

SEAFOOD OPTIONS

COCONUT CRUSTED BUTTERFLIED SHRIMP

Large butterflied shrimp, piña colada batter, flaky coconut crust

SHRIMP KABOBS [GF]

Char-grilled skewered black tiger prawns, plum bbq sauce

SCALLOPS WRAPPED IN BACON

Sea scallops, seasoned breadcrumbs, smoked bacon

CEVICHE LIME SHOOTERS [GF]

Diced fresh grouper filet marinated in fresh lime juice, olive oil, cilantro

MINI CRAB CAKES

Lightly breaded crabmeat, green and red peppers, seasonings

CONCH FRITTERS

Lightly spiced, breaded chopped conch meat

BLACKENED AHI TUNA

Blackened ahi tuna, atop a crispy whole wheat cracker, cucumber wasabi cream

SPICY SHRIMP SHOOTERS [GF]

Shrimp ceviche, lemon-lime juice, cilantro, red onion, bell pepper

TUNA TARTAR

Yellow fin tuna, green onions, toasted sesame seeds, crisp wonton cracker

TUNA TACOS

Seared tuna, wakame seaweed, ginger dressing

ASSORTED CUCUMBER CUPS [GF]

Creamy salmon, crab salad, roasted garlic hummus

QUICHE ASSORTMENT

Broccoli, spinach, lorraine, seafood

BEEF, PORK AND LAMB OPTIONS

MINI BEEF BROCHETTE [GF]

Grilled beef tenderloin, sweet onions, red and green bell peppers, bbq teriyaki glaze

HOISIN BEEF SKEWERS [GF]

Hoisin marinated beef rolled in toasted sesame seeds

BEEF EMPANADAS

Lean ground beef, onions, green olives, raisins, mexican spices, tomato salsa

RED BLISS POTATO BITES

Potatoes stuffed with bacon, cheese, sour cream, chives

SWEDISH MEATBALLS

Beef meatballs in a creamy mushroom sauce

BBQ BEEF SLIDERS

Mesquite pulled BBQ beef, shredded coleslaw

PULLED PORK TACOS

Tri-colored crunchy shells, smoked pulled pork, shredded pickles

CHORIZO EMPANADAS

Chorizo sausage, garlic, olives, tomatoes, onions

BACON WRAPPED DATES [GF]

Dates wrapped in smoked bacon

MINI BLT BITES

Bacon, lettuce, tomato, creamy pesto mayo

MINI BEEF WELLINGTON

Flaky pastry puff, tenderloin tips, mushroom duxelle, dry sherry

FILET OF BEEF CROSTINI

Filet of beef thinly sliced, creamy horseradish, scallion shavings

LAMB LOLLIPOPS [GF]

Grilled lamb rib chops with a mint demi glaze

CHICKEN OPTIONS

MIAMI JERK CHICKEN

Skewered chicken tenders with caribbean jerk spices, tangy BBQ sauce

CURRY CHICKEN FANTASY [GF]

Grilled chicken kabob, onions, peppers in a coconut curry sauce

QUESADILLA CORNUCOPIA

Shredded smoked chicken, cheeses, salsa, jalapeno peppers

CHICKEN EMPANADAS

Shredded chicken, onions, green olives, raisins, Mexican spices, tomato salsa

HAWAIIAN CHICKEN BROCHETTE [GF]

Char-grilled chicken, fresh pineapple, red and green bell peppers, teriyaki glaze

MINI CHICKEN WELLINGTON

Pastry puff of sautéed chicken, herbs, sprinkled with dry sherry

COCONUT CRUSTED CHICKEN TENDERS

Chicken filets, piña colada batter, flaky coconut crust

SESAME CRUSTED CHICKEN TENDERS

Breaded chicken filets, toasted with black and white sesame seeds

VEGETARIAN OPTIONS

SPANAKOPITAS [V]

Phyllo dough pastry, spinach, feta cheese, Mediterranean seasonings

CRISPY FLAT BREAD [V]

Sun dried tomato, fresh basil, shaved parmesan, romano with a balsamic drizzle

CHEESE CROQUETTES [V]

Parmesan, romano, cream cheese with a mango chutney

BRUSCHETTA [V]

Crusty crostini bread layered with sun dried tomatoes, fresh basil, onions

FIESTA SPRING ROLLS [V]

Black beans, jack cheese, Mexican rice

CHEESE TEQUEÑOS [V]

Venezuelan white cheese wrapped in pastry crust

TORTELLINI SALAD KABOBS [V]

Tortellini, cherry tomato, snap peas, marinated in a mustard dill vinaigrette

ANTIPASTO SKEWERS [V]

Mozzarella, mushrooms, olives, apricots, drizzled with balsamic glaze

CAPRESE SALAD BROCHETTE [V / GF]

Cherry tomatoes, mozzarella, basil, drizzled with balsamic glaze

MUSHROOM CAPS FLORENTINE [V]

Stuffed with sautéed baby spinach and cheesy béchamel sauce

VEGETABLE POT STICKERS [VG]

Asian dumpling filled with Chinese vegetables

PORTOBELLO MUSHROOMS IN**PHYLLO PASTRY [V]**

Julienne sautéed portobello mushroom

FRIED MAC & CHEESE [V]

Morsels of fried macaroni, cheese, truffle

WELCOME DISPLAYS

TROPICAL FRESH FRUIT DISPLAY [VG / GF]

A delicious display of assorted seasonal fresh fruit

VEGETABLE CRUDITE DISPLAY [V / GF]

Fresh cut garden vegetables arranged around Chef's special dip

IMPORTED & DOMESTIC CHEESE DISPLAY [V]

Variety of imported and domestic cheeses with assorted crackers

SPINACH DIP [V]

Spinach, artichoke, cream cheese and sour cream with crostini Bread

HUMMUS DIP [VG]

Creamy blend of garbanzo beans, lemon, olive oil, tahini, served with toasted pita

SMOKED FISH DIP

Smoked fish mousse served with fresh celery sticks and assorted crackers

TURKEY PINWHEEL SANDWICHES

Swiss, turkey, cheese, lettuce, tomato, flour tortilla

ASSORTED FINGER SANDWICHES

Turkey breast and cheddar cheese, roast beef and ham with swiss cheese

MARYLAND CRAB DIP

served with focaccia crostini

A LA CARTE UPGRADES

ICED JUMBO SHRIMP [GF]

Lemon wedges, sweet chile dipping sauce, cocktail dipping sauce

\$10.50 per person

ASSORTED SUSHI [GF]

Pickled ginger, wasabi, soy sauce

\$12.50 per person

OYSTERS ON A HALF SHELL [GF]

Fresh shucked virginica oysters, lemon wedges, cocktail sauce, mignonette dipping sauce

(Market Price)

STONE CRABS [GF]

Pre-cracked stone crab claws, lemon wedges, lemon mustard dipping sauce

(Market Price) - IN SEASON Oct. 15 -

May 15

OYSTER SHOOTERS [GF]

Virginica oysters, cocktail sauce, vodka, lemon

(Market Price)