

Catering Platters

- *Assorted Cheese and Cracker Tray* \$2.75 per person
- *Fresh vegetable Crudités with choice of dip* \$2.25 per person
- *Baked Brie wrapped in puff pastry with Apricots, served with crackers (Serves 18-20)* \$60.00 each
- *Feta Cheese and Sun-Dried Tomato Torta Tower with Basil Toasted Almonds served with Crackers (Serves 12)* \$40.00 each
- *Large Round Rye filled with Spinach Dip* \$30.00 each
- *Chicken Pinwheels with Lemon-Sage Mayo on French Bread* \$18.00 per dozen
- *Sliced Open Face Sirloin (Medium Rare) on French Bread with Horseradish Sauce* \$27.00 per dozen
- *Blackened Salmon Filet served cold with Cucumber Dill Sauce or Lemon Caper Aioli* \$15.00 per pound
- *Tucker's own Homemade Crab Cakes served with Roasted Red Pepper Sauce* \$36.00 per dozen
- *Overstuffed Finger sandwiches – 2 dozen minimum* \$36.00 per dozen
 - *Solid White Tuna*
 - *Roast Turkey, Bacon, Lettuce, Cranberry Cream Cheese*
 - *Black Forest Ham, Sharp Cheddar Cheese, Tomato and Dijon*
 - *Grilled Veggies with Pesto Mayo*
 - *Chicken Salad with Lettuce and Tomato*
- *Fresh Fruit Salad* \$2.75 per person
- *Penne Pasta with Grilled Seasonal Vegetables and Basil Parmesan Vinaigrette* \$2.75 per person
- *Classic Potato Salad with Hard Boiled Egg Mayo, Celery and Red Onion* \$2.75 per person
- *Mixed Green Salad with choice of Homemade Dressing* \$2.75 per person

Cold Hors D'Oeuvres

(Minimum order is 2 dozen per selection – all selections priced per dozen)

- *Tri-Color Cheese Tortellini Skewers with Pesto Mayo* \$14.00
- *Phyllo Cups filled with Tarragon Chicken Salad with toasted Pecans and Grapes* \$14.00
- *Phyllo Cups filled with Grilled Vegetable Salad* \$14.00
- *Fresh Cantaloupe wrapped in Prosciutto* \$18.00
- *Tomato, Basil and Fresh Mozzarella skewers with EVVO (Seasonal)* \$16.00
- *Chilled Shrimp platter with Homemade Cocktail Sauce* \$25.00
- *Endive Spears piped with Homemade Boursin Cheese* \$15.00

(Continued reverse side)

Hot Hors D'oeuvres

(Minimum order is 2 dozen per selection – all selections priced per dozen)

- *Three Cheese Ravioli served with Roasted Garlic Sauce* \$18.00
- *Lobster ravioli with herb basil oil* \$36.00
- *Sea Scallops wrapped in Bacon* \$32.00
- *Pan Seared Scallops with Mustard Dill Vinaigrette* \$30.00
- *Red Potato stuffed with Walnuts and Chives* \$18.00
- *Vegetable of Seafood stuffed Mushroom Caps* \$18.00
- *Spinach and Feta Cheese filled Phyllo Triangles* \$18.00
- *Nantucket Scallop Toast Points* \$24.00
- *Chicken or Beef Teriyaki Skewers* \$18.00
- *Mini Beef Wellington* \$27.00
- *Coconut Crusted Shrimp with Honey Mustard* \$24.00
- *Moroccan Meatballs with Curry, Capers and Chutney* \$18.00
- *Claims Casino* \$24.00
- *BBQ Pork Spring Rolls* \$18.00
- *Spicy Chicken Fingers with Honey Mustard* \$18.00



Entrees

(All entrée selections are priced per person – minimum order – 10)

- *Chicken Pot Pie with Puff Pastry vol au vents* \$ 8.00
- *Chicken Francaise* \$ 8.50
- *Baked Chicken Florentine with Spinach and Feta stuffing* \$ 8.50
- *Baked Capon with homemade bread stuffing and Poulet Sauce* \$ 8.50
- *Chicken Cordon Blue* \$10.50
- *Braised Short Ribs of Beef* \$15.00
- *Yankee Pot Roast* \$ 8.50
- *Baked Cod Filet with buttered crumb topping* \$10.00
- *Grilled Salmon Filet with Honey Mustard sauce* \$10.00
- *Baked Three Cheese and Pesto Lasagna* \$ 7.00
- *Crabmeat Stuffed Jumbo Shrimp* \$15.00
- *Deep Dish Quiche filled with Bacon, Tomato and Cheddar* \$ 7.00
- *Red Roast Potato* \$ 3.00
- *Fresh Vegetables* \$ 3.00

Desserts

- *Whiskey Bread Pudding with Raisons (serves 12)* \$34.00
- *Seasonal Fruit Crisp (serves 12)* \$30.00
- *Chef's selection of Finger Desserts* \$12.00 per dozen
- *Homemade Chocolate Chip Brownies* \$12.00 per dozen
- *Raspberry Shortcake Bar* \$12.00 per dozen



All hot food items are packed in over ready, disposable pans with reheating instructions

All ready to serve foods are presented in disposable platters

Chaffing Dishes and Fuels are available for rent if needed

Seventy-two-hour notice is required for all orders

This menu represents a sampling of popular menu requests, however, feel free to suggest your favorites!

Gluten Free Pasta Available upon request

(If applicable, Delivery charge applies – 6.25% Meals Tax added)

Revised 7/17