

(Item Name - Cost / Minimum # of people)

**Spanikopita - \$2.00 / 20**

Phyllo triangles stuffed with spinach and feta served with tomato sauce for dipping

**Rigatoni Marinara - \$2.00 / 20**

Classic Italian pasta finished with parmesan

**Assorted Cheese Platter (Domestic) - \$4.00 / Any**

Served with assorted accompaniments (i.e. jams, mustard, fruit, crackers)

**Grilled Bruchetta - \$2.00 / Any**

Grilled rustic bread, topped with tomato concasse with garlic, basil and olive oil

**Grilled Vegetable Wraps - \$2.00 / 20**

Grilled vegetables with lettuce, tomato, herbed goat cheese then wrapped in lavash / flour tortilla

**Mediterranean Platter - \$3.00 / Any**

Four classic spreads; Babaghannouj , Muhummara, Tabouleh and Hummus served with grilled flat bread and sours

**3 Onion Dip - \$2.00 / 20**

Triple cream cheese whipped with assorted caramelized onions, served with house made crackers

**Asparagus Vinaigrette - \$2.00 / Any**

Grilled asparagus, room temperature, with brunoise tomato, toasted almonds and balsamic vinaigrette

**Thai Chicken Skewers - \$2.00 / 20**

Asian marinated chicken breast tenderloins, served with a spicy peanut dipping sauce

**Rustic Baked Goat Cheese - \$2.00 / 20**

Roasted vegetables baked in a cast iron skillet with goat cheese served with crusty bread

**Potato Croquettes with Ham and Jack Cheese - \$3.00 / 30**

Fried potato croquettes stuffed with ham and jack cheese served with spicy tomato sauce

**Potato Samosa Wontons - \$2.00 / 20**

Fried dumplings with potato samosa filling served with cilantro chutney

**Salad Service - \$Varies / 20**

Please inquire about our seasonal salad options

**Spinach Dip - \$2.00 / 20**

Spinach parmesan dip served with tri colored chips

**Crab Con Queso - \$3.00 / 20**

Cheese and crab dip finished with pico de gallo served with tri colored chips

**Vietnamese Chicken Spring Rolls - \$3.00 / 30**

Crispy fried spring rolls filled with chicken, mushrooms and vegetables served with sweet & sour dipping sauce

**Smoked Salmon on House Made Crackers - \$3.00 / 30**

Rectangle crackers topped with smoked salmon, whipped cheese, chives and brunoise tonatass

**Eggplant Rollatinis - \$3.00 / 20**

Fried egg battered eggplant with herbed ricotta stuffing served with tomato sauce

**Sweet Potato and Black Bean Empanadas - \$3.00 / 40**

Stuffed with black bean, sweet potato and feta served with smoked tomato salsa

**Sweet Potato and Black Bean Quesadillas - \$3.00 / Any**

Stuffed with black bean, sweet potato, spinach and feta then grilled and served with salsa and sour cream

**Beef Satay - \$3.00 / Any**

Asian marinated shaved beef served with a cucumber peanut hoisin dipping sauce

**BBQ Shrimp with Corn Pudding - \$3.50 / 30**

Blackened popcorn shrimp in a creamy BBQ sauce served with corn pudding

**Mini Quiche - \$3.00 / 30**

Assorted bite size quiche

**Assorted Cheese Platter (Imported) - \$5.00 / Any**

Served with assorted accoutrements (i.e. jams, mustard, fruit, crackers)

**Country Pate - \$3.00 / 20**

Country style pate with rabbit and pork served with artisan mustard, lingonberry preserves and cornichon

**Crabcakes - \$5.00 / Any**

Bite size chesapeake style served with whole grain mustard remoulade

**Smoked Trout Dip - \$3.00 / 30**

Smoked trout with fresh herbs, minced onion and capers served on house made crackers

**Almond Baked Brie - \$3.00 / Any**

Brie baked with almond, brown sugar and whiskey served with crackers and fruit

**Bourbon Baked Ham - \$3.00 / 30**

Pineapple, brown sugar and bourbon glaze, served with crusty bread and assorted sauces

**Arancini - \$3.00 / 30**

Flash-fried risotto croquettes w/ fontina cheese served with a smokey tomato dipping sauce

**Chili Glazed Pork Tenderloin Corn Cakes - \$3.00 / 30**

Gauva-chili glazed pork tenderloin on cornbread canapés

**Cucumber Cups - \$3.50 / 30**

Cucumber cups filled with smoked salmon or bay scallop salad finished with chives and lemon

**Smoked Chicken Quesadilla - \$3.00 / 20**

Filled with smoked chicken breast, peppers, onions, cheddar cheese and served with salsa and sour cream

**Lamb & Beef Kafta - \$3.50 / 30**

Ground lamb and beef with pistachios and spices grilled on a skewer served with tziki sauce

**Shrimp and Vegetable Rice Paper Rolls - \$3.00 / 20**

Vietnamese style rice paper rolls filed with shrimp, vegetables, fresh herbs and rice noodles served with a chili dipping sauce

**Soup Service - \$Varies / 30**

Please inquire about our seasonal salad options

**Truffle Dip with House Made Chips - \$4.00 / 20**

Whipped cheese and black truffle dip served with house made chips

**Scallop Rumaki - \$4.00 / 40**

Scallops wrapped smokey sweet bacon

**Cider Glazed Pork Loin - \$4.00 / 30**

Roasted pork loin with apple cider glaze served with crusty bread and assorted sauces

**Roast Beef Teras - \$4.00 / 30**

Roast beef teras cut with assorted sauces and crusty bread

**Cubano Croquettes - \$4.00 / 40**

Potato croquettes filled with ham and gruyere cheese served with a tomato-chipotle dipping sauce

**Tuna Tartar - \$4.00 / 20**

Minced tuna with asian spices and vegetables confetti on rice crackers

**Popcorn Shrimp - \$4.00 / 30**

Crispy fried popcorn shrimp with vinegar slaw and apple tarter

**Smoked Salmon Platter - \$4.00 / 20**

Smoked salmon with minced red onion, cream cheese, capers and egg on crackers

**Shellfish Salad - \$4.00 / 20**

Calamari, shrimp, and scallops tossed with parsley, garlic, lemon and lime, olive oil and sweet peppers served with crusty bread

**Sushi Platter - \$Varies / 20**

Assorted sushi with pickled ginger, wasabi and soy sauce

**Grilled Lamb Chops - \$4.00 / 40**

Grilled marinated lamb chops with rosemary red wine demi glace

**Crab and Cream Cheese Empanadas - \$4.00 / 30**

Filled with crab, cream cheese, scallions, served with salsa and sour cream

**Assorted Gourmet Pizzas - \$5.00 / 30**

Custom topped pizzas on grilled flat bread

**Chimichurri Lamb Lollipops - \$5.00 / 30**

Chimichurri marinated lamb chops with cilantro oil and fresh tomato brunoise

**Spicy Beef Empanada - \$5.00 / 30**

Filled with 5 spiced beef with various cheeses served with salsa and sour cream

**Braised Pork Carnitas - \$5.00 / Any**

Twice cooked pork served with tostones, salsa, sour cream in a grilled tortilla