




HORS D'OEUVRES & BEGINNINGS

Platters & Displays

-plattered, garnished and ready to serve with zero to minimum effort-
separate plating charges may apply to select offerings

Many of our items can be prepared Gluten Free or Vegan~ Please Ask!

Garden & Dairy

- ♥ **Fresh Vegetable Crudite Basket Display-** our signature wood crate abundantly filled with fresh vegetables and a dip of your choice presented in a hollowed cabbage bowl.
CHOICE OF: smoky tomato herb; roasted pepper-goat cheese; curried yogurt; roasted garlic hummus or scallion bleu cheese (*additional dips available/ ...\$20 each*)
\$65/ 85
- ♥ **Vegetarian Antipasto-** Italian cheeses, *truly homemade* roasted peppers, sundried tomatoes, olives, roasted eggplant, balsamic wild mushrooms, artichokes, fried zucchini, stromboli, caprese skewers, broccoli rabe, long hots & stuffed vinegar peppers with raisins & pignoli. Substitutions may apply.
\$150 (serves 15-20)
- ♥ **International Cheese Board-** a fine selection of domestic & imported cheeses, artfully presented with seasonal fresh fruits, crackers, flats, breadsticks, herbs & fresh floral garnishes
\$125/ 150
- ♥ **Artisan Cheese Board-** truly special cheeses from domestic & imported dairy artisans, specially selected crackers, flatcrisps, fresh fruit
\$150
- ♥ **Appellation Cheeses-** take a trip to your choice of Spain or Italy...hand selected & preferred for exceptional quality, each presented with appropriate accoutrements
\$150
- ♥ **Middle Eastern Dipping Display-** homemade pita chips & fresh pita, roasted garlic hummus, tzatziki, tabouleh, stuffed dolmades, herb marinated olives & feta cheese
\$95
- ♥ **South of the Border-** tricolor tortilla chips, house made salsa roja & salsa verde, roasted corn guacamole and black bean-mango pico di gallo, garnished with fresh chiles, limes and palm leaves
\$75 
- ♥ **Fantastic French Onion Dip-** our version~ made with fresh sour cream, caramelized red & vidalia onions, aged balsamic vinegar, premium potato chips and veggie chips, carrots & celery sticks
\$75

- ♥ **Bruschetta of Love-** parmesan-garlic crostini, basil cured tomatoes AND our signature eggplant caponata~ agro dolce
\$75/ 95
- ♥ **Grilled Vegetable Bruschetta -** parmesan-garlic crostini, pesto goat cheese, arugula
\$75/ 95
- ♥ **Bread Boule-** a hollowed bread boule filled with your choice of dip, served with chunks of bread, crackers & crisps
CHOICE OF: Spinach, Artichoke & Parmesan; Cheddar-Ale Fondue; Applejack-Bleu Cheese Fondue; Horseradish, Bacon & Boursin OR Brie, Cranberry & Port
\$65
- ♥ **Warm Caramel Brie-** wheel of premium brie cheese, our homemade warm caramel pecans, varietal apple & pear slices, crackers and flatcrisps, heating instructions included
\$60
- ♥ **Farm House Brie-** wheel of premium brie cheese, roasted tomatoes, roasted garlic, thyme, bay leaves, extra virgin olive oil, sliced baguette, flatcrisps, heating instructions included
\$60
- ♥ **Brie En Croute-** hugged in puff pastry and filled with your choice: Wild Raspberry / Apricot-Apple, Caramel & Pecan; Pear- Honey & Walnut OR Herb & Roasted Garlic, crackers and flatcrisps, heating instructions included
\$65
- ♥ **Artichoke Fritto-** parmesan crusted artichoke hearts, truffled white bean & roasted garlic dip
\$75/ 95
- ♥ **Eggplant Milanese Roll Ups-** parmesan breaded eggplant, mozzarella, roasted peppers, arugula, basil tomatoes, EVOO
\$75/ 24 PIECES (additional \$25 each)
- ♥ **Crostini Tasting-** an assorted, seasonal selection of our most popular bruschetta
OPTIONS INCLUDE: goat cheese, olive, caramelized onion, thyme * eggplant caponata * heirloom caprese * wild mushroom & boursin * broccoli rabe, pancetta & provolone * artichoke-parmigiano * butternut squash, sage and brie * parmigiano, arugula, pear * zucchini, lemon & ricotta * gorgonzola dolce, grapes, apple, walnut * strawberry, honey ricotta, & basil * burrata, prosciutto, tomato jam & basil * roasted beets, goat cheese and fennel
\$60/ 24 PIECES (additional \$21 PER DOZEN)
- ♥ **Stuffed Stromboli-** assorted stuffed breads, your choice:
OPTIONS INCLUDE: spinach & provolone * pepperoni & mozzarella * sausage, pepper & onion * eggplant parmigiana * prosciutto, roasted pepper & provolone * italian hot dog * Philly cheesesteak * antipasto * broccoli rabe & sausage
\$85/ CHOICE OF 3 (additional \$25 each)
- ♥ **Sicilian Ficellini-** small Italian baguettes, called ficelles, sliced and topped with our Sicilian inspired condimente~ Honey Roasted Cherry Tomatoes, Golden Raisins, Pignoli and Ricotta AND Goat Cheese with Fig Jam, Fresh Fig, & Balsamic Syrup, Eggplant Caponata
\$75/ 48 PIECES (additional \$18 PER DOZEN)

