



Reception

Hors d'oeuvres (minimum order 3 dozen per selection)

\$37.00 Per Dozen

Tomato Bruschetta

Mini Vegetable Spring Rolls with Plum Sauce

Red Pepper and Cream Cheese Stuffed Mushroom Caps

Spanakopita with Tzatziki

Assorted Mini Florentine and Bacon Quiches

Mini Falafels with Tzatziki

Vegetable Pakora with Raita Dip

Wonton Shrimp with Marie Rose Sauce

\$44.00 Per Dozen

Lobster on Toasted Brioche

Bacon Wrapped Scallops

Baby Lamb Chops

Black Sesame Chicken Tempura with Sweet Chili Sauce

Beef Satay with Wasabi Mayo

Smoked Salmon Tartar on Bagel Chips with Citrus Sour Cream

Coconut Shrimp

Chicken Satay with Raita Dip

Platters (priced per person)

Shrimp Tower served on Ice with Cocktail Sauce and Lemon \$15

Cheese Diplay \$14

Crudite with Assorted Dips \$8

Charcuterie with Proscuitto, Genoa Salami and Calabrese served with Pickled Vegetables, Marinated

Feta and Assorted Garnishes \$12

Mediterranean Platter with Hummus, Tzatziki and Red Pepper Dipwith Marinated Feta, Spanakopita

Flatbread and Warm Baguette \$16

Seafood Platter with Smoked Slamon, Peppered Mackerel, Cold Marinated Mussels, Solomon

Grundy, Capers, Lemon and Red Onion \$16

Stations (priced per person)

Local Mussels with White Wine & Garlic or Beer & Bacon \$10

Cold Smoked Salmon Gravlox with Potato Coins, Sour Cream, Pickled Onions and Lemon \$15

Something Sweet with Pastries, Chocolate Truffles and Squares \$12

Action Stations (priced per person)

Add an additional \$75.00 for attending chef.

Baron of Beef with Cocktail Rolls, Horseradish and Assorted Mustards \$18

Roasted Garlic Rubbed Ribeye with Herb Demi and Rolls \$24

Risotto Station with Pan Seared Shrimp and Garlic with Herb Butter \$18

Pasta Station with Tomato Alfredo Sauce, Baby Shrimp and Bay Scallop \$15

Applicable tax and 18% gratuity will apply