



Catering Concepts

HORS D'OEUVRES

VEGETARIAN (Mostly)

(Some of the selections can be made without meat,
or a substitute item can be recommended)

Artisanal Cheese and Charcuterie Display

A variety of Blocks and Wedges of Artisanal Cheeses,
Sliced and Mozzarella Wrapped Charcuterie Meats,
Mixed Olives, and Dried Fruits, with Fresh Seedless Grapes,
Served with Assorted Crackers

Build Your Own Bruschetta

A Creative Display of Spreads and Tapenades for you to Top French Bread Crostini
Featuring Roasted Red Bell Pepper Hummus, Olive Tapenade, Boursin Mousse,
Tomato-Basil Concasse, Basil Pesto and Aged Parmesan Cheese

Roasted Tomato Bisque with Mini Grilled Cheese Wedges

A Robust Bisques Packed with Flavorful
Tomatoes, Garlic and White Wine...Served in a Shot Glass
Topped with a Wedge of Grilled Sharp Cheddar on Multigrain Bread

Caprese Skewers

Skewered Fresh Grape Tomatoes and Mozzarella
Topped with Parmesan Drizzled with Pesto and Balsamic Glaze

Brie Tartlet

Sweet Tartlet with Rich French Brie Mousse
Garnished with Colorful Fresh Strawberry and a Ribbon of Balsamic Syrup

Fried Avocado Spears

Panko Crusted Avocado Spears Deep Fried and Skewered
Served with Lemon Lime Aioli

Black Bean Cake

Mini Brazilian Black Bean Cakes with Jerk Seasoning,
Pan Seared and Offered with Salsa Aioli

Roasted Potato Rounds

Sliced Redskin Potato Rounds Roasted with Garlic and Seasonings
Topped with Tomato Aioli, Bacon and Blue Cheese Crumbles

Torta Canapés

Toast Rounds Topped with Cream Cheese,
Pepper Jelly, Bacon and Scallions

Fried Avocado Spears

with Lemon-Lime Aioli

Fried Green Tomato (Seasonal)

Fresh Sliced Green Tomatoes, Hand Breaded and Fried
Topped with Pimento Cheese and Crumbled Bacon

Vegetarian and Assorted Sushi

We offer both all-Vegetarian, and assorted Seafood Sushi
Served with Soy Sauce and Wasabi

Antipasto Kabob

Fresh Mozzarella, Marinated Roasted Tomato, Kalamata Olives, and Artichoke Heart

Vegetarian Lumpia

Served with a Sweet Chili Sauce

Spanikopita

Fresh Spinach, Parmesan and Feta baked in a delicate Phyllo Pastry

SEAFOOD

Shrimp Cocktail

Served with Cocktail Sauce and Lemon Wedges

Individual Shrimp Cocktail

2 Shrimp served in a mini dish
with drizzle of Cocktail Sauce and Lemon Wedge

Coconut Beer Battered Shrimp

A House Specialty - Hand Dipped in Our Cajun Beer Batter
Dredged in House Coconut Breading and Deep Fried
Served with Orange Marmalade Horseradish Dipping Sauce

Sweet N' Smoky BBQ Shrimp Skewers

Marinated in our secret sauce and Grilled

Mini Crab Cakes

House Made with Backfin Crabmeat

Served with Wasabi Aioli or House Made Tartar Sauce

Crabmeat Cocktail Spread

Served as a Canape, or as a Stationary Spread with Crackers

Bacon Wrapped Scallops

Jumbo Scallops Wrapped in Bacon and Baked
Served with Apricot Honey Mustard Sauce

Smoked Salmon Canapé

Crisp Canapé Round Topped with Smoked Salmon Mousse with
Lemon, Capers and Dill – Garnished with a Rosette of Sliced
Smoked Salmon and Capers

Blackened Tuna Skewer

Chunks of Fresh Tuna “Blackened” with Cajun Seasoning
Served with Avocado Aioli

Caribbean Jerk Tuna Skewers

with Salsa Aioli

Fried Oysters

Served with Tartar Sauce on a Cocktail Fork

Matsuhisa Tuna

Fresh Hand Cut Tuna Seared Medium-Rare
Served on a Cucumber Round
Topped with Wasabi Slaw and Black Sesame Seeds

Fish Tacos

Mini Flour Tortillas with Jerk Seared Tilapia,
Toppings on the side include:
Lemon-Lime Slaw, Pico De Gallo,
Guacamole Aioli, and Chimichurri

MEAT

Curried Chicken Salad Tartlets

Curried Breast of Chicken with Mango Chutney, Cashews, Scallion
Served in a Mini Tartlet Shell

Sicilian Chicken Canapés

Multigrain Toast Round
Topped with Sliced Seasoned Chicken Breast,
Roasted Red Pepper, Danish Havarti and Sweet Garlic Aioli

Caribbean Chicken Skewer

Jerk Seasoned Chicken Breast, Pineapple and Red Bell Pepper
Skewered and Grilled with a Coconut Rum Sauce

Bill's Ham Biscuits

A Dollop of Buttery Dijon Poppy Seed Spread and Smithfield Ham
Topped with Melted Swiss Cheese and Served Warm

Smithfield Ham on Sweet Potato Biscuits

Moistened with Peach Butter

Open Faced Beef Tenderloin

Marinated Beef Tenderloin Seared to Medium Temperature
Served on a Toast Round with Red Onion Marmalade,
Crumbled Gorgonzola and Micro Greens

Beef Brochettes

Skewered Beef Tender, with Red Bell Pepper, Pearl Onion
Served with Green Peppercorn or Beef Demi Sauce

Meatballs Stroganoff

Tossed with Mushrooms, Onions, and Creamy Stroganoff Sauce

Bourbon BBQ Meatballs

Tossed with a Bourbon BBQ Sauce

Beef Tender Mini Sandwiches

Served on Mini Rolls with Horseradish Sauce

Finger Sandwiches:

Mini Sister Shubert's Rolls

with Pimento Cheese and Crumbled Bacon

Chicken Salad on Mini Croissants

Turkey Breast with Cranberry Mayo

Roast Beef with Horseradish Mayo

Cucumber Sandwiches with Herbed Cream Cheese