- ♥ **Tuscan Grilled Pizzas-**
OPTIONS INCLUDE: sweet fennel sausage & pepperonata * margherita caprese * prosciutto, fig, caramelized onion & gorgonzola * wild mushroom, truffle & chevre * roasted eggplant, peppers & ricotta * pizza bianco with garlic spinach
 \$60/ 24 PIECES (additional \$21 Per Dozen)

- ♥ **Deviled Eggs-** choose one of your favorites or serve a sampler/ 2 DOZEN MINIMUM PER VARIETY
 *Classic with Herbes Fines \$15/DOZEN
 *Southern Style Pickle & Pimiento * BLT * Curry with Currants & Almonds * Chipotle * Pesto \$18/DOZEN
 *Smoked Salmon with Dill & Poppy Seed \$21/ DOZEN
 *Maryland Crab \$24/ DOZEN *(PLATTERING CHARGES APPLY)

- ♥ **Vegetable Maki-** veggie sushi, soy sauce, spicy mayo, wasabi & pickled ginger, fresh orchids
 \$50/ 24 PIECES (additional \$20 Per Dozen)

- ♥ **Grilled Veggie & Ciligiene Skewers-** roasted veggies, mozzarella & romesco sauce
 \$65/ 24 PIECES (additional \$25 Per Dozen)

- ♥ **Caprese Skewers-** grape tomatoes, basil leaves & ciligiene mozzarella, pesto olive oil
 \$60/ 24 PIECES (additional \$20 Per Dozen)

- ♥ **Tortellini Skewers-** grape tomatoes, basil leaves & ciligiene mozzarella, roasted tomato aioli
 \$60/ 24 PIECES (additional \$20 Per Dozen)

- ♥ **Caprese Platter-** fresh mozzarella, vine ripened tomatoes, basil, extra virgin olive oil
 \$65/ 95/ 120

- ♥ **Grilled Vegetable Platter-** eggplant, zucchini, squash, red & yellow peppers, portabella mushrooms, red onions, plum tomatoes, carrots & endive, romesco sauce
 \$65/ 90/ 110

- ♥ **Melanzane Fresca-** fresh mozzarella, grilled eggplant, roasted peppers, vine tomatoes, basil, EVOO, aged balsamic
 \$65/ 95/ 120

- ♥ **Pomodoro Fresca-** fresh mozzarella, vine tomatoes, dried tomatoes, roasted peppers, basil, EVOO
 \$65/ 95/ 120

- ♥ **Fresh Fruit Platter-** seasonal fresh fruit beautifully arranged
 \$65/ 90/ 110

- ♥ **Fresh Fruit Skewers-** seasonal fresh fruit with orange poppy yogurt dip OR chocolate drizzled
 \$65/ 24 PIECES (additional \$30 Per Dozen)

