



BANQUET OPTIONS



SOCIALIZING ITEMS (SERVES 20-30)

Antipasto Table · Marinated Veggies, Italian Meats & Cheeses, Toasted Ciabatta	\$125
Veggie Tray. Carrots, Celery, Cucumbers, Cauliflower, Broccoli w/ Ranch	\$55
Fruit Tray. Seasonal Fruit	\$65
Baked Brie with Honey & Almonds · Toasted Ciabatta & Traditional Fruits	\$55
Hummus · Roasted Garlic w/ Tortilla Chips (Sub Crostini for \$15)	\$30
Bubbly Spinach & Feta Dip · Crostini, Bread-crumbs Gratin	\$55
Classic Deviled Eggs · Prepared with/without Bacon	\$50/\$55 (bacon)
Hot Crab & Asiago Dip · Chesapeake Crab, Herb Toast Points	\$75
Crostini Platter · On Toasted French Bread	\$80
You Receive: Tomato-Mozzarella & Basil (8) · Flank Steak & Balsamic Onions (7)	
Prosciutto & Roasted Peppers (8) · Eggplant Caponata, Olives & Tomatoes (7)	

EVENT ITEMS (PRICE AS LISTED)

EACH

Hot Buffalo Deep-fried Cauliflower or Broccoli	\$1.10
Curry Chicken Salad Sandwich Quarter	\$1.75
Hawaiian Chicken Pineapple Bites	\$2.25
Big Texas Sliders w/ Cheddar, Bacon, Braised Beef	\$3.25
Crab Cake Sliders	\$3.25
Parm-garlic Meatballs w/ Marinara, Toast bits, Parm Cheese	\$1.75
Wings (Chili Bourbon, Hot, Teriyaki)	\$1.25
Mini Grilled Cheese on Sourdough with Cheddar & Provolone	\$1.75
Mini Grilled Cheese on Sourdough w/ Cheddar, Provolone & Braised Beef	\$1.90
Mini Mushroom Spring Rolls · Sweet Thai Chili Sauce	\$1.50
Pork BBQ Sliders	\$2.00
Scallops in Bacon	\$3.00
Steamed Jumbo Shrimp Cocktail *	\$2.15