

Appetizers

Priced by the dozen, Minimum 2 dozen

★House favorites

BEEF

Cheeseburgers Slider *(served cold to remain fresh)*

41.05

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)*

41.05

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

Beef Skewers

Thinly sliced flank steak, choose from:

Teriyaki

38.90

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

Black Pepper Encrusted

41.05

Sprinkled with black pepper served with sweet chili sauce **GF**

5 Spice

41.05

Sprinkled with Chinese 5 spice served with minted Greek yogurt **GF**

★ **Angus Steak Bruschetta**

43.20

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

★ **Roast Beef Tenderloin**

41.05



Roast Beef Tenderloin



Chicken Satay Skewers



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

Grape Tomato Caprese

BEEF (CONTINUED)

Mini Taco Bites

38.90

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

17.30

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**

36.75

Seared beef tenderloin tips wrapped with honey-smoked bacon GF



Pesto and Sun-Dried Tomato Cheese Torta

PORK

★ Tortellini Skewers

38.90

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

Prosciutto-Wrapped Asparagus

43.20

GF

Grilled asparagus wrapped in prosciutto



Italian Meatballs



Apple and Pancetta Flatbread

Pizza Bites

38.90

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

Pizza Flatbread

38.90

Flatbread with pizza sauce, pepperoni and mozzarella cheese

Cuban Pork Sliders *(served cold to remain fresh)*

41.05

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)*

41.05

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

★ **Apple and Pancetta Flatbread**

38.90

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

PORK (CONTINUED)

Prosciutto-Wrapped Melon

38.90

Assorted melon wedges wrapped with prosciutto ham

Pork Pot Stickers

41.05

Pot stickers served with our sweet chili dipping sauce

LAMB

Grilled Lamb Chops

59.40

Gently seasoned served with Tzatziki sauce GF

Lamb Bites

48.60

Topped with mint and feta salsa GF

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Lamb Cracker

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

POULTY**Buffalo Wings**

25.95

Hot and Spicy OR BBQ

Chicken Skewers

Choose from:

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

Spicy Peanut – Glazed in our spicy Asian peanut sauce, garnished with chives and sesame seeds
38.90

★ **Buttermilk Fried Chicken Bites** – Whole white chicken pieces breaded and fried, served with our Cajun Creole dipping sauce
41.05

Coconut Breaded – Served with sweet chili sauce
41.05

Chicken Zucchini Croquettes

38.90 **GF**

Served with guacamole relish

Ginger Chicken Sliders

41.05

Chicken and ginger patties topped with our lime aioli

Turkey Scallion Meatballs with a Soy-Ginger Glaze

21.60

Turkey meatballs with a soy sauce and ginger glaze

★ **Thai Chicken Salad**

38.90

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

54



Teriyaki Salmon Bites

48.60

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

Smoked Salmon Cucumber

43.20

Cucumber wheel, cream cheese, garnished with fresh dill
Add tobiko caviar **GF**

54

Smoked Salmon Baguette

43.20

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

Pan-Seared Scallops

43.20

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

★ **Sesame-Crusted Crab Cakes**

42.15

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

★ **Coconut Prawns**

38.90

Hand-breaded jumbo prawns served with sweet chili sauce

★ **Prawn Skewers**

41.05

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

Crab Avocado Bites

41.05

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

★ **English Cucumbers**

41.05

Cucumber boats stuffed with Dungeness crab meat,



Prawn Skewers



Sesame – Crusted Crab Cakes

garnished with a red pepper fan GF

SEAFOOD (CONTINUED)

Bacon-Wrapped Scallops

45.35

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

DUCK

Hoisin Duck

43.20

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

PINWHEEL SANDWICHES

Italian

38.90

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

Turkey

38.90

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

Ahi Tuna Poke

45.35

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

Smoked Salmon Baguette

43.20

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

★ Shrimp Shooters

41.05

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

Duck Confit

32.40

Shredded duck in a bite-sized filo cup

Ham and Cheese

38.90

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

★ Grilled Vegetables

38.90

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





Market-Fresh Fruit Platter

VEGETARIAN


Mashed Potato Cakes

38.90

Yukon gold potatoes mixed with herbs, eggs and cheddar cheese, formed into a patty and grilled ✓

