

# HORS D'OEUVRES

## Buffet & Catering Menu

### PRICED PER DOZEN

#### VEGETARIAN

Bruschetta \$18  
*with croustades*

Vegetable Spring Rolls \$18

Vegetable Stuffed Mushrooms \$18

Cheese Skewers \$36

Fruit Skewers \$36

Caprese Skewers \$36

Mini Potato Cakes \$20

Shrimp Cocktail \$20

#### BEEF

Meatballs \$18

*choice of marinara, Swedish, or bbq*

Steak Kabobs \$60

*with roasted vegetables*

#### SLIDERS

Crab Cakes \$36

*with dill mustard or cajun remoulade*

Certified Angus Beef \$30

*with cheddar cheese*

#### CHICKEN

Fried Chicken Skewers \$18  
*with honey dijon*

Grilled Chicken Skewers \$21  
*choice of plain, teriyaki or buffalo*

Mini Chicken Salad Triangles \$36

Chicken Kabobs \$27  
*with roasted vegetables*

#### SEAFOOD

Crab Stuffed Mushrooms \$20

Mini Crab Cakes \$36

*with dill mustard or cajun remoulade*

Bacon Wrapped Scallops \$40

Cucumber Tuna Tar Tar Canape  
\$36

#### DESSERT

Chocolate Chip Cookies \$18

Brownies \$24

Assorted Mini Tarts \$36 dozen  
*minimum of 2 dozen tarts*

# PRICED PER PERSON

## APPETIZERS \$3.25

*Queso Spinach Dip*  
*with tortilla chips*  
*Avocado Pico De Gallo*  
*With tortilla chips*

## SALADS \$3.25

*Caesar Salad*  
*Garden Salad*      *Spinach Salad*  
*Chopped Salad*      *Kale Salad*

CHOICE OF DRESSING: RANCH, BLUE CHEESE, BALSAMIC VINAIGRETTE,  
LEMON VINAIGRETTE, CAESAR, HONEY DIJON, POMEGRANATE VINAIGRETTE

## PASTA

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

## ENTREES

*Lemon Herb Chicken, two pieces ~ 11*  
*Grilled Chicken, two pieces ~ 10*  
*Lemon Dill Salmon, two pieces ~ 15*  
*Filet Medallion, one 4oz ~16*

## SIDE ITEMS \$4

*Garlic Mashed Potatoes*      *Broccoli & Cauliflower Medley*  
*Roasted Garlic Potatoes*      *Red Rice Risotto*  
*Steamed Mixed Vegetables*      *Southern Style Green Beans*  
*Wild Rice Risotto*

## 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 and napkins are available for an additional \$2.50 per person with each off-site catering.
- Tax Rate 8.25%
- Disposable Chafing Dishes Purchase- \$20 Each
- Stainless Chafing Dishes Rental- \$30 Each
- Sternos, Linens, China, and Glassware available for rent. Please inquire.
- 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.
- All caterings 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.