

**Passed Appetizers**

*(50 pieces)*

Mini crab cakes with aioli\$125

Coconut shrimp with curry dip Peeled shrimp with cocktail sauce\$100

Brie-apple Crostini with cider glaze\$85

Mushroom goat cheese Crostini\$95

Seared Fresh Yellowfin Tuna

With soy sauce and wasabi dipping sauce\$125

Seared Beef Tenderloin

With horseradish, arugula and shaved Parmesan\$125

**Hot appetizers**

*(50 pieces)*

Buffalo wings or tenders\$85

Broiled scallops wrapped in bacon\$125

Lemon Chicken skewers with creamy garlic dipping sauce\$85

Herb-marinated chicken skewers with Thai sweet & sour dipping sauce\$85

Teriyaki Beef skewers with ginger soy dipping sauce\$100

Mojo-marinated pork loin skewers with chipolte aioli\$85

Chicken quesadillas with pico de gallo & sour cream\$85

Grilled cheddar stuffed shrimp wrapped in basil leaves & bacon\$125

**Mini sandwich platters**

*(50 pieces)*

Mini Cubans: ham, roast pork, Swiss & pickle\$100

Grilled Cheddar with bacon & scallion\$85

Roast Beef & Cheddar with horseradish sauce\$125

Virginia Ham & Havarti with Dijon mustard\$100

Caprese: fresh mozzarella, tomato & basil\$95

Corned Beef & Swiss on rye\$100

Avocado, Turkey & Muenster with sprouts\$100

Turkey & Provolone with pesto aioli\$100

Tuna or Chicken Salad with provolone\$95

Crab Salad & Cucumber\$125

Lobster Salad BLTs\$175

### **Stationary displays**

Mediterranean Platter

Hummus, Greek eggplant spread, Italian white bean dip & marinated mushroom salad with grilled pita Small \$65, Large \$100

Cheese and fruit Small \$75, Large \$110

Vegetable Crudites

Seasonal vegetables with blue cheese & White Balsamic dipping sauces  
Small \$45, Large \$80

### **Hot Entrees**

*Chaffing dish (25 portions)*

Eggplant Parmesan \$125

Penne with Chicken & Broccoli in Lemon Cream Sauce \$150

Ziti with Italian Sausage and Marinara \$150

Macaroni & Cheese \$125

Baked Scrod with Buttered Crumbs \$300

Baked Salmon with horseradish mustard panko crumbs \$300

Jambalaya with Chicken, Andouille Sausage & Shrimp \$250

Herb Roasted Chicken \$175

### **Salads**

*(Serves 25)*

Mixed Greens,  
choice of dressings \$75

Classic Caesar Salad  
with Parmesan and garlic croutons \$100

Tossed Mediterranean Salad

garden greens with feta cheese, cucumbers, calamata olives, pepperoncinis, lemon-garlic-oregano dressing \$120

### **Carving Station**

*(Each Serves 25)*

Roasted Turkey Breast  
with cranberry-walnut chutney \$200

Baked honey-glazed Ham  
with balsamic mustard sauce \$225

Roasted cumin & sour orange-marinated Pork Loin  
With chipotle salsa \$200

Black Pepper Crusted Roasted Beef Tenderloin  
with horseradish sauce \$300

### **Accompaniments**

*\$75 each*

*(Serves 25)*

Garlicky Broccoli  
Butter & Honey Glazed Carrots  
Baked Spinach with Parmesan  
Mashed Potatoes  
Scalloped Potatoes  
Sweet Potato Gratin  
Buttered noodles  
Rice pilaf