

Hors D'oeuvres

Priced per dozen unless otherwise specified

Plus tax and gratuity

- Flash Fried Calamari, lemon beurre blanc..... \$45/pound
- Miniature Crab Cakes, roasted red pepper sauce.....\$42
- Stuffed Mushrooms, seasonal preparation..... \$42
- Fried Coconut Shrimp, Asian ginger glaze..... \$48
- Gulf Shrimp Cocktail..... \$48
- Ahi Tuna Tartare..... \$42
- Oysters on the Half Shell..... \$36
- Oysters Rockefeller..... \$42
- Bacon Wrapped Scallops.....\$48
- Tenderloin Steak Bites, cipollini onions, wild mushrooms, demi-glaze..... \$54/pound
- Meatballs, seasonal preparation..... \$40
- Cheeseburger Sliders..... \$48
- Crab Cake Sliders.....\$60
- Miniature Beef Wellington, puff pastry..... \$72
- Braised Beef, caramelized onion, Swiss cheese, crostini.....\$48
- Antipasto Skewers..... \$42
- Mushroom and Gruyere Cheese Tartlets..... \$36
- Bruschetta, seasonal relish..... \$30
- Spinach or Cheese Pies..... \$42
- Cheese & Seasonal Fruit Platter..... \$6/guest

Desserts

Priced per guest

Plus tax and Gratuity

- Key Lime Pie, graham cracker crust..... \$8
- Häagen Dazs Vanilla Gold Brick Sundae.....\$7
- Chocolate Eclair, house made French Pastry Creme..... \$7
- Tiramisu..... \$7
- Seasonal Cheesecake..... \$8
- Chocolate Mousse, fresh whipped cream and berries..... \$7
- Flourless Chocolate Torte, chambord ganache, hazelnut..... \$8
- Miniature Dessert Platter, les pâtissier creations..... \$9
- Cookie Platter, house made.....small \$80....large \$140