

INDIVIDUAL/A LA CARTE CUISINE

THAI PEANUT CHICKEN SATAYS **\$35/50 PCS**
Skewered Breasts of Chicken Oven-Roasted in a Spicy Thai Peanut Sauce

MINI CRAB CAKES **\$55/50 PCS**
Miniature Lump Crab Cakes Served with a Spicy Remoulade Sauce for Dipping

WARM MINI MUFFALETTAS **\$75 /50 PCS**
Traditional Muffalettas with Olive Salad. Served Warm

JUMBO SHRIMP COCKTAIL **\$70 /50 PCS**
Jumbo Shrimp, Boiled and Served with Cocktail Sauce for Dipping

BACON-WRAPPED SCALLOPS **\$85/ 50 PCS**
Scallops Wrapped in Bacon and Oven Roasted. Served with Dill Aioli

TERIYAKI BEEF SATAYS **\$55 /50 PCS**
Skewered Filet of Beef Roasted and Served with Teriyaki Sauce for Dipping

CHICKEN CORDON BLEU **\$75 / 50 PCS**
Served with a Warm Marinara Sauce

MUSHROOM CANAPÉS **\$75 / 50 PCS**
Chopped Assorted Mushrooms Topped with Manchego Cheese

SHRIMP PASTRY CANAPÉS **\$75 / 50 PCS**
Shrimp, Blue Cheese and Chopped Nuts Wrapped in Puff Pastry with Sweet Thai Chili Sauce

ROASTED PROSCIUTTO-WRAPPED FIG CANAPÉS **\$75 / 50 PCS**
Stuffed with Blue Cheese and Walnuts and Drizzled with a Balsamic Reduction

BAKED BRIE PLATTER **\$42 / 50 PCS**
Drizzled with a Balsamic Reduction and Vanilla Honey, then Topped with Nuts

ASSORTED MINI QUICHE **\$50 / 50 PCS**
Assorted Individual-Sized Quiche

CUBED CHEESE PLATTER **\$45**
Assortment of Cubed Cheeses Served with Crackers

FRESH FRUIT PLATTER **\$45**
Assortment of Fresh Cut Fruit

VEGETABLE PLATTER **\$45**
Assortment of Veggies Served with Buttermilk Ranch Dressing

ASSORTED SWEETS PLATTER **\$60**
Assortment of Dessert Items for the Sweet Tooth

