



Appetizers

Chef Prepared Platters

Fresh House-made Chips & Dips

Fresh Potato Chips

Roasted Pepper Dip
Grilled Scallion Dip
Caramelized Onion Dip

\$35 for 25 guests

Chips and Salsa

Fresh Corn Chips
Smoked Salsa

\$35 for 25 guests

Vegetable Crudite

Broccoli, cauliflower, pickled green beans, marinated artichokes,
baby carrots, celery and cherry tomatoes

Roasted Pepper Hummus
Sour Cream Chive Dip

\$45 for 25 guests



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Chef Prepared Platters

Fresh Fruit Bowl

Fresh grapes, honeydew, cantaloupe, apples and oranges

\$40 for 25 guests

Fresh Fruit and Cheese Platter

Domestic Cheeses
Assorted Crackers
Fresh Seasonal Fruits

\$55 for 25 guests

Antipasto

Salami, pepperoni, prosciutto, fresh mozzarella, olives, cherry peppers, pepperoncini, tomatoes, roasted peppers, marinated artichoke hearts, hummus, garlic onion cream dip, cucumber dill and grilled Italian bread

\$95 for 25 guests

Rustic Fruit & Cheese Platter

A selection of soft ripened & aged cheeses, assorted crackers, strawberries, assorted berries, assorted melons, pineapples and fresh vanilla, berry and lemon yogurts

\$95 for 25 guests



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Chef Prepared Platters

Fresh Ceviches

Traditional cod, tomato and cilantro ceviche
Seared ahi, shrimp and avocado ceviche

\$95 for 25 Guests

Seafood Tartars

Ahi Tuna Tartar with lime, pear, brunios peppers, chives and ancho sesame oil
Cured Salmon Tartar with red onion, chives, capers and chopped egg

Grilled Pita
Gourmet Baguette

\$95 for 25 Guests

Jumbo Gulf Prawns

Poached in an old bay court bouillon and served with cocktail sauce

\$140 for 50 pieces



Appetizers

Tray Passed Hors D'œuvres

BBQ Bacon Meatballs

Flame grilled meatballs and bacon, basted with sweet bbq sauce

\$60 for 50 pieces

Classic Deviled Eggs

\$60 for 50 pieces

Curried Chicken Skewers

Prepared with a cucumber dill yogurt sauce

\$75 for 50 pieces

Shrimp Toasts

With a sweet chili dipping sauce

\$75 for 50 pieces

Shrimp & Avocado Ceviche Spoons

Jumbo gulf shrimp, fresh avocado, tomato, cilantro and lime juice

\$110 for 50 pieces

Bloody Mary Shrimp Shooters

\$110 for 50 pieces

Mini Crab Cakes

Lump crab meat with pepper and green onion and garlic aioli

\$120 for 50 pieces



Appetizers

Tray Passed Hors D'œuvres

Grilled Beef Satay

Marinated beef with toasted sesame and a soy lime dipping sauce

\$125 for 50 pieces

Smoked Salmon

With chopped egg, shallots and pepper brunoise on cucumber slices

\$130 for 50 pieces

Tuna Tartar Toast Points

Ahi tuna, lime, pear, bruniose peppers, chives and ancho sesame oil

\$130 for 50 pieces

Butter Poached Lobster Shooters

Diced Maine lobster and truffle saffron cream

\$135 for 50 pieces

Lobster Tomato Skewers

Flame grilled lobster with grape tomatoes and basil oil

\$145 for 50 pieces