

BANQUET OPTIONS

SOCIALIZING ITEMS (EACH SERVES 30)

Antipasto Table · Marinated Veggies, Italian Meats & Cheeses, Toasted Ciabatta	\$150
Fine Artisanal American & European Cheese · Toast Points, Dried Fruits & Nuts	\$185
Baked Brie with Honey & Almonds · Toasted Ciabatta & Traditional Fruits	\$40
New York Strip Steak Carpaccio · Mustards, Aioli, Cornichons, Olives, Mini Rolls	\$60
Bubbly Spinach & Feta Dip · Crostini, Bread-crumb Gratin	\$50
Tomato Goat Cheese Bites · Garlic & Basil Whipped Cheese Filled Cherry Tomatoes	\$60
Hot Crab & Asiago Dip · Chesapeake Crab, Herb Toast Points	\$60
Crostini Platter · All on Toasted French Bread	\$75
Tomato-Mozzarella & Basil (8) · Flank Steak & Balsamic Onions (7)	
Prosciutto & Roasted Peppers (8) · Eggplant Caponatta, Olives & Tomatoes (7)	
Classic Deviled Eggs · Prepared with/without Bacon	\$45/\$50 (bacon)
Hummus · Roasted Garlic & Red Pepper	\$70

EVENT ITEMS (PRICE AS LISTED)

	EACH	QUANTITY OF 100
Brie, Tomato & Pesto Croustades	\$1.50	\$125
Mini Grilled Cheese on Sourdough · Smoked Cheddar & Aged Provolone	\$1.75	\$155
Mini Mushroom Spring Rolls · Sweet Thai Chili Sauce	\$1.75	\$155
Tempura Chicken Skewers · Honey Mustard Jus lie	\$1.65	\$145
Cucumber Cups · Filled with Creamy Dill Smoked Salmon Mousse	\$2.10	\$180
Cucumber Cups · Filled with Spicy Crab Meat	\$2.40	\$210
Smoked Salmon Croquets · Herb Dill Cream & Red Onions	\$1.75	\$145
Lemon Grass Beef Skewers · Peanut Dipping Sauce	\$1.80	\$160
Mini Crab Cakes · Cayenne-Tartar Sauce	\$2.75	\$240
Sesame Gulf Shrimp Skewers · Sweet & Sour Sauce	\$2.60	\$235
Smoked Beef Tenderloin · Tomato Aioli, Capers, Crostini	\$2.00	\$170
Peppered Ahi Tuna · Seaweed Salad, Soy Glaze, Wasabi Aioli	\$2.00	\$170
Steamed Jumbo Shrimp Cocktail & Spiced Ginger Cocktail Sauce	\$2.00	\$170
Sea Scallops Wrapped in Smoked Bacon	\$2.80	\$250