



Add On to Dinner Menus: in Conjunction with a plated or buffet dinner, cannot be ordered alone

Tray Passed Appetizers

(Including 3-4 Per Guest)

Choose Three

Vegetarian

Spanakopita

Mini Spring Rolls with a Chile Dipping Sauce

Fried Cheese Ravioli With Marinara Dipping Sauce

Chicken

Chicken Dim Sum with a Soy and Rice Wine Vinegar Dipping Sauce

Cashew Chicken Egg Rolls with Ginger Mustard Dip

Buffalo Spiced Chicken Breast with Ranch Dip

Fish and Seafood

Brioche Round with Deviled Smoked Salmon

Coconut Shrimp with Mango Dip

Meat

Sausage Cheddar Ball

Ginger Beef Stuffed Mushrooms

Pastry Wrapped Frank with Mustard Dip



Choose Three

Vegetarian

Pizzette with Shiitake and Gorgonzola

Asparagus Wrapped in Phyllo with Saffron Dip

Shaved Potato and Caramelized Onion Tart

Chicken

Spring Chicken Roulade on Brioche with Aioli

Blackened Chicken with Roasted Tomato Salsa in Tart

Zesty Pastry Wrapped Cheddar Sausage with Lea and Perrins Dipping Sauce

Chicken Tacquito with Chipotle Roasted Garlic Dip

Fish and Seafood

Bacon Wrapped Oysters with Mustard Sauce

Blue Crab and Cheddar Monte Cristo

Coconut Shrimp with Coconut Curry Dipping Sauce

Brioche with Smoked Salmon Deviled Egg

Pastry Cup filled with Spiced Shrimp with Cocktail Sauce or Remoulade Sauce

Meat

Sesame Crusted Pork Tenderloin on Wonton Square
with Ginger Aioli

Mini Corn Cake topped with Barbecue Brisket
and White Corn Relish



Displayed appetizers in Conjunction with a plated or buffet dinner, cannot be ordered alone

(All Platters are for 30 Guests Unless Otherwise Stated)

Fresh Fruit Display with a Chocolate Dipping Sauce

Raw Vegetable Display with a Dipping Sauce

Grilled Asparagus, Portabella Mushroom, and Roasted Red Pepper Platter

Mediterranean Vegetable Display: Marinated Feta, Stuffed Grape Leaves, Roasted Peppers, Eggplant, Grilled Mushrooms and Artichoke Hearts with Dipping Sauce

Baba Ganoush *or* Italian Caponata *or* Hummus with Pita Triangles

Deluxe Cheese Display (French Brie, Chevre, Saga Blue and Smoked Gouda) Garnished with Grapes and Strawberries, Served with Gourmet Crackers

Cubed Cheese Display (Pepper-Jack, Swiss and Cheddar) with Grape Cluster Garnish Served with Crackers

Baked Brie with Caramelized Almonds, French Rounds

Whole Brie Filled with a Cranberry and Pear Compote served with Water Crackers

Savory Gorgonzola Cheesecake with a Cracker Crust topped with Crumbled Bacon and a Tomato Jam



Whole Poached Salmon with Chef Garnish
 (10 to 12 Pound Fish) (Serves Approximately 50 Guests)

Side of Smoked or Poached Salmon with Condiments
 and Crackers (Serves Approximately 15 Guests)

Miso Citrus Glazed Salmon Sides with a Citrus Aioli
 With Lemon Zest on the Side (Serves Approximately 15 Guests)

Hot Smoked Mahi or Salmon with Pesto Cure and Tapenade
 Mayonnaise with Crackers (Serves Approximately 15 Guests)

Layered Blue Cheese, Sundried Tomato and Basil Pesto
 Terrine Garnished with Grape Clusters, Served with Sesame Flatbreads

Layered Chevre, Fig Preserves and Candied Walnut Terrine
 Garnished with Dried Fruits, Served with Water Crackers

Chilled Chicken, Smoked Gouda and Sundried Cranberry
 Terrine Garnished with Scallions and Dried Fruits

Country Pork Pate and Creamy Chicken Liver Mousse Pate
 With Truffles Garnished With Capers, Diced Red Onion, Cornichons,
 and Grainy Mustard Served with Whole Wheat Toast Points

Shrimp Cocktail (Displayed) Served with Cocktail Sauce and Lemon
 21/25 Count
 26/30 Count