White Bean, Sun-Dried Tomato Cuties

37.80

Cucumber filled with white bean mousse, topped with sun-dried tomato puree 

Sweet and Spicy Phyllo Poppers

37.80

Cream cheese, pepper jack cheese topped with jalapeño jelly, served in a bite-sized filo cup ✓

★ Vegan Bruschetta

37.80



Tomatoes, basil and herbs, served on top of vegan bread

★ Spinach Dip Bites

37.80

Spinach dip, served hot in a bite-sized filo cup

Cranberry Brie Bites

37.80

Brie, cranberry sauce and rosemary, served in a bite-sized filo cup ✓

Portobello Mushroom Slider

41.05

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

38.90

★ Fig Jam and Goat Cheese Crostini

41.05

Crostini topped with chevre goat cheese and fig jam ✓



Cheese Platter



Bruschetta



Sweet Potato Bites

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Fig Jam and Goat Cheese Crostini

Bruschetta

38.90

Fresh grilled eggplant, Roma tomato, fresh mozzarella, served on a crunchy crostini and topped with fresh basil 



Traditional Italian Deviled Eggs

35.65

Farm-fresh eggs filled with creamy egg yolks and fresh herbs

★ **Grape Tomato Caprese**


32.40

Fresh mozzarella, basil and grape tomatoes, marinated in olive oil and balsamic vinegar, served on a frill pick  

VEGETARIAN (CONTINUED)



Marinated Vegetable Flatbread

38.90

Assorted grilled marinated vegetables served on flatbread and drizzled with our balsamic reduction 


★ **Rice Paper Rolls**

43.20

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

35.65

Seasonal vegetables, fried in a wonton wrapper, served with Chinese hot mustard, garnished with sesame seeds and green onions 

Roasted Pesto Potato Bites

38.90

Slices of Yukon gold potatoes, roasted and topped with a potato puree and dollop of pesto  

Sweet Potato Bites

38.90

Sliced sweet potato, roasted and topped with cilantro and pesto puree  

Spinach-Stuffed Mushroom Caps

38.90

Large button mushrooms filled with spinach, herbs and feta cheese  

Wild Mushroom Tartlets

38.90



Wild mushrooms in a rich quiche batter, topped with Asiago cheese, served in a mini pie shell

Spanakopita

32.40



Filo dough stuffed with feta cheese and spinach

Watermelon, Mozzarella, Blueberry Bites

32.40



Fresh watermelon and mozzarella balls with blueberries served on a skewer

Stations

(Build Your Own)

Tachos

64.80

Tater tots, hot cheese sauce, onions, jalapeño peppers, sour cream, guacamole, salsa and onions

Potato Skins

70.20

Potato skins, hot cheese sauce, onions, jalapeño peppers, sour cream, guacamole, ranch dressing, salsa and onions

PLATTERS

Small

(serves 10-15)

Medium

(serves 20-25)

Large

(serves 50-55)

★ 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

97.20

145.80

291.60

★ Market-Fresh Fruit Platter

Sliced watermelon, cantaloupe, honeydew, and pineapple, topped with grapes and seasonal berries

54

81

167.40

★ Vegetable Crudité with Hummus

Assorted fresh vegetables accompanied by pita triangles and choice of garlic hummus and roasted red pepper hummus

54

81

167.40

★ 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

64.80

102.60

213.85

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Pesto and Sun-Dried Tomato Cheese Torta	70.20	110.15	226.80
Layered house-made pesto and sun-dried tomatoes with goat and cream cheeses, served with assorted crackers ✓			
★ Trio of Spreads	64.80	97.20	178.20
Fresh olive tapenade, roasted garlic and Parmesan, and artichoke jalapeño dips, served with an assortment of baguettes and pita triangles ✓			
Mini Baguette Sandwich Bites	54	81	167.40
Baguette filled with a variety of smoked turkey, Bavarian ham, roast beef and assorted vegetables and sliced ✓ <i>included</i>			
7-Layer Dip	54	81	162
Refried beans layered with sour cream, guacamole, salsa, Tillamook cheddar cheese, tomatoes, onions and olives, served with tortilla chips ✓ GF			
★ Grilled Marinated Antipasto	70.20	110.15	226.80
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			
Baked Brie with Seasonal Berries and Pecans (Medium)		81	
Brie topped with candied pecans and seasonal berries, served with an assortment of crackers and sliced baguette ✓			

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.