

HORS D'OEUVRES

(Individually priced)

Mini Lobster-Crab Cakes 3
remoulade & sweet Thai chili sauce

Jumbo Shrimp Cocktail 2.5
fresh lemon & Bacardi Limón spiked cocktail sauce

Sesame Seared Ahi Tuna 3
fried wonton, wasabi, pickled ginger, & soy drizzle

Steak & Gorgonzola Egg Roll 4
diced grilled strip loin, gorgonzola cheese, & arugula stuffed egg roll

Vegetable Spring Roll 2
julienne, carrot, diakon radish, onion, shallot, Napa cabbage, & bell pepper stuffed spring roll

Grilled Chicken Skewer 2
maple & brown sugar barbequed with smoked blue cheese dipping sauce

Toasted Garlic Crostini 1.5
goat cheese with chive, roasted bell peppers, kalamata olive & basil pesto

Stuffed Banana Peppers 2.5
roasted garlic cheese stuffed, baked in marinara with garlic toast points

Steak Quesadilla 5
cherry peppers, caramelized onion, monteray jack, & our buffalo dipping sauce (2 Pcs)

SALADS & PLATTERS

(Priced \$6 per person)

David Eddy
chopped romaine hearts, tomato, cucumber, onion, bacon, egg, cheddar cheese, & croutons tossed in peppercorn parmesan dressing

Tomato & fresh Mozzarella
sliced vine ripened tomato, fresh mozzarella, gourmet greens, basil vinaigrette, & reduced balsamic

Chopped Boston Bibb Lettuce
apple, pear, gorgonzola cheese, candied walnuts, dried cranberries, & topped with maple orange vinaigrette

Fresh Vegetable Tray
bleu cheese dipping sauce, assorted fresh seasonal vegetables

Fresh Fruit + Raspberry Cream Dipping Sauce
assorted fresh seasonal fruits

Bruschetta Board with Grilled Garlic Baguette
olive tapenade, prosciutto, basil, tomato, roasted bell peppers & evoo

Cubed Cheese Tray
an assortment of cubed cheese, sliced pepperoni & assorted crackers

WRAPS & GRILLED PIZZA'S

(individually priced)

Smoked Turkey 6

sun dried tomato mayo, baby spinach, tomato, onion & provolone cheese

Sahlens Ham 6

dijon mustard, baby spinach, tomato, onion, & swiss cheese

Roast Beef 6

horseradish mayo, cherry peppers, baby arugula, onion, & provolone cheese

Grilled Vegetable 8

assorted grilled vegetables, basil pesto mayo, & fresh mozzarella

Filet of Beef 12

smoked bleu cheese, caramelized onion, baby greens, portabella, & roasted red pepper pesto

Grilled Chicken 10

apple wood smoked bacon, cheddar, romaine, tomato, onion, & dill herb dressing

Tomato & Fresh Mozzarella Pizza 14

basil pesto, vine ripened tomato, & fresh mozz on grilled flat bread

Chicken & Feta Pizza 16

sliced green olives, evoo, grilled red onion, & baby arugula greens on grille flat bread

Mission Fig & Goat Cheese Pizza 14

prosciutto, fig puree, goat cheese, & baby arugula greens on grilled flat bread

ENTREE'S & SIDES

(Individually priced per person)

Grilled Fillet of Beef Medalions 10

montreal seasoned, cherry pepper butter

Chicken Saltimbocca 8

prosciutto wrapped, swiss & baby spinach stuffed, with sauce mornay

Herb Crusted Salmon 8

whole grain mustard buerre blanc

Lobster Pasta 10

lobster meat, asparagus, mushrooms, & fettucine noodles tossed in brandy cream

Cheese Tortellini 6

artichoke hearts, sundried tomato, mushrooms, & spinach tossed in dill infused evoo

Shrimp Provencale 8

button mushroom, kalamata olive, baby spinach, tomato, & fusilli tossed in evoo

SIDES

Whipped Yukon Gold Potatoes 2

Steamed Wild Rice 2

Steamed Fresh Vegetables 2