

Catering Menu

All platters are custom with seasonal ingredients

PLATTERS

- ❖ Fruit & cheese platter- seasonal fruit & cheese of choice.
- ❖ Charcuterie platters-fresh seasonal fruit, cheese, cured meats, candied nuts, pickled peppers etc, Bread or crackers.
- ❖ Antipasto platters-Marinated vegetables, rustic bread, natural deli meats & cheeses
- ❖ Crudité platters- Raw vegetables and a dipping sauce

SALADS

- ❖ Sesame ginger chicken- Romaine, red cabbage, edamame, green onions, cashews, mandarin oranges, carrots, crispy noodles
- ❖ Mixed baby greens salad- Mixed greens, gorgonzola, seasonal berries (raspberries, strawberries), red onions, candied pecans
- ❖ Farmers salad-Romaine lettuce, cherry tomatoes, red cabbage, cucumbers, carrots & house-made croutons
- ❖ Classic Caesar- Romaine, parmesan & house-made croutons

HOR D'OEUVRES

- ❖ Asparagus wrapped in pancetta (2/3 wrapped in one)
- ❖ Assorted Tea Sandwiches
- ❖ Flatbread Pizza (BBQ chicken & caramelized onions or prosciutto & arugula)
- ❖ Various quiches (gruyere & summer leek tart, quiche Florentine, wild salmon & asparagus quiche)
- ❖ Classic Bruschetta on a toasted baguette
- ❖ Bacon guacamole bruschetta
- ❖ Artichoke dip (toasted baguettes, herb crackers, house-made tortilla chips)

- ❖ Deep fried Mac n cheese bites house-made marinara sauce
- ❖ Spanakopita's
- ❖ Empanadas (chicken or vegetable)
- ❖ Mini fried chicken & Belgian waffle bites
- ❖ Fried wings (Spicy honey glazed, Asian glazed or lemon pepper hot)
- ❖ Mini Kobe beef sliders
- ❖ BBQ meatball sliders on a Hawaiian bun.
- ❖ Pull pork sliders
- ❖ Pot stickers (pork or vegetable)
- ❖ Crab cakes finished with a remoulade or lemon aioli
- ❖ Cajun shrimp & cheddar grits shooters
- ❖ Tequila roasted shrimp served with a chipotle aioli
- ❖ Crab Rangoon- crab meat, cream cheese & oriental herbs wrapped in a wonton skin
- ❖ Lobster Empanadas- Jalapenos, cheddar, lobster, corn, onions, yellow squash, zucchini, Jack cheese
- ❖ Cucumber smoked salmon bites with a lemon dill cream cheese
- ❖ Bacon wrapped scallops
- ❖ Garlic lemon butter scallops

ENTREE'S

Proteins:

- ❖ Roasted chicken breast (lemon rosemary, sriracha honey ginger, chicken piccata, blackened Cajun)
- ❖ Roasted chicken thighs (lemon rosemary)
- ❖ Kabobs (chicken, salmon, shrimp or lamb)
- ❖ Herb roasted pork tenderloin with white wine pan sauce

- ❖ Beef tenderloin (Med rare) and balsamic glazed roasted pearl onions served with a horseradish cream
- ❖ California Tri tip
- ❖ Smoked BBQ brisket
- ❖ Filet mignon with a red wine sauce
- ❖ Salmon fillets perfectly seared (honey garlic, lemon pepper & herb or salmon piccata)
- ❖ Seared Mahi Mahi (lemon garlic or chefs spice blend with a roasted red pepper butter sauce)
- ❖ Lobster tail served with a garlic herb butter

SIDES

- ❖ Garlic butter asparagus
- ❖ Roasted brussels sprouts & bacon with a balsamic glaze
- ❖ Honey glazed baby carrots
- ❖ Steamed broccoli
- ❖ Roasted cauliflower
- ❖ Sautéed mix vegetables (seasonal veg or give them a few options)
- ❖ Balsamic glazed vegetables (zucchini, squash, roasted carrots, mushrooms)

GRAINS

- ❖ Brown or white rice
- ❖ Rice pilaf
- ❖ Quinoa
- ❖ Parmesan mushroom Risotto
- ❖ Basmati rice with pine nuts & dried cranberries

POTATOES

- ❖ Yukon gold mash potatoes
- ❖ Red bliss mash potatoes

- ❖ Roasted red bliss or fingerling potatoes
- ❖ Roasted mix potatoes tossed in a garlic butter (red bliss, russet & sweet potatoes)

PASTA'S

Chicken or shrimp alfredo

Shrimp scampi

Shrimp & Lobster Scampi

Baked ziti

Classic spaghetti (meatballs or meat sauce)

Classic lasagna (meat or no meat)

PAYMENT

We accept Visa, Mastercard, American Express, Discover, Cashapp, Zell pay or cash.

A 50% deposit is required the day of booking with all orders over \$800. Full payment must be made two weeks prior to the event.

CANCELLATION

Any orders cancelled within one week of event will be charged 50% cancellation fee.