Land & Sea

CHICKEN

- ♥ **Buffalo Chicken Bread Boule-** bread boule filled with buffalo chicken dip, tortilla chips, bagel crisps, carrots & celery
\$75 (HEATING INSTRUCTIONS INCLUDED)
- ♥ **Caribbean Coconut Crusted Chicken-** curried mango aioli dip
\$75/ 24 PIECES (\$30 PER ADDITIONAL DOZEN)
- ♥ **Black & White Sesame Crusted Chicken Skewers-** ginger apricot soy dip
\$75/ 24 PIECES (\$30 PER ADDITIONAL DOZEN)
- ♥ **Tropical Chicken Combination-** our famous coconut & sesame chicken skewers, two exotic dipping sauces~ curried mango aioli dip & ginger apricot soy
\$75/ 24 PIECES (\$30 PER ADDITIONAL DOZEN)
- ♥ **Pretzel Crusted Chicken-** cranberry honey mustard
\$75/ 24 PIECES (\$30 PER ADDITIONAL DOZEN)
- ♥ **Thai Chicken Skewers-** coconut milk & lime, spicy cashew dip **contains NUTS!**
\$65/ 24 PIECES (\$27 PER ADDITIONAL DOZEN)
- ♥ **Pineapple Teriyaki Chicken-** passionfruit red chile glaze
\$65/ 24 PIECES (ADDITIONAL \$30 PER DOZEN)
- ♥ **Louisiana Blackened Chicken-** creole remoulade
\$65/ 24 PIECES (ADDITIONAL \$27 PER DOZEN)
- ♥ **Pecan Chicken Tenders-** maple dijon dip **contains NUTS!**
\$75/ 24 PIECES (ADDITIONAL \$30 PER DOZEN)
- ♥ **Parmesan Crusted Chicken-** pink vodka sauce, basil & parmesan *(or choice of sauce, please ask)*
\$65/ 24 PIECES (ADDITIONAL \$27 PER DOZEN)
- ♥ **Jamaican Jerk Chicken-** mango-scotch bonnet dip
\$65/ 24 PIECES (ADDITIONAL \$27 PER DOZEN)
- ♥ **Moroccan Chicken Skewers-** warm moroccan spice, pomegranate molasses, cucumber raita dip, rose petals
\$65/ 24 PIECES (ADDITIONAL \$27 PER DOZEN/ PLATTERING CHARGES APPLY)
- ♥ **Honey Balsamic Wings-** roasted, rosemary & garlic
\$65/ 120
- ♥ **Pan Asian Hoisin BBQ Wings-** sweet, salty & sticky
\$65/ 120
- ♥ **Buffalo Wings-** buttermilk scallion bleu cheese, carrots and celery
\$65/ 120

SEAFOOD

- ♥ **Smoked Salmon Bread Boule**- smoked salmon & boursin cheese spread with lemon & dill, Pita chips, bagel chips, crisps and dark bread
\$70
- ♥ **Smoked Salmon Canapes**- nova salmon served, pumpernickel, boursin, pickled shallots, capers
\$70/ 24 PIECES (ADDITIONAL \$20 PER DOZEN)
- ♥ **Warm Crab Dip**- lump crabmeat, cream cheese, monterey jack, parmesan, artichokes, spinach, scallions & Tabasco, pitas, flatcrisps & crudites
\$95
- ♥ **Shrimp & Avocado Ceviche**- shrimp, avocado, tomato, chiles, cilantro, & pineapple, served in a hollowed pineapple, tortillas & handmade plantain chips
\$125
- ♥ **Shrimp Scampi Fancy Toast**- shrimp scampi, garlic bread, shredded parmesan
\$90/ 24 PIECES (ADDITIONAL \$35 PER DOZEN/ HEATING INSTRUCTIONS INCLUDED)
- ♥ **Colossal Shrimp Cocktail**- poached jumbo U10 shrimp, old bay cocktail sauce, dijonnaise
\$95/ 24 PIECES (ADDITIONAL \$48 PER DOZEN/ PLATTERING CHARGES APPLY)
- ♥ **Lemon Basil Shrimp**- italian salsa verde, calabrian chiles
\$95/ 24 PIECES (ADDITIONAL \$40 PER DOZEN/ PLATTERING CHARGES APPLY)
- ♥ **Shrimp Oreganato Skewers**- lemon, parsley breadcrumbs
\$95/ 24 PIECES (ADDITIONAL \$40 PER DOZEN/ PLATTERING CHARGES APPLY)
- ♥ **Thai Shrimp Skewers**- coconut milk & lime, spicy cashew dip
\$95/ 24 PIECES (ADDITIONAL \$40 PER DOZEN/ PLATTERING CHARGES APPLY)
- ♥ **Pineapple Teriyaki Shrimp**- passionfruit red chile sauce
\$95/ 24 PIECES (ADDITIONAL \$40 PER DOZEN/ PLATTERING CHARGES APPLY)
- ♥ **Honey Blackened Shrimp**- lemon chive ranch
\$95/ 24 PIECES (ADDITIONAL \$40 PER DOZEN/ PLATTERING CHARGES APPLY)
- ♥ **Jamaican Jerk Shrimp**- mango-scotch bonnet dip
\$95/ 24 PIECES (ADDITIONAL \$40 PER DOZEN PLATTERING CHARGES APPLY)
- ♥ **Proscuitto Wrapped Shrimp**- cherry pepper salsa verde
\$105/ 24 PIECES (ADDITIONAL \$50 PER DOZEN/ PLATTERING CHARGES APPLY)
- ♥ **Lemongrass Shrimp**- clean & light, wrapped in peapod, sesame-ginger dip
\$105/ 24 PIECES (ADDITIONAL \$50 PER DOZEN/ PLATTERING CHARGES APPLY)
- ♥ **Mediterranean Prawns**- lemon, dill, oregano, EVOO, yogurt, harissa, feta salsa verde
\$105/ 24 PIECES (ADDITIONAL \$50 PER DOZEN/ PLATTERING CHARGES APPLY)
- ♥ **Seared Italian Tuna Fancy Toast**- arugula, chiles, tapenade, lemon aioli
\$90/ 24 PIECES (ADDITIONAL \$35 PER DOZEN/ PLATTERING CHARGES APPLY)
- ♥ **5 Spice Sesame Seared Ahi Tuna Skewers**- tropical fruit salsa, cusabi aioli, red chili crème
\$95/ 24 PIECES (ADDITIONAL \$35 PER DOZEN)

