

## Cold Appetizers

*\*We can Tailor your menu to fit your needs however, here are some of the most popular:*

*Serves 20 Guests*

*Homemade Chicken Salad on Ciabatta Bites - \$85*

*Classic Deviled Eggs - \$75*

*Prosciutto Wrapped Asparagus - Fresh Asparagus wrapped with Salty Prosciutto and dusted with fresh  
Parmesan- \$105*

*Lime Marinated Shrimp — Jumbo shrimp marinated in fresh lime juice served with a Cilantro Aioli - \$155*

*Salami Coronets – Hard Salami stuffed with Spanish Olives & Cream Cheese - \$90*

*Bruschetta & Toppings— Olive Tapenade & Double Tomato - \$ 110*

*Caprese Kebabs - Buffalo Mozzarella, Ripe Cherry Tomatoes, Fresh Basil with a drizzle of Balsamic  
Vinaigrette - \$110*

*Gourmet Cheese Log with Crushed Pistachios served with Gourmet Crackers - \$75*

*Cheese and Fruit Platter - Imported & Domestic Cheeses with Fresh Seasonal Fruit - \$102*

*Charcuterie Board - A large Butcher Block Platform with a spread of meats, cheeses, olives, Artichoke Hearts,  
Nuts, Hummus or Pate', Fruit, Dried Fruit, and Crackers - \$375*

## Hot Appetizers

Serves 20 Guests

Bite size handmade Crab Cakes — served with our Cajun Remoulade - 152.50

Homemade Meatballs in a Merlot Marinara - \$110

Italian Sausage Stuffed Mushrooms - \$110

Satay Chicken Skewers with Cilantro Peanut Dipping Sauce - \$125

Spanakopita - Spinach & Feta Filo triangles - \$125

Grilled Lamb Lollipops - with Mint Chutney Glaze - \$180

Coconut Fried Jumbo Shrimp with Mango Chutney Dip - \$145

Vegetarian Kabobs — Skewers of Peppers, Onions, Squash, Cherry Tomatoes with a Balsamic drizzle - \$120

Smokies in a Blanket — Mini Smokies wrapped in Puff Pastry with BBQ dip - \$75

Chorizo Queso & House Fried Tortilla Chips - \$85

Spinach, Artichoke and Garlic Dip - House Fried Tortilla Chips - \$95

## *Southwest Buffet*

*\$45 Per Person*

*House Queso, Deep Fried Salted Corn Chips*

*Taco Bar – Marinated Flank Steak, Grilled Chicken, Grilled Peppers, Onions, Cheddar Cheese, Sour Cream, Salsas, Soft Flour and Hard Corn Tortillas*

*Chicken, Cheese and Beef Enchiladas smothered in Enchilada Sauce*

*Tri Color Rice – Sweet Pimento, Peas, Roasted Corn*

*Refried Beans and Shredded Cheddar*

*7 Layer Taco Salad*

## *Italian Buffet*

*\$55 Per Person*

*Caprese Skewers*

*Traditional Meat Lasagna*

*Blackened Chicken Alfredo with Sundried Tomatoes*

*Traditional Caesar Salad – Hand torn Romaine, Anchovy Caesar Dressing, Feathered Parmesan cheese*

*Lemon Roasted Green Beans with Slivered Almonds*

*Garlicky Buttered Fresh Baked Rolls*

## BBQ Buffet

\$56 Per Person

*Smokies in a Blanket*

*Smoked Pulled Pork*

*Smoked Chicken with Garlic Pepper Rub*

*Sweet Potato Pecan Casserole*

*Mac and Cheese with Smoked Applewood Bacon Roasted Garlic Mashed Potatoes — Sea Salt Chipotle Apple*

*Slaw*

*Cheddar Jalapeno Cornbread*

*Chocolate Coca Cola Cake*

## Entrée Platters

Serves 20 Guests

*Smoked Pulled Pork - \$225*

*Sliced Brisket - \$245*

*Smoked Cajun Rubbed Chicken - \$210*

*Blackened Chicken Alfredo - \$210*

*Traditional Lasagna - \$225*

*Pasta Primavera - \$130*

*Chicken Marsala - \$275*

*Pork Tenderloin Medallions with Ginger & Mango Chutney - \$275*

*Shrimp Scampi over Aromatic Rice - \$300*

*Blackened Salmon with Roasted Garlic Cloves - \$325*

*Prices do not include staff attendants, rental equipment, delivery or applicable sales tax. • No substitutions, please.*