

Appetizers

Priced by the dozen, Minimum 2 dozen

★House favorites

BEEF

Cheeseburgers Slider *(served cold to remain fresh)* 38

Lean ground beef patty stuffed with sautéed mushrooms and onions, topped with American cheese and chipotle aioli

★ **Barbecue Brisket Sliders** *(served cold to remain fresh)* 38

House-smoked brisket with chipotle BBQ sauce, served on a mini brioche bun

Beef Skewers

Thinly sliced flank steak, choose from:

Teriyaki 36

Marinated in our teriyaki sauce, garnished with green onions and sesame seeds GF

Black Pepper Encrusted 38

Sprinkled with black pepper served with sweet chili sauce GF

5 Spice 38

Sprinkled with Chinese 5 spice served with minted Greek yogurt GF

★ **Angus Steak Bruschetta** 40

Thinly sliced baguette topped with Angus beef strips, Gruyere cheese cucumber, red bell pepper, olive oil and seasonings

★ **Roast Beef Tenderloin** 38

Seared medium rare, served on a panko-crusted polenta round, topped with creamy horseradish, red onions, a tomato wedge, and garnished with parsley



Roast Beef Tenderloin



Chicken Satay Skewers



Grape Tomato Caprese

BEEF (CONTINUED)

Mini Taco Bites 36

Mexican-spiced ground beef and cheddar cheese, served in a mini pie shell and topped with sour cream and pico de gallo

Italian Meatballs - Sweet and Sour OR Marinara 16

Italian-style meatballs cooked until tender, served in your choice of either our sweet and sour sauce with assorted peppers and pineapple OR our marinara sauce topped with fresh Parmesan cheese

***Bacon-Wrapped Tenderloin Bites** 34

Seared beef tenderloin tips wrapped with honey-smoked bacon GF



PORK

★ **Tortellini Skewers** 36

Cheese tortellini, provolone cheese, salami, pimiento-stuffed green olive, drizzles with Italian dressing GF

Prosciutto-Wrapped Asparagus 40

Grilled asparagus wrapped in prosciutto GF

Pizza Bites 36

Ground sausage, marinara sauce and cheese in a bite-sized filo cup

Pizza Flatbread 36

Flatbread with pizza sauce, pepperoni and mozzarella cheese

Cuban Pork Sliders (served cold to remain fresh) 38

Pulled pork with Cuban seasoning topped with sliced pickles served on a brioche bun

★ **Pulled Pork Slider with Garlic Aioli** (served cold to remain fresh) 38

Pulled pork mixed with our BBQ sauce and topped with a dollop of our garlic aioli

★ **Apple and Pancetta Flatbread** 36

Flatbread with pancetta, apple, aged cheddar cheese and fresh arugula

PORK (CONTINUED)

Prosciutto-Wrapped Melon 36
Assorted melon wedges wrapped with prosciutto ham

Pork Pot Stickers 38
Pot stickers served with our sweet chili dipping sauce

LAMB

Grilled Lamb Chops 55
Gently seasoned served with Tzatziki sauce GF

Lamb Bites 45
Topped with mint and feta salsa GF

Lamb Cracker 50
Spiced lamb sliced, served on pepper cracker, topped with Tzatziki sauce

POULTY

Buffalo Wings 24
Hot and Spicy OR BBQ

Chicken Skewers

Choose from:

★ **Teriyaki** – Marinated in our teriyaki sauce, garnished with green onions and sesame seeds GF 36

Spicy Peanut – Glazed in our spicy Asian peanut sauce, garnished with chives and sesame seeds GF 36

★ **Buttermilk Fried Chicken Bites** – Whole white chicken pieces breaded and fried, served with our Cajun Creole dipping sauce 38

Coconut Breaded – Served with sweet chili sauce 38

Chicken Zucchini Croquettes 36
Served with guacamole relish GF

Ginger Chicken Sliders 38
Chicken and ginger patties topped with our lime aioli

Turkey Scallion Meatballs with a Soy-Ginger Glaze 20
Turkey meatballs with a soy sauce and ginger glaze

★ **Thai Chicken Salad** 36
Shredded chicken, carrots, cabbage, pecans mixed with our Thai peanut sauce served in a Belgium endive spear GF

