



# 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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### **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**



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## 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**