



Hors d'Oeuvres

Priced Per Dozen

Vegetarian

- Bruschetta with croustades ~ \$18 Dozen*
- Vegetable Spring Rolls ~ \$18 Dozen*
- Vegetable Stuffed Mushrooms ~ \$18 Dozen*
- Fresh Stuffed Jalapeño ~ \$18 Dozen*
- Domestic Cheese Skewers ~ \$36 Dozen*
- Fruit Skewers ~ \$36 Dozen*
- Caprese Skewers ~ \$36 Dozen*
- Mini Potato Cakes ~ \$20 Dozen*
- Shrimp Cocktail ~ \$20 16/20 pound*

Chicken

- Fried Chicken Skewers with honey dijon ~ \$18 Dozen*
- Grilled Chicken Skewers ~ \$21 Dozen*
- Buffalo Chicken Skewers with blue cheese ~ \$21 Dozen*
- Mini Chicken Salad Triangles ~ \$36 Dozen*
- Chicken Kabobs with roasted vegetables ~ \$27 Dozen*

Beef

- Meatballs choice of Marinara, Swedish, or BBQ ~ \$18 Dozen*
- Steak Kabobs with roasted vegetables ~ \$60 Dozen*

Seafood

- Crab Stuffed Mushrooms ~ \$18 Dozen*
- Mini Crab Cakes with Dill Mustard or Cajun Remoulade ~ \$36 Dozen*
- Bacon Wrapped Scallops ~ \$27 Dozen*
- Cucumber Tuna Tar Tar Canapes ~ \$36 Dozen*

Sliders

- Crab Cakes with Dill Mustard or Cajun Remoulade ~ \$30 Dozen*
- Certified Angus Beef with cheddar cheese ~ \$30 Dozen*

Dessert

- Chocolate Chip Cookies ~ \$18 Dozen*
- Brownies ~ \$24 Dozen*
- Assorted Mini Tarts ~ \$36 Dozen*



Hors d'Oeuvres

Priced Per Person

Appetizers

- Queso Spinach Dip* with tortilla chips ~ \$3.25
Avocado Pico De Gallo with tortilla chips ~ \$3.25

Salads

- Caesar Salad* ~ \$4.5
Garden Salad choice of two dressings ~ \$4.5
Spinach Salad choice of two dressings ~ \$4.5
Chopped Salad choice of two dressings ~ \$4.5
Kale Salad choice of two dressings ~ \$4.5

Pasta

- Chicken Penne* ~ \$7
Quattro Formaggio ~ \$8
Cajun Chicken Pasta ~ \$8
Cajun Shrimp Pasta ~ \$9

Entrees

- Lemon Herb Chicken* two pieces ~ \$11
Chicken Marsala two pieces ~ \$11
Lemon Dill Salmon two pieces ~ \$15
Filet Medallion one 4oz ~ \$16

Side Items

\$4 Per Person

Garlic Mashed Potatoes
Smashed Sweet Potatoes
Roasted Garlic Potatoes
Red Rice Risotto

Southern Style Green Beans
Steamed Mixed Vegetables
Broccoli & Cauliflower Medley



Additional Information

- ◆ We require a 48 hour notice for all off-site events. Charges may be applied for late orders and availability may be limited.
- ◆ Charges are applied both per dozen and per guest, depending on the item.
- ◆ Disposable plates, utensils, and napkins are available for an additional \$2.50 per person with each off-site catering.
- ◆ Disposable Chafing Dishes- \$20 Each
- ◆ Stainless Chafing Dishes Rental- \$30 Each
- ◆ China, Flatware, Glassware, and Linens are available to rent.
- ◆ Servers, Bartenders, and Kitchen Staff run \$25/hour per staff member for offsite events. There is a 4 hour minimum per staff member which applies to all travel, setup, event time, and breakdown.
- ◆ Non-alcoholic and Bar Options are available upon request.
- ◆ Off-site catering require a contract and a credit card number. There is no charge applied until the day of your event.
- ◆ Delivery fees start at \$50 and Set Up fees start at an additional \$50.
- ◆ All payments for off-site catering must be provided when catering is finalized. We will run payment the day of the catering and deliver and receipt with the event setup. Visa, Master Card, American Express, Discover, Cash or Check are all accepted.