

Hors d'Oeuvres

Our chefs are always on the lookout for new appetizers for your enjoyment. Our banquet party coordinators can customize a menu for you or you can simply pick your selections right from this menu. We suggest selecting 8-10+ selections for a dinner reception, 4-6 selections if you are having a cocktail reception., or if you are looking to add on to your current party the selections are abundant.

COLD HORS D'OEUVRES

Shrimp Cocktail

Jumbo poached shrimp served with cocktail sauce. 3.00

Domestic Cheese Tray

Mild Cheddar, Swiss, Marble & Jalapeño Jack cheeses garnished with grapes & strawberries, accompanied with crackers. 2.75

Fresh Crudites

Broccoli & cauliflower florettes teamed with cucumber slices, carrot & celery sticks accompanied with our Ranch dip. 2.75

Fresh Fruit Tray

Seasonal fresh fruit; watermelon, honeydew, cantaloupe, oranges, pineapple & strawberries. 2.75

Fruit Kebobs

Skewered fresh strawberries teamed with honeydew melon, cantaloupe & pineapple served with sabayon sauce. 2.25

Skewered Cheese Tortellini

Tricolor cheese filled tortellini covered with parmesan cheese, accompanied with a peppercorn ranch dipping sauce. 1.75

Fresh Mozzarella & Melon

Fresh mozzarella skewered with melon & shaved prosciutto. 2.00

Crab & Cream Cheese Puffs

Puff pastry cups with crabmeat, topped with cocktail sauce. 2.25

Provencal Bruschetta

Toasted Italian filone bread rounds topped with grilled vegetables & fresh mozzarella cheese. 2.50

Mini Sandwiches

Roast beef, turkey breast & honey ham served on miniature party rolls with cheese & condiments. 60 pc. | 72.00

Mini Grilled Cheese Pannini

Artisan bread with Old Amsterdam cheese, honey ham & red currant preserves on our pannini grill. 2.00

Mediterranean Hummus

Pureed garbanzo beans with roasted garlic teamed with house made pita chips. 2.00

Pancetta Crisps

Crisp pancetta round on pear slice, bleu cheese & honey. 2.50

HOT HORS D'OEUVRES

Spinach & Artichoke Flatbread

Julienne spinach & artichoke hearts on flatbread with alfredo sauce, fresh mozzarella cheese & baby arugula salad. 2.00

Blackened Chicken Satay

Skewered Cajun seasoned chicken breast, with our country Ranch dressing Asian style dipping sauce. 2.00

Beef Satay

Skewered hoisin marinated grid iron steak strips. 2.50

Coconut Shrimp

Tempura butterflied shrimp with coconut, chipotle cream. 2.00

Mini Crabcakes

Backfin crabmeat blended with lobster aioli, red pepper aioli. 3.50

Crab & Shrimp Stuffed Mushrooms

Crabmeat & shrimp blended with a bacon, onion & mushroom duxelle, dressed with our lobster cream sauce. 2.00

Gorgonzola Bruschetta

Italian flatbread toasted with our gorgonzola & spinach butter topped with marinated Roma tomatoes. 2.00

Goat Cheese Puffs

Mini puff pastry with goat cheese & marinara sauce. 2.00

Calamari Fritters

Julienne tempura fried calamari, teamed with red pepper aioli & honey mustard sauces. 2.75

Potato Shanks

Deep fried potato wedges graced with our Ultimate Mac & Cheese sauce, bacon, sour cream, cheddar cheese & chives. 2.00

Black & Bleu Beef Tips

Blackened beef tenderloin tips served with crumbled bleu cheese & fried onions. 3.50

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