



## *Silver Appetizer Menu*

\$2.00 MINIMUM ORDER OF 25 PIECES PER APPETIZER

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*Spicy Buffalo or Barbecue Chicken Wings*

WITH RANCH DRESSING

*Pork Pot Stickers*

WITH SRIRACHA AND SPICY MUSTARD

*Assorted Petit Quiche*

*Mediterranean Grilled Chicken Skewers*

BLISTERED TOMATO, ONIONS AND ZUCCHINI

*Antipasto Skewers*

PEPPERONI, OLIVES, TOMATO AND FETA

*Four Cheese Fried Tortellini*

WITH POMODORO SAUCE

*Sweet and Spicy Bacon Wrapped Meatballs*

*Pepperoni, Basil and Vine Ripe Tomato Pizza Puffs*

*Spicy Andouille in a Blanket*

WITH FRENCH MUSTARD

*Cheese Ball Bites*

WITH CRUSTY WALNUTS ON A PRETZEL STICKS (VEGETARIAN)

*Mini Cheese Quesadilla*

WITH OLIVES, SCALLIONS, CILANTRO AND FRESH SALSA (VEGETARIAN)

*Vegetable Spring Rolls*

WITH SWEET CHILI SAUCE (VEGETARIAN)

*Gourmet Cheese Melt*

SUNDRIED TOMATO AND CARAMELIZED ONIONS JAM (VEGETARIAN)

*Parmesan Stuffed Mushrooms (vegetarian)*

*Italian Bruschetta*

VINE RIPE TOMATO, FRESH BASIL, MOZZARELLA, EXTRA VIRGIN OLIVE OIL AND CRUSHED GARLIC (VEGETARIAN)

*English Cucumber Roulade*

FETA AND DILL (VEGETARIAN)

*Spanakopita Spinach and Cheese in Phyllo (Vegetarian)*

*Red Roasted Pepper Hummus in Cucumber Cups (Vegan)*

*Spinach and Artichoke Puffs (Vegetarian)*

*Greek Pasta Salad Skewer*

ARTICHOKES, CUCUMBER, TOMATO, RED ONION AND KALAMATAS DRIZZLED WITH OREGANO LEMON VINAIGRETTE (VEGETARIAN)



# Gold Appetizer Menu

\$2.50 MINIMUM ORDER OF 25 PIECES PER APPETIZER

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## *Rosemary Lime Tri Tip*

WITH CREAMY HORSERADISH IN A GARLIC CROSTINI

## *Italian Sausage Stuffed Mushrooms*

WITH CARAMELIZED ONIONS AND GRUYERE CHEESE

## *Dungeness Crab Stuffed Mushrooms*

## *Thai Chicken Satay*

WITH CHILI PEANUT SAUCE

## *Blackened Tequila Shrimp Tostada*

WITH GUACAMOLE

## *Hawaiian Grilled BBQ Chicken and Pineapple Skewer*

## *Bloody Mary Shrimp Shooters*

## *Nordic Smoked Salmon*

CAPPERS, SHAVED ONIONS AND DILL CUCUMBER

## *Imported Goat Cheese Ball*

WITH SMOKED BACON, CRANBERRIES AND TOASTED ALMONDS

## *Parmesan Turkey Meatballs*

WITH ORANGE CRANBERRY RELISH



*Argentinian Empanadas*

GROUND BEEF, RAISINS, OLIVES, NUTS AND HARDBOILED EGGS

*Mexican Street Corn Shooters*

WITH ROASTED POBLANO AND CRISPY CHICHARRON

*Five Cheese and Herbs Polenta Cake*

ANCHOVIES TOPPED WITH PUTTANESCA

*Endive Bites*

WITH CRISP APPLES, BOURSIN CHEESE AND SMOKED ALMONDS (VEGETARIAN)

*Roasted Beet, Goat Cheese and Basil Bruschetta (Vegetarian)*

*Dutch Gouda, Mushrooms and Brown Onion Bites (Vegetarian)*

*Japanese Panko Fried Goat Cheese Pearls*

WITH FIGS, MOLASSES AND SHALLOT MARMALADE (VEGETARIAN)

*Platinum Appetizer Menu*

\$3.50 MINIMUM ORDER OF 25 PIECES PER APPETIZER

*Tapas Octopus a la Gallega*

*Carpaccio di Tonno*

CAPPARIS, LEMON, EXTRA VIRGIN OLIVE OIL ON ENDIVE

*Crispy Coconut Shrimp and Sweet Chili Glaze*



*Seared Scallop*

WITH SPANISH CHORIZO

*Petit Maryland Crab Croquettes*

WITH A CARIBBEAN FRUIT CHUTNEY

*Scallops to Thai Coconut Curry Scallops and Masago (Capelin Roe)*

*Hawaiian Ahi Tuna Poke and Crispy Wontons*

*King Crab, Ricotta Cheese and Artichoke Rangoon Wontons*

*Lamb Cheeseburger Bite*

WITH HONEY PEPPERED BACON, LETTUCE, TOMATO AND AIOLI

*Petit Beef Wellington*

WITH PEPPERCORN DEMI JUS

*Pork Belly, Green Pepper Pinchos*

WITH LEMON ZEST

*Filet Mignon Bites*

WITH CREAMY HORSERADISH

*Figs & Spanish Manchego Wrapped in Prosciutto*

*Rosemary Garlic Lamb Kefta Kebabs*

WITH TZATZIKI

*Roast Beef Vol Au Vents*

CARAMELIZED ONIONS, WILD MUSHROOM, RED WINE REDUCTION  
AND MICROGREENS



# Platters

MINIMUM ORDER OF 25 PIECES PER PLATTER

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## *Domestic Cheese Platter*

FRESH SWEET GRAPES AND ASSORTED CRACKERS

\$3.25 per person

## *Imported Cheese Platter*

ORGANIC GRAPES, DRIED FRUIT, SEA SALT NUTS, SPECIALTY  
CRACKERS AND CROSTINI

\$10.00 per person

## *Charcutier Imported Cured Meats*

\$7.50 per person

## *Whole Baked Brie Cheese Wheel in Puff Pastry*

STUFFED WITH FIG PRESERVES AND TOASTED WALNUTS  
ACCOMPANIED WITH SPECIALTY CRACKERS

\$4.50 per person

## *Balsamic Herbs Roasted Market Vegetable Platter*

\$4.00 per person

## *Seasonal Vegetable Crudité*

WITH HOMEMADE RANCH DRESSING

\$3.00 per person

## *Market Seasonal Sliced Fruit Platter*

DRIZZLED WITH HONEY MINT

\$3.25 per person



# *Nacho Bar*

\$6.99 PER PERSON

HOMEMADE CORN TORTILLA CHIPS, CHEESE SAUCE, SOUR CREAM, GREEN ONIONS, CILANTRO, BEANS AND SPICY SALSA

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## *Choice of One*

CHILE ANCHO GROUND BEEF OR CILANTRO LIME CHICKEN OR SMOKED CHIPOTLE PULLED PORK (CARNITAS)

## *Add a Second Protein*

\$2.99 per person

## *Add Guacamole*

\$2.50 per person

## ALLERGY WARNING

Our facility is **NOT** gluten, nut, dairy, shellfish or soy free, please be aware of any allergy concerns.

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