SEAFOOD

Scallop, Caviar Canapes

Sliced scallops, aioli and caviar served on toast rounds

50



Teriyaki Salmon Bites

Cubed salmon glazed with teriyaki sauce, baked and sprinkled with sesame seeds GF

45

Smoked Salmon Cucumber

Cucumber wheel, cream cheese, garnished with fresh dill

Add tobiko caviar GF

40

Smoked Salmon Baguette

Toasted baguettes topped with cream cheese, smoked salmon, capers and dill

40

Pan-Seared Scallops

Topped with creamy pesto sauce, served on an Asian soup spoon

40

★ Sesame-Crusted Crab Cakes

Dungeness crab cakes, served on an Asian soup spoon, topped with wasabi aioli, fresh ginger and a cucumber wedge

39

★ Coconut Prawns

Hand-breaded jumbo prawns served with sweet chili sauce

36

★ Prawn Skewers

Jumbo prawns marinated in our garlic-chili sauce and skewered on wooden chopsticks GF

38

Crab Avocado Bites

Dungeness in a tart shell, topped with Parmesan and green onions

38

★ English Cucumbers

Cucumber boats stuffed with Dungeness crab meat, garnished with a red pepper fan GF

38



Prawn Skewers



Sesame – Crusted Crab Cakes

SEAFOOD (CONTINUED)

Bacon-Wrapped Scallops

42

North Atlantic sea scallops wrapped in thickly sliced honey-cured bacon **GF**

Ahi Tuna Poke

42

Cubes of Ahi tuna, marinated, served on an Asian soup spoon and garnished with pickled ginger **GF**

DUCK

Hoisin Duck

40

Sliced duck marinated in orange plum sauce, served on a crostini, topped with orange sauce and green onions

Smoked Salmon Baguette

40

Toasted baguette topped with cream cheese, smoked salmon, capers and dill

★ Shrimp Shooters

38

Jumbo prawn served in a shot glass with cocktail sauce, garnished with a lemon wedge and cilantro **GF**

PINWHEEL SANDWICHES

Italian

36

Roasted peppers spread, salami, pepperoni and provolone, sprinkled with romaine lettuce and rolled into a large flour tortilla

Ham and Cheese

36

Herbed cream cheese, Black Forest ham and American cheese, rolled into a large flour tortilla

Turkey

36

Havarti cheese and garlic mayonnaise, rolled into a large flour tortilla

★ Grilled Vegetables

36

Grilled marinated vegetables and red pepper hummus, rolled into a large flour tortilla **V**





Market-Fresh Fruit Platter



Cheese Platter



Bruschetta



Sweet Potato Bites



Fig Jam and Goat Cheese Crostini

VEGETARIAN

- Mashed Potato Cakes** 36
Yukon gold potatoes mixed with herbs, eggs and cheddar cheese, formed into a patty and grilled ✓
- White Bean, Sun-Dried Tomato Cuties** 35
Cucumber filled with white bean mousse, topped with sun-dried tomato puree 
- Sweet and Spicy Phyllo Poppers** 35
Cream cheese, pepper jack cheese topped with jalapeño jelly, served in a bite-sized filo cup ✓
- ★ **Vegan Bruschetta** 35
Tomatoes, basil and herbs, served on top of vegan bread 
- ★ **Spinach Dip Bites** 35
Spinach dip, served hot in a bite-sized filo cup
- Cranberry Brie Bites** 35
Brie, cranberry sauce and rosemary, served in a bite-sized filo cup ✓
- Portobello Mushroom Slider** 38
Portobello marinated in olive oil and Balsamic vinegar, grilled and served with melted cheddar cheese and dill pickle aioli on a brioche bun ✓
- ★ **Stuffed Cherry Tomato Filled with Pesto Cream Cheese** ✓ GF 36
- ★ **Fig Jam and Goat Cheese Crostini** 36
Crostini topped with chevre goat cheese and fig jam ✓
- Bruschetta** 36
Fresh grilled eggplant, Roma tomato, fresh mozzarella, served on a crunchy crostini and topped with fresh basil ✓
- Traditional Italian Deviled Eggs** 33
Farm-fresh eggs filled with creamy egg yolks and fresh herbs
- ★ **Grape Tomato Caprese** 30
Fresh mozzarella, basil and grape tomatoes, marinated in olive oil and balsamic vinegar, served on a frill pick  GF

VEGETARIAN (CONTINUED)

