

HORS D'OEUVRES

SERVED BUTLER PASSED OR BUFFET STYLE

COCKTAIL MEATBALLS

HALF PAN 75

FULL PAN 140

MARINARA, SWEDISH, BBQ

CAPRESE SKEWERS

30 PIECES 75

60 PIECES 150

90 PIECES 225

CHERRY TOMATOES, MOZZARELLA, FRESH BASIL WITH BALSAMIC GLAZE

SHRIMP COCKTAIL

30 PIECES 80

60 PIECES 160

90 PIECES 240

SERVED WITH LEMONS, LIMES AND COCKTAIL SAUCE

YARD BIRD SKEWER

20 PIECES 40

40 PIECES 80

60 PIECES 120

SERVED WITH CILANTRO LIME DIPPING SAUCE

CHARCUTERIE CUPS

75./DZ

ASSORTED MEAT, CHEESE & FRUIT (MAY CONTAIN NUTS)

PORK EMPANADAS

30 PIECES 90

60 PIECES 180

FLAKY PASTRY CRUSTS STUFFED WITH MOJO PORK, FRIED AND SERVED WITH
GUAVA BBQ SAUCE

SMOKED SALMON CROSTINI BITES

48./DZ

SMOKED SALMON AND HERB CREAM CHEESE TOPPED WITH DILL AND CAPERS

SHRIMP & GRIT CUPS 6./EACH

CHEESY GRITS TOPPED WITH SHRIMP7 TASSO HAM GRAVY

HAM CROQUETTES

20 PIECES 10

50 PIECES 25

MASHED POTATO AND HAM, BREADED THEN CRISPY FRIED

HORS D'OEUVRES

SAUSAGE ROLLS

30./DZ

IRISH BANGERS IN A FLAKY PASTRY SERVED WITH WHOLE GRAIN MUSTARD

PETIT CRAB & SHRIMP CAKES

36./DZ

BLUE CRAB AND SHRIMP, SERVED WITH CREAMY REMOULADE AND LEMONS

DISPLAYS

CHARCUTERIE BOARD

SERVES 25 150

SERVES 50 325

DOMESTIC CHEESE DISPLAY

SERVES 25 100

SERVES 50 225

ASSORTED DOMESTIC CHEESE. CRACKERS AVAILABLE UPON REQUEST

SLICED SEASONAL FRUIT DISPLAY

SERVES 25 100

SERVES 50 175

VEGGIE PLATTER

SERVES 25 75

SERVES 50 140

BLACK BEAN HUMMUS

SERVES 10 40

SERVES 20 80

SERVES 30 150

SERVED COLD WITH NAAN BREAD

LOBSTER & ARTICHOKE DIP

SERVES 10 80

SERVES 20 160

SERVED HOT WITH NAAN BREAD

FISH DIP

SERVES 10 60

SERVES 20 120

SERVED COLD WITH SWEET JALAPEÑO RELISH & PLANTAIN CHIPS