



Light Hors D'oeuvres

Passed or Displayed

Price Per Piece

Ocean Scallop Wrapped In Cherrywood Smoked Bacon.....	\$3.50
Lobster & White Cheddar Stuffed Mushroom.....	\$3.75
Crab & Bleu Cheese Stuffed Mushroom.....	\$3.50
Bruschetta Crostini.....	\$1.75
Bleu Cheese & Candied Pecan Crostini.....	\$2.00
Apple Butter & Cheddar Crostini.....	\$1.75
Jumbo Shrimp Cocktail.....	\$3.25
Lobster Mac & Cheese Bite.....	\$3.50
Spicy Sausage Bite With Dijon Aioli.....	\$2.50
Bacon & Corn Succotash Cucumber Canape.....	\$2.50
Miniature Crab Cake.....	\$3.50
Teriyaki Chicken Skewer.....	\$2.00
Teriyaki Beef Sewers.....	\$2.25
Chicken Wing.....	\$2.00
Lobster in Filo.....	\$3.75
Spinach & Artichoke in Filo.....	\$2.00
BBQ Pulled Pork Sliders.....	\$3.50
Tomato Soup with Cheddar Crostini Shooter.....	\$4.00
Oyster Shooter.....	\$4.00
Marinated Sliced Tenderloin.....	\$3.75

Display Trays

Small (25)/ Large (50)

Crudites of Fruit & Cheese	\$80/\$160
Seasonal fruit paired with gourmet cheeses.	
Antipasto	\$65/\$130
Assortment of artisan meats with a marinated mushroom salad, queen stuffed olives, fresh mozzarella, tomato basil salad & assorted peppers.	
Baked Brie	\$65/\$130
Topped with a candied walnut glaze, baked & served with an assortment of crackers and seasonal fruit.	
Hummus	\$60/\$120
Homemade garlic and roasted pepper hummus served with cucumbers, feta cheese, cherry tomatoes and carrots.	
Flash Fried Homemade Chips	\$30/\$60
Served with a jalapeño aioli.	

*Applicable taxes (11.3%) and gratuity (20%) are not included.
Prices and menu items are subject to change without notice.*