Marinated Vegetable Flatbread	36
Assorted grilled marinated vegetables served on flatbread and drizzled with our balsamic reduction 	
★ Rice Paper Rolls	40
Filled with Asian vegetables, carrots, celery, bean sprouts, Napa cabbage, snow peas, red onions, tossed in our Thai peanut sauce, served with a spicy Kalbi sauce, and garnished with peppers and sesame seeds  	
Vegetarian Mini Egg Rolls	33
Seasonal vegetables, fried in a wonton wrapper, served with Chinese hot mustard, garnished with sesame seeds and green onions 	
Roasted Pesto Potato Bites	36
Slices of Yukon gold potatoes, roasted and topped with a potato puree and dollop of pesto  	
Sweet Potato Bites	36
Sliced sweet potato, roasted and topped with cilantro and pesto puree  	
Spinach-Stuffed Mushroom Caps	36
Large button mushrooms filled with spinach, herbs and feta cheese  	
Wild Mushroom Tartlets	36
Wild mushrooms in a rich quiche batter, topped with Asiago cheese, served in a mini pie shell 	
Spanakopita	30
Filo dough stuffed with feta cheese and spinach 	
Watermelon, Mozzarella, Blueberry Bites	30
Fresh watermelon and mozzarella balls with blueberries served on a skewer  	

Stations

(Build Your Own)

Tachos	60	Potato Skins	65
Tater tots, hot cheese sauce, onions, jalapeño peppers, sour cream, guacamole, salsa and onions		Potato skins, hot cheese sauce, onions, jalapeño peppers, sour cream, guacamole, ranch dressing, salsa and onions	

PLATTERS	Small <i>(serves 10-15)</i>	Medium <i>(serves 20-25)</i>	Large <i>(serves 50-55)</i>
<p>★ Charcuterie Board Salami, prosciutto, pepperoni, assorted domestic and imported cheeses, assorted nuts, olives, fresh berries, grapes, Dijon mustard, fig jam, sun-dried tomatoes, crostini and crackers</p>	90	135	270
<p>★ Market-Fresh Fruit Platter Sliced watermelon, cantaloupe, honeydew, and pineapple, topped with grapes and seasonal berries </p>	50	75	155
<p>★ Vegetable Crudité with Hummus Assorted fresh vegetables accompanied by pita triangles and choice of garlic hummus <i>and</i> roasted red pepper hummus </p>	50	75	155
<p>★ Cheese Platter A variety of imported and domestic cheeses including Gouda, cheddar, smoked cheddar, Swiss, Stilton, brie, black pepper-encrusted goat cheese, served with fig jam, grapes, dried apricots, nuts, dates, and an assortment of crackers </p>	60	95	198
<p>Pesto and Sun-Dried Tomato Cheese Torta Layered house-made pesto and sun-dried tomatoes with goat and cream cheeses, served with assorted crackers </p>	65	102	210
<p>★ Trio of Spreads Fresh olive tapenade, roasted garlic and Parmesan, and artichoke jalapeño dips, served with an assortment of baguettes and pita triangles </p>	60	90	165
<p>Mini Baguette Sandwich Bites Baguette filled with a variety of smoked turkey, Bavarian ham, roast beef and assorted vegetables and sliced </p>	50	75	155
<p>7-Layer Dip Refried beans layered with sour cream, guacamole, salsa, Tillamook cheddar cheese, tomatoes, onions and olives, served with tortilla chips </p>	50	75	150
<p>★ Grilled Marinated Antipasto Eggplant, squash, peppers, mushrooms, asparagus, red onions, grape tomatoes and Kalamata olives, seasoned, grilled over an open flame, served with salami, provolone cheese and fresh mozzarella balls, accompanied by garlic dipping oil and sliced French baguettes</p>	65	102	210
<p>Baked Brie with Seasonal Berries and Pecans (Medium) Brie topped with candied pecans and seasonal berries, served with an assortment of crackers and sliced baguette </p>		75	

All prices subject to change

Consuming raw or under cooked meats, poultry, seafood, shellfish, or eggs may increase the risk of food borne illness. We offer products with peanuts, tree nuts, soy, milk, eggs and wheat. While we take steps to minimize the risk of cross contamination, we cannot guarantee that any of our products are safe to consume for people with peanut, tree nut, soy, milk, egg or wheat allergies.