

Appetizers
(priced by the dozen)

Grilled Spanish Bread - \$21

Oven Dried Tomato Bruschetta - \$24

Seasons Deviled Eggs - \$21

Mushroom, Goat Cheese & Truffle Crostini - \$21

Smoked Salmon & Crème Fraiche Crostini - \$30

Brie Cheese & Candied Pecan Pastry Squares - \$24

Prosciutto Wrapped Asparagus & Mascarpone (Spring & Summer only) - \$24

Prosciutto Wrapped Poached Pears & Gorgonzola (Fall & Winter only) - \$24

Chipotle BBQ Meatballs - \$27

Grilled or Crispy Chicken Satay with dipping sauce - \$24

Grilled Prosciutto Wrapped Jumbo Shrimp - \$72

Jumbo Shrimp Cocktail - \$57

Seared Rare Ahi Tuna Wonton Crisp - \$57

Carne Asada Tacos - \$36

Green Chile Chicken Tacos - \$36

Poblano Chimichurri Shrimp Tacos - \$36

Classic Buffalo Wings - \$21

Blackened Steak & Blue Cheese Sliders - \$57

Appetizer Platters
(priced per platter – feeds approximately 20)

Vegetable Crudités Platter - \$40

Antipasto Platter - \$55

Crispy Fried Rock Shrimp - \$45

Premier Cheese Platter - \$55

House-Made Hummus & Breads - \$35

Crispy Calamari & Fire Roasted Salsa - \$50

Chef Choice Dessert Bites - \$55