MEAT

- ♥ **Fillet of Beef Crostini-** medium rare fillet mignon, red onion jam, horseradish crème, chive
\$85/ 24 PIECES (ADDITIONAL \$45 PER DOZEN)
- ♥ **Beefsteak Fillet-** medium rare fillet mignon, garlic bread baguettes, warm scampi butter
\$95/ 24 PIECES (ADDITIONAL \$50 PER DOZEN)
- ♥ **Carpaccio Crostini-** medium rare fillet of beef, shaved parmesan, raw mushroom, truffle aioli
\$85/ 24 PIECES (ADDITIONAL \$45 PER DOZEN)
- ♥ **Thai Red Curry Beef Satays-** spicy peanut sauce
\$75/ 24 PIECES (ADDITIONAL \$35 PER DOZEN/ PLATTERING CHARGES APPLY)
- ♥ **Pineapple Teriyaki Beef-** fillet mignon, passionfruit red chile glaze
\$95/ 24 PIECES (ADDITIONAL \$40 PER DOZEN)
- ♥ **Mini Fillet of Beef Cocktail Sandwiches-** cocktail brioche with peppery arugula, red onion jam & horseradish crème
\$95/ 24 PIECES (ADDITIONAL \$45 PER DOZEN/ PLATTERING CHARGES APPLY)
- ♥ **8 Hour Braised Brisket Cocktail Sandwiches-** cocktail brioche with naked cole slaw, pickled red onions, braising sauce & horseradish crème
\$95/ 24 PIECES (ADDITIONAL \$45 PER DOZEN/ PLATTERING CHARGES APPLY)
- ♥ **Mini Pork Tenderloin Cocktail Sandwiches-** seven grain, cranberry-apple chutney, dijon crème
\$95/ 24 PIECES (ADDITIONAL \$30 PER DOZEN/ PLATTERING CHARGES APPLY)
- ♥ **Prosciutto Melon Skewers-** cantaloupe, honeydew, prosciutto, mint, orange zest, EVOO & cracked pepper
\$65/ 24 PIECES (ADDITIONAL \$35 PER DOZEN/ PLATTERING CHARGES APPLY)
- ♥ **Prosciutto Sampler-** prosciutto & melon, orange, black pepper & mint | strawberries & brie, rosemary | figs & gorgonzola, fig balsamic | asparagus & boursin, white truffle | mozzarella & tomato, basil, pesto ~ all wrapped or skewered with imported prosciutto
\$85/ 30 PIECES (ADDITIONAL \$30 PER DOZEN)
- ♥ **Antipasto Speciale-** assorted Italian cheeses, salumeria, *truly homemade* roasted peppers, sundried tomatoes, olives, roasted eggplant, balsamic wild mushroom salad, artichokes, fried zucchini, stromboli, caprese skewers & prosciutto-melon skewers, broccoli rabe, long hot peppers & stuffed vinegar peppers. Seasonal substitutions may apply
\$195/ 250

Bits & Bites

-Handmade bite sized hors d'oeuvres, meant to be passed. **2 dozen minimum per.**
May require additional heating & plating, instructions included. Please call for pricing.-

