

Hors d'oeuvres

Choose up to 5 from the following items
Two-Three Hour Party

Coconut Shrimp

Coconut Encrusted Large Shrimp Served with a Spicy Orange Jam

Stuffed Mushrooms

Mini Stuffed Mushrooms Prepared Three Ways with Sweet Sausage, Hot Sausage and Crab Meat

Brick Oven Pizza

Chunky Plum Tomato Sauce Topped with Fresh Mozzarella

Beef Napoleon

Sliced Beef Tenderloin Served over Crostini with a Horseradish Cream

Baked Brie

Imported Soft Ripened Brie Cheese Baked in a Puff Dough served with a Raspberry Compote

Beef Teriyaki Quesadillas

Teriyaki Sirloin of Beef with Peppers, Onions, and Cheddar Cheese Served with Teriyaki Dipping Sauce 8.95

Chicken Satay

Grilled Chicken Breast Coated in a Thai Peanut Sauce

Tri Color Polenta Triangles

Warm Spinach, Sun-dried Tomato and Herb Polenta Triangles

Crab Cakes

Mini Lump Crab Cakes served with a Whole Grain Remoulade

Mini Quiche

An Assortment of Individual Quiche

Melon and Prosciutto

Fresh Melon Wrapped in Thinly Sliced Imported Prosciutto

Blackened Tuna Bites

Honey Sage Reduction and Casaba Sauces 9.95

Scallops and Bacon

Scallops wrapped in Applewood Bacon

Chipotle Chicken Quesadillas

Chipotle-Honey Glazed Chicken Breast with Sautéed Onions, Peppers and Cheddar Jack Cheese

Scallops and Cucumber

Hand Cut Cucumber Cups stuffed with diced Scallops

Jerk Chicken Skewers

Grilled Chicken Breast Coated with a Savory Spiced Caribbean Rub

Southern Style Shrimp

Southern Spiced Fried Shrimp Served with a Cocktail Sauce and a Grain Mustard Sauce

Appetizer Dishes

Choose any three hot chafing dishes to be served

Fried Calamari

Lightly Fried and Tossed in a Parsley Asiago Mix, served with a side of Marinara Sauce

Rigatoni a la Vodka

Creamy Vodka Sauce Finished with Parmesan Cheese and Fresh Basil

Cavatelli & Broccoli

Fresh Broccoli Sautéed in Sliced Garlic and Olive Oil Finished with Parmesan Cheese

Grilled Chicken Bruschetta

Grilled and Topped with Fresh Tomato, Basil, Garlic and Olive Oil Relish

Sliced Sirloin of Beef

Tender Beef Sliced and Served with a Mushroom Demi Glace

Eggplant Rollatini

Fresh Eggplant Rolled and Lightly Breaded, Stuffed with Seasoned Ricotta Cheese and topped with Marinara and Parmesan Reggiano Cheese

Chicken Marsala

Sautéed Chicken in a Mushroom Marsala Sauce

Chicken Francaise

Tender Breast of Chicken Egg Battered and Sautéed in a Lemon White Wine Butter Sauce and served with asparagus. Your choice of pasta or rice and a vegetable medley 19.95

Applewood Smoked Ribs

Baby Back Ribs Basted with a Caribbean Rum BBQ Sauce

Steak and Sausage Murphy

Hot and Sweet Peppers, Onions, Mushrooms and Fried Potatoes in a White Wine Sauce

24.95 per Guest

Tax and gratuity not included

Open Bar

\$10 per guest for first hour, \$6 per guest for each additional hour

Choose an Assortment of Sushi, Sashimi and Rolls for 4.00 per Guest