- MOJO CHICKEN SLIDERS – ARUGULA, BRIOCHE BUN, GARLIC AIOLI - \$35
- STEAK SLIDERS – MAYTAG FONDUE & ONIONS - \$45
- GOAT CHEESE CRAB CAKES –CREOLE REMOULADE- \$55
- ARTICHOKE-MANCHEGO CHEESE FONDUE - BLUE CORN CHIPS - \$40; ADD CRABMEAT - \$50
- CHICKEN SATAY SKEWERS - PEANUT SAUCE - \$30
- ISLAND MEATBALLS – PINEAPPLE TERIYAKI GLAZE - \$35
- BLACKENED TENDERLOIN SKEWERS – MAYTAG BLEU CHEESE FONDUE - \$40
- LOBSTER MAC AND CHEESE – THREE CHEESE BLEND, CAVATAPPI PASTA - \$50

These are suggestions of our most popular items.
We have the capability to please even the most discriminating palate.
If you have additional requirements we will be happy to explore your options.