

SOCIAL & COCKTAIL PRIVATE PARTY IDEAS

TRAYS, DIPS & DISPLAYS

each serves 30 guests

SPINACH & ARTICHOKE DIP

tortilla chips or naan

CRAB & ARTICHOKE FONDUE

house made creamy crab dip, naan bread

SEASONAL FRUIT DISPLAY

sliced seasonal fresh fruit from local markets

ANTIPASTO

sopressata, mortadella, cappicola, genoa salami, red peppers, eggplant & zucchini, olives, mozzarella

BUFFALO CHICKEN DIP

grilled chicken breast, chopped, baked, spicy buffalo & bleu cheese cream cheese. tortilla chips or naan

ARTISAN CHEESE BOARD

assorted imported and domestic cheeses, honey, fig jam

VEGETABLE CRUDITE

broccoli, green peppers, grape tomatoes, cucumbers, carrot sticks, celery sticks, ranch

HUMMUS

roasted red pepper hummus, grilled naan bread, fresh vegetables

BRUSCHETTAS

serves 30 guests

TOMATO

diced tomatoes, garlic, EVOO & parmesan cheese

LOBSTER

toasted italian bread, morsels of lobster meat, balsamic drizzle

FIG

dalmatia fig jam, sun-dried mission fig, herb cream cheese, balsamic

LEMON RICOTTA

basil, honey

GORGONZOLA & GRAPE JAM

candied pecans, roasted grape jam, gorgonzola cheese

SAMPLER TRIO

combination of any the three above

TERRACE GRILL OPTIONS

chef required if grill used - \$75

GRILLED & MARINATED BUFFALO WINGS

cinnamon chili rub - per 50 wings

CHICKEN KEOBS

thai sweet chili - per 50 kebabs

SHRIMP KEOBS

garlic butter sauce - per 50 kebabs

GRILLED LOLLIPOP LAMB CHOPS

rosemary garlic marinade- per 50 chops

LOBSTER TAILS

half tail, grilled, lemon butter | min of doz

FILET MEDALLIONS

3oz grilled filet, bearnaise or cognac peppercorn sauce | min doz



HORS D' OEUVRES

priced per 100 pieces (smaller quantities avail)

GARDEN

CAPRESE

fresh mozzarella, roma tomatoes, basil, balsamic vin

CARAMELIZED ONION TART

caramelized onions, mascarpone & bleu cheese

WILD MUSHROOM PURSE

mushroom duxelle, artisan cheeses, phyllo

VEGETABLE SPRING ROLLS

golden brown, honey teriyaki dipping sauce

CHERRY BLOSSOM TART

in puff pastry

MINI GRILL CHEESE

tomato soup



SEAFOOD

JUMBO SHRIMP

served with cocktail sauce, lemon wedge

CRAB COCKTAIL

avocado, mango lime vinaigrette, shot glass

CHESAPEAKE DEVIL EGGS

roasted red pepper, lump crab meat

SHRIMP LEJON

horseradish bbq sauce, wrapped in bacon

LOBSTER MAC N CHEESE

served in petit glass jar

AHI TUNA WONTON

sushi grade ahi, wasabi, crispy wonton, sesame, fresh ginger

SCALLOPS & BACON

applewood bacon

SHRIMP SHU MAI

sweet chili sauce

MINI JUMBO LUMP CRABCAKES

horse radish aioli, fig jam, lemon

LOBSTER SALAD

on cucumber

DIVER SCALLOPS

pan seared, lemon beurre blanc

MAUI SHRIMP SPRING ROLL

chopstick coconut, chili pasta, coconut milk, cilantro

CRAB STUFFED MUSHROOMS

crab imperial, baked, crab sauce

SUSHI

select from our regular menu, min of 10 rolls for a display

FARM

TRUFFLE BONELESS WINGS

bleu cheese crumbles, truffle butter, toasted sesame seeds, cilantro

BUFFALO CHICKEN BEGGAR'S PURSE

wrapped in phyllo

SESAME CHICKEN FINGERS

pineapple chutney

PORK POT STICKERS

crispy or steamed, thai dipping sauce

PROSCIUTTO WRAPPED ASPARAGUS

parma prosciutto, asparagus, balsamic drizzle

BEEF BARBACOA

onions, fresh lime, mexican spices rolled, mini taquitos, fresh lime

BABY REUBEN

corned beef, sweet coleslaw, sauerkraut, swiss cheese, creamy thousand island dressing, rye toast

TENDERLOIN TIPS

seared angus filet, béarnaise sauce

MINI CUBAN SANDWICHES

pork, ham, swiss & pickles

CHICKEN CORDON BLEU

bite sized, filled with ham & cheeses

CHICKEN QUESADILLAS

poblano smoked cheddar, chipotle crema

NONNA'S POLPETTE

homemade meatballs

PEACH BBQ BRISKET

wrapped in an applewood smoked pork belly, jalapeno

PHILLY CHEESE STEAK EGG ROLL

hoisin ketchup

MONTE CRISTO

prosciutto ham, fontina cheese, french toast

SHORT RIB CROSTINI

slow braised short rib, chipotle slaw, grape tomatoes, pickled red onion, crispy crostini

