

Passed Hors d'Oeuvres

a la carte

Gorgonzola on Beef Tenderloin with Horseradish Cream Crostini \$2.00 each

Thinly Sliced Beef Tenderloin cooked medium rare sitting atop Horseradish Cream, with a sprinkle of Gorgonzola Cheese on a toasted Baguette

Caramelized Onion on Beef Tenderloin with Horseradish Cream Crostini \$2.00 each

Thinly Sliced Beef Tenderloin cooked medium rare sitting atop Horseradish Cream, with a sprinkle of Caramelized Onion on a toasted Baguette

Smoked Salmon with Herbed Cheese Crostini \$ 2.25 each

Thinly Sliced Smoked Salmon sitting atop a Garlic Herb Cheese, with a drizzle of Balsamic Glaze on a toasted Baguette

Classic Shrimp Cocktail with House Seafood Sauce \$2.50 each

Peeled, Deveined, Tail-On Shrimp, seasoned with Key West Seasoning sitting atop a dollop of Seafood Sauce on a mini plate

Bang Bang Shrimp \$2.50 each

Peeled, Deveined, Tail-On Shrimp

Coconut Shrimp with Pina Colada Sauce \$2.50 each

Peeled, Deveined, Tail-On Shrimp, battered in a panko, coconut flake breading, sitting atop a dollop of Pina Colada Sauce on a tear drop spoon

Mini Crab Cakes with Our House Old Bay Lemon Aioli \$2.75 each

made with Lump Crab Meat

Fried Oysters with Our House Seafood Sauce \$2.75 each

Oysters battered in a Cracker Meal Breading and Deep Fried

Oysters on a Half Shell \$2.75 each

Ahi Tuna Wontons \$2.75 each

Seared Tuna with a pickled Asian Veggie Slaw,

Antipasto Skewers \$1.85 each

Cherry Tomato, Fresh Mozzarella, Italian Dried Meat, Fresh Basil, and Tortellini with a drizzle of Balsamic Glaze

Caprese Skewers \$1.50 each

Cherry Tomato, Fresh Mozzarella, Fresh Basil, and a drizzle of Balsamic Glaze

Stationed Hors d'Oeuvres

a la carte

Louisiana Shrimp Dip \$5.00 pp

Hot Creamy Dip with Cajun Spices and Baby Shrimp, served with Crostini and Toast Points

Hot Crab Dip \$5.00 pp

Hot Creamy Dip with Lump Crab Meat, topped with cheese served with Crostini and Toast Points

Hot Spinach and Artichoke Dip \$4.00 pp

Creamy Dip, with Fresh Spinach and Mozzarella Cheese served with Crostini and Toast Points

Buffalo Chicken Dip \$ 4.00 pp

Hot Creamy Dip, with Shredded Chicken, Hot Sauce, Cheddar Cheese served with Crostini and Toast Points

Big Mac Sliders \$2.25 each

Classic Ground Beef, Onions, Pickles, Cheese, Lettuce, & Special Sauce Served on Brioche Slider Buns

Pulled Pork/Pulled Chicken Sliders \$3.00 each

Your Choice of Pulled Pork or Pulled Chicken served with Cole Slaw and our House Sweet & Tangy BBQ Sauce

Farmers Market Charcuterie \$12.00 pp

Assorted Cheeses paired with Dried Meats, Fresh Vegetables, Jams, Dips, & Crackers

Domestic Cheese & Fruit Display \$6.00 pp

Seasonal Assorted Fruits paired with Cheeses, Jams, & Crackers

Hummus and Ranch Dip \$3.50 pp

Hummus & House Ranch Dip served with Fresh Vegetables

Cucumber Boursin/Pimento Cheese Finger Sandwiches \$1.85 each

Choice of: Fresh Cucumbers with a Garlic Herb Boursin Spread/Classic Pimento Cheese on Farmhouse Bread, or get a mixture

Roast Beef & Cheese/Honey Ham & Herbed Mayonnaise Finger Sandwiches \$ 2.50

*Choice of :Sliced Roast Beef and Swiss Cheese with a Horseradish Cream Sauce on Hawaiian Roll
Sliced Honey Ham with an Herbed Mayonnaise on a Biscuit or get a mixture*

Cheesesteak Eggrolls \$2.50 each

Philadelphia Style Cheesesteak Eggrolls with a Chipotle Dipping Sauce

Spanakopita \$2.50 each

*This mediterranean pastry of Spinach and Feta Cheese wrapped in a flaky phyllo dough,
Tzatziki Sauce on the side*

Cocktail Meatballs \$1.50 /for 2

Classic Italian Meatballs in our House BBQ