



Menu & Pricing Effective January 2, 2017

## *Appetizers*

### *Listing for Custom Menus*

#### *Meat Appetizers:*

- Beef Carpaccio with Roasted Garlic Aioli *(Plated Only)*
- Beef Tenderloin Mini-Wellingtons *(Add \$2 Per Person)*
- Baby New Zealand Lamb Chops with Mint Pesto Jam *(Add \$2 Per Person) (Plated Only)*
- Baked Stuffed Mushrooms with Italian Sausage Marinara
- Italian Mini Meatballs with Fra Diavolo Sauce
- Prosciutto Wrapped Honey Dew

#### *Poultry Appetizers:*

- Crunchy Chicken Tenders with Honey Mustard Aioli
- Sesame-Crusted Chicken Satays with Spicy Peanut Sauce
- Sweet & Sour Chicken Satays
- Teriyaki-Glazed Chicken Satays
- Smoked Chicken Quesadilla Cones with Pepper Jack Cheese & Salsa *(Plated Only)*
- Peking Duck Wontons with Mandarin Orange Soy Sauce & Scallion

#### *Seafood Appetizers:*

- Baby Maryland Crab Cakes with Lemon Aioli
- Crab Imperial Stuffed Mushrooms
- BBQ Applewood Bacon-Wrapped Scallops *(Add \$1 Per Person)*
- Honey Maple-Glazed Bacon-Wrapped Scallops *(Add \$1 Per Person)*
- BBQ Applewood Bacon-Wrapped Shrimp
- Fried Coconut Shrimp with Pineapple Chili Sauce
- Honey Maple-Glazed Bacon-Wrapped Shrimp
- Smoked Salmon on Pumppernickel with Dill & Caper Cream Cheese *(Add \$1 Per Person)*
- Jumbo Shrimp Cocktail Sauce *(Add \$2 Per Person) (Plated Only)*
- Ahi Tuna Tartare on Crispy Wontons with Ginger Sriracha Aioli *(Add \$2 Per Person) (Plated Only)*

#### *Vegetarian Appetizers:*

- Baked French Brie in Pastry Shells with Mixed Berry Sauce
- Fig & Mascarpone Phyllos with Maple-Honey-Bourbon Glaze
- Fresh Fruit Skewers with Raspberry Yogurt Dip
- Spanakopita (Spinach & Feta Pastry Puffs) with Honey-Maple Glaze
- Tomato & Basil Bruschetta with Drizzled Balsamic
- Tomato & Mozzarella Caprese Skewers with Fresh Basil & Balsamic Glaze
- Vegetable Risotto Cakes with Goat Cheese
- Vegetable Egg Rolls with Sweet Chili Sauce