

Appetizer List

French Onion Steak Crostini

Tender Beef on a House-made
Garlic Crostini topped with
Caramelized Onions, Au Jus
and Melted Provolone Cheese

Cranberry Tartlet

Creamy Brie with Herb Chicken in
crispy Phyllo Cup topped with
Tart Cranberry Coulis

BBQ Pulled Pork Sliders

Tender pulled Pork with
sweet Southern Slaw
served on soft slider rolls

Burger Time Skewers

Seasoned Ground Beef Patty, A1,
Cheddar Cheese Slice, Lettuce,
Pickle Chip, and Roma Tomato

CharCrudite Station

Cured Meats, Cheeses, Tomato
Caprese Skewers with Balsamic
Glaze, Hummus, House-Baked
Lavash, Feta, Asparagus with
Lemon Mustard Cream, Fresh Cut
Vegetables, Cilantro Ranch,
Fresh Fruit Skewers

Build Your Own

Quesadilla/Ceviche Bar

Blackened Shrimp, Blackened
Chicken, Sautéed Onions, Sautéed
Peppers, Sherry Mushrooms,
Spinach, Jalapeños, Black Olives,
Feta, Cheddar-jack, Pico de Gallo,
House-made Guacamole and
Salsa, Sour Cream, Fresh Chips,
Corn and Black Bean Salsa,
Shrimp Ceviche and Hot Sauces

Tropical Shrimp Skewers

Shrimp, grilled Pineapple and Red
Bell Pepper Brushed with Sweet
Chili Glaze and Lime Juice

Ahi Poke Nachos

Hawaiian Style Tuna Tartar
on a crispy fried Wonton Chip
topped with Sriracha Aioli

Herb Crusted Lamb Chops

Herb Crusted New Zealand Lamb
Chops with Blackberry Coulis

Lobster Biscuits

House-baked Buttermilk Biscuit
with Lobster Salad and crisp
Romaine, topped with Shaved
Parmesan Cheese

Jumbo Shrimp Cocktail

Large Shrimp Butter Poached
served with House Made Cocktail Sauce

Spanakopita

Spinach and Feta Cheese in Crisp Phyllo
topped with Roasted Red Pepper Sour Cream

Baked Potato Canape

Applewood Smoked Bacon, Cheddar Cheese, and Chives

Bacon Wrapped Dates

Medjool Date stuffed with Goat Cheese,
Dried Cranberries, and a touch of Cinnamon
wrapped in Applewood Smoked Bacon

Tropical Chicken Slider

Tender shredded Chicken Breast and Baja Slaw
with Sweet Chile Glaze

Bacon Wrapped Shrimp

with Jalapeno Pineapple Sauce

Antipasto Skewers

Olive, Sopressata, Herb Marinated Mozzarella

Tomato Caprese Skewers

Medjool Date, Herb Marinated Mozzarella, Grape
Tomato and Fresh Basil drizzled with Balsamic Glaze

Clams Casino

Baked Clams on the half-shell with Applewood Smoked
Bacon, Tri-bell peppers, and crispy Panko breadcrumbs

Candied Bacon Bruschetta

Fresh Ricotta, Candied Bacon, and Arugula on
House-made Crostini topped with Fig Glaze