



HORS D'OEUVRES

HOT HORS D'OEUVRE HAND PASSED *priced per piece*

VEGETARIAN

- Polenta Bites \$1.50
with smoked jalapeño aioli sauce
- Mushroom Crostinis \$1.75
- Fleming's Cheese Puffs \$1.50
- Brie Bites with jalapeño jelly \$2.25

SEAFOOD

- Crispy Bacon-wrapped Scallops \$2.50
- Cocktail Crab Cakes \$3
- Salt & Pepper Shrimp \$2

MEATS

- Lollipop Lamb Chops \$4.50
- Sweet 'n' Spicy Filet Skewers \$1.25
- Chicken Satay \$2.75
- Prosciutto-wrapped Asparagus \$2.50
- Tenderloin Crostinis \$2.50
- Meatballs \$1.25
with your choice of blue cheese, barbecue, 'F17' or peppercorn sauce

CHILLED HORS D'OEUVRE HAND PASSED

VEGETARIAN

- Vegetable Bruschetta \$1.50
- Burrata Crostini \$2
- Caprese Kabobs \$1.50

SEAFOOD

- Ahi Tuna Tartar \$2.75
- Salmon Bruschetta \$3
- Ahi Tuna Crostini \$2.75

DISPLAYED *or served family style on each table*

- Spinach-Artichoke Dip \$2 per guest — *with parmesan crostinis*
- Artisan Cheeses \$4 per guest — *served with fruits and housemade crostinis*
- Vegetable Crudités \$2.50 per guest — *with blue cheese dipping sauce*
- Chilled Shrimp Cocktail \$2 each
- Cajun Barbecue Shrimp \$2 each
- Mushroom-Artichoke Flatbread \$13.95 serves four
- Blue Cheese Filet Flatbread \$15.95 serves four
- Cheese and Fruit Flatbread \$13.95 serves four

CHILLED SEAFOOD TOWER

- Chilled lobster, shrimp, crab and seasonal selections with traditional accompaniments
\$147 serves six or \$24.50 per guest

HOT SEAFOOD PLATTER

- Lobster bites, shrimp skewers, mini crab cakes, bacon-wrapped scallops with traditional accompaniments
\$75 serves six or \$12.50 per guest

PETITS FOURS DISPLAY

- Select four kinds from our Chef's specialty Truffles
\$48 for 4 dozen and \$12 for each additional dozen

BOXED GIFT OF PETITS FOURS for your Guests to take home, \$8 per guest