

BANQUET OPTIONS



SOCIALIZING ITEMS (SERVES 20-30)

Antipasto Table · Marinated Veggies, Italian Meats & Cheeses, Toasted Ciabatta	\$150
Veggie Tray. Carrots, Celery, Cucumbers, Cauliflower, Broccoli w/ Ranch	\$50
Fruit Tray. Seasonal Fruits.	\$50
Baked Brie with Honey & Almonds · Toasted Ciabatta & Traditional Fruits	\$50
Hummus · Roasted Garlic w/ Tortilla Chips (Sub Crostini for \$15)	\$50
Bubbly Spinach & Feta Dip · Crostini, Bread-crumbs Gratin	\$50
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	\$75
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	\$1.00
Big Texas Sliders w/ Cheddar, Bacon, Braised Beef *	\$3.75
Parm-garlic Meatballs w/ Marinara, Toast bits, Parm Cheese *	\$1.60
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	\$1.85
Tempura Chicken Skewers · Honey Mustard Jus *	\$1.80
Pork BBQ Sliders	\$2.00
Spinach-Lobster Ravioli with Cream Sauce	\$3.75
Steamed Jumbo Shrimp Cocktail *	\$2.15
Mini Crab Cakes · Cayenne-Tartar Sauce *	\$2.85
Scallops in Bacon Wrap	\$2.85