Ginger and Garlic Spiced Asian Grilled Pork Tenderloin Served
 Chilled with Soy-Sesame Mushrooms and Curry Grilled Onions
 on a Bed of Mixed Greens with Wasabi Aioli Served with Wonton Chips



Grilled and Fanned Beef Tenderloin Served with Assorted
Rolls and Sauces (Serves Approximately. 10-15 Guests, One
4-5 Pound Trimmed Tenderloin)

Bourbon Glazed Skirt Steak, Cooked Medium Rare and
Platter Displayed with an Orange Aioli and Yeast Rolls

Grilled Grecian Chicken Tenders
(Served Chilled or Room Temperature) with a Side of Cucumber Yogurt Sauce

Lavash Roll Ups Filled with: Turkey, Cream Cheese,
Pepper Jelly and Organic Greens Or Genoa Salami, Roasted
Peppers, Olive Relish and Herb Cheese (Approximately 60 Pieces)

German Pretzel Rolls with Sweet Butter, Smoked Shaved
Ham and Finlandia Swiss (30 Whole Rolls Cut in Half for 60 Pieces)

Assorted Cookies and Brownies: *Cookies May Include Chocolate Chip, White Chocolate Macadamia, and Oatmeal Raisins, Per Dozen*

Assorted Dessert Bars: *Bars May Include Blondies, S'mores Bars, 7 Layer Chocolate Crust Bars, Linzer Bars, As Well As Others, Per Dozen*



Hot Buffet Appetizers

Small Round Chafer (Serves 15-20 Guests)

Full Chafer (Serves 30-40 Guests)

Meatballs with a Hunter Sauce with Mushrooms, Teriyaki and Pineapple **OR** Chipotle BBQ with Mango

Grilled Italian Sausage with Peppers and Onions served with Sourdough Bread

Buffalo Style Chicken Wings Served with Ranch and Blue Cheese Dips

Warm Layered Mexican Dip Served with Tortilla Chips **(Full Pan Serves 50-60 Guests)**

Spinach, Roasted Onion and Feta Dip Served with Toast Points **(Full Pan Serves 50-60 Guests)**

Eggplant Parmesan Dip: Diced Eggplant layered with Herb Ricotta Cheese and a Tangy Marinara Topped with Mozzarella Cheese Served with Salt and Pepper Cracker Bread **(Full Pan Serves 50-60 Guests)**

Warm Artichoke Dip Topped with Roasted Red Peppers, Chopped Artichoke Hearts and Parmesan Breadcrumbs Served with Herbed French Rounds **(Full Pan Serves 50-60 Guests)**

Layered Pizza Dip Served with Pesto Cracker Bread, Meat or Vegetarian Available: **(Full Pan Serves 50-60 Guests)**



Meat Option: Herbed Cream Cheese Ricotta Mixture Topped with Pizza Sauce, Pepperoni, Italian Sausage, Mushrooms, Black Olives, and Mozzarella

Vegetarian Option: Herbed Cream Cheese Ricotta Mixture Topped with Pizza Sauce, Black Olives, Mushrooms, Green Peppers, Diced Artichoke Hearts, and Mozzarella



Small Round Chafer (Serves 15-20 Guests)

Full Chafer (Serves 30-40 Guests)

Southwestern Chicken Dip with Green Chiles, Monterey Jack Cheese, Cream Cheese and Salsa Served with Tri Colored Tortilla Chips **(Full Pan Serves 50-60 Guests)**

Buffalo Chicken Dip: Chicken, Diced Celery, Hot Pepper Sauce, Ranch and Cream Cheese Served with Spicy Cracker Bread **(Full Pan Serves 50-60 Guests)**

Buffalo Shrimp Dip: Shrimp, Diced Celery, Hot Pepper Sauce, Ranch and Cream Cheese Served with Spicy Cracker Bread **(Full Pan Serves 50-60 Guests)**

Warm Charleston Crab Dip Served with French Rounds **(Full Pan Serves 50-60 Guests)**

Southern Chopped BBQ with Side of BBQ Slaw and Mini Rolls

Shrimp and Grits: Creamy Cheddar Grits with Side of Creamy Red Eye Gravy with Baby Shrimp and Country Ham Bits

Toasted Corn, Crawfish and Andouille Dip Served with Tri Colored Tortilla Chips **(Full Pan Serves 50-60 Guests)**

Russian Mushroom Pie Served with Toast Points **(Full Pan Serves 50-60 Guests)**

We recommend no more than 3 to 4 items for appetizer before dinner. These items are only available in conjunction with a plated or buffet dinner.