

Cold Hors d'oeuvres

- Yum Yum Chicken Salad Tartlet.....75¢ each
- Smoked Salmon Roll.....1.25 each
- Spring Rolls – vegetarian, chicken or curry chicken seared with sesame honey dipping sauce.....1.75 each
- Deviled Eggs – kicked up a little.....75¢ each
- Grilled Shrimp Canapé – cream cheese or guacamole..... 2.00 each
- Duck Confit Barquettes..... 2.50 each
- Beef Carpaccio Canapé – spicy caper mayo.....2.00 each
- Sesame Seared Tuna – wasabi honey glaze served on fried wonton...2.00 each
- Hummus – on toasted pita chip.....75¢ each
- Caviar and Red Onion Jam Canapé.....2.25 each
- Beef Tenderloin and Caviar/Onion Butter Canapé – topped with caper mayo.....4.00 each
- Stuffed Celery Flower Sticks – peanut butter cream cheese filling75¢ each
- Pinwheel Wraps – choose roast beef, salmon and cream cheese, or turkey and swiss.....1.25 each
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- Tea Sandwiches – choose cucumber dill, turkey and swiss, ham and cheese, tuna salad, or yum yum chicken salad.....1.25 each

Seafood Ice Displays Available

Shrimp Cocktail – Market Price

Mussels - 10.00 per# Sashimi - market price

Hot Hors d'oeuvres

- Teriyaki Kabobs – chicken or beef marinated overnight, grilled to perfection.....2.00 each
- 2oz Meatballs – served in tomato or bbq sauce.....2.00 each
- Stuffed Button Mushrooms – feta and spinach or sausage and onion...1.75 each
- Stuffed Wonton – crab and cream cheese stuffed with a tangy apricot dipping sauce.....1.50 each
- Fig and Goat Cheese Filo Pinwheel.....1.00 each
- Crab Stuffed Cherry Tomatoes.....1.75 each
- Bacon Wrapped Shrimp – creamy bourbon sauce.....2.50 each
- Blue Mussels – pernod sauce.....10.00#
- Peppered Pork Medallion – onion butter on a garlic grit cake.....1.75 each

Heavy Hors d'oeuvres

- Shrimp Salad Stuffed Cucumber Cups.....1.75 each
- Spanakopita.....2.50 each
- Chicken Tenders with Honey Mustard.....1.50 each

- Risotto Balls Stuffed with Cheddar.....2.00 each
- Potato Cups – bacon, walnuts, blue cheese.....2.00 each
- Chicken Wings – Hot, BBQ, Teriyaki.....10.00#
- Chorizo Sausage Wrapped In Turkey.....1.50 each
- Capri Salad with Balsamic Reduction.....1.75 each
- Pesto Chicken Tartlets.....2.00 each
- Sea Scallops- garlic butter and bacon.....U-10 - market price
- Bourbon Glazed Salmon – in puff pastry.....4.50 each
- Filo wrapped Asparagus with Bacon.....1.75 each
- Chicken Kabobs with Roasted Corn.....1.75 each

Special Platters – Fruit Carvings

- Dipping Sauce Platter – hummus, roasted red pepper coulis, cashew pate, crackers, toasted pita bread, foccacia **Small 25 Large 50**
- Edible Flower Arrangement **45**
- Chocolate Covered Fruit Tree **45**

Fruit Platters

Chef Monroe’s specialty is in fruit carving and fruit displays. It is a true passion of his and he loves to be challenged. From the simple apple bird to watermelon boats, he loves to do it all. Just ask him for what you want and he will find a way to do it.

Customized Menus

This menu is only a guideline to some culinary ideas. We gladly accept your own ideas or can assist you in designing a menu to fit your needs. Please call for consultation.

Entrees call for price and details

- Pork Chop – (6-8oz) stuffed with golden raisins, walnuts, sage stuffing, with red wine reduction
- Filet - (4-6oz) wrapped in bacon with gorgonzola cream sauce
- Prime Rib – veal demi sauce
- Osso Bucco – braised lamb or veal shanks
- Beef Stroganoff – mushrooms, fettuccine
- Veal, Beef, or Chicken Marsala
- Alfredo – Chicken or Shrimp
- Bourbon Glazed Salmon En croute
- Stuffed Chicken Breast – (6-8oz) ricotta, sundried tomatoes, spinach cream sauce

- Paupiettes of Flounder – mousseline of shrimp cream sauce
- BBQ Pork Complete Dinner – smoked Boston butt, baked beans, corn, cole slaw, buns, slow cooked bbq sauce

Sides

- Seasonal Vegetable Medley
- Scallop Potatoes
- Beer Butter Carrots
- Homemade Cornbread Stuffing
- Mashed Potatoes
- Roasted Rosemary Potatoes