Cold

- New Potatoes~ *Boursin, Salmon Roe & Dill*
- Melon Caprese Skewers~ *Fresh Mozzarella, Olive, Mint & Melon Bites*
- Smoked Salmon "Negimaki"~ *Cream Cheese, Asparagus, Sesame Seeds & Chive*
- Asparagus Wrapped Prosciutto~ *Boursin Cheese, Chive Tie, Truffle Essence*
- Smoked Salmon Mousse~ *Radishes, Microgreens & Shallots, Endive Leaf*
 - Smoked Salmon Tartar~ *Cucumber Cups, Micro Greens*
- Strawberries & Prosciutto~ *(Brie, Gorgonzola Or Goat Cheese) Pistachios, Aged Balsamic, Rosemary "Stem"*
- Fresh Figs Wrapped With Prosciutto~ *Gorgonzola Dolce, Drizzled With Rosemary Honey & Walnut Dust*
 - Bocconcini Mozzarella & Roasted Peppers~ *Knotted Picks, Fresh Basil Leaf*
 - Endive Leaves~ *Herbed Cheese Mousse, Grape & Pecan Praline*
 - Garden Vegetables~ *Tarragon Salmon Shrimp Salad*
 - Hazelnut Goat Cheese Truffles~ *Tangerine Honey*
 - Wild Mushroom Tartlets~ *Chevre, Thyme, Chestnuts*
 - Cucumber Canapes~ *Bleu Cheese, Pecan, Cranberry*

Hot

- Mini Turkey, Corned Beef & Swiss Cheese Ruebens
- Quesadillas Cubanos~ *Swiss, Ham, Pork, Pickle, Dijon*
 - Mini Monte Cristos~ *Vermont Maple Mustard*
- All Beef Sliders~ *Caramelized Vidalia Onions & Our "Special Sauce"*
- Herb Rubbed & Cranberry Glazed Baby Lamb Chops~ *Mint Pesto*
 - Frankfurters Encroute~ *Grainy Dijon Mustard*
 - Assorted Miniature Quiches
 - Brie In Filo With Raspberry~ *Pinot Noir Gastrigue*
 - Mini Beef Wellingtons In Puffed Pastry, Horseradish Crème
 - Mini Chicken Wellingtons In Puffed Pastry, Marsala Crème
- Thai Chicken Springrolls~ *Two Dips: Sweet-Hot Mustard & 5-Spice Pineapple Duck Sauce*
 - Petite Maryland Crabcakes~ *Roasted Red Pepper Remoulade Dip*
- Applewood Smoked Bacon Wrapped Scallops~ *Grande Marnier Orange-Ginger Glaze*
 - Clams Oreganata~ *Lemon-Oregano Crumbs, Lemon Butter Sauce*
 - Clams Casino~ *Chorizo, Bacon, Savory Stuffing, Lemon Butter Sauce*
 - Coconut Crusted Shrimp~ *Curied Mango Aioli*
 - Sesame Crusted Shrimp~ *Apricot Soy Dipping Sauce*
 - Ny Style Fried Shrimp~ *Spicy Arrabiata Sauce*
 - Moroccan Kefte Meatballs~ *Cucumber Raita Dip*
 - Sicilian Meatballs, *With Raisins & Pignoli*- Chianti Marinara Sauce
 - Swedish Meatballs~ *Sour Cream & Onion Brown Gravy*
 - Sweet & Sour Pan-Asian Meatballs
- Herb Polenta Cakes~ *sausage, broccoli rabe, provolone/ eggplant, roasted pepper fontina/ wild mushroom dolce*
 - Black Bean & Roasted Corn Empanaditas~ *Avocado Crema & Salsa Roja*
 - BBQ Pulled Pork Empanaditas~ *Cilantro Crema & Salsa Verde*
 - Roasted Zucchini Cups~ *Goat Cheese, Roasted Cherry Tomato, Thyme (*or vegan with hummus)*
 - Stuffed Mushrooms~ *Spinach, Roasted Peppers, 4 Cheeses, Champagne Cream*
 - Stuffed Mushrooms~ *Sausage, Prosciutto & Mozzarella, Marsala Cream*
 - Maryland Crab Stuffed Mushrooms~ *Champagne Cream Sauce*
 - Homemade Mini Potato Skins~ *Boursin, Bacon & Cheddar*
 - Yukon Gold Potato Latkes~ *Pink Applesauce & Chive Crème*
 - Spiedini Skewers~ *Fried & Skewered Mozzarella With Sage Leaves, Lemon Anchovy Sauce*
 - Spanakopita~ *Dill Yogurt Sauce*
 - Tia's Jalapeno Poppers, *monterey jack, bacon & boursin*- breaded and deep fried, served with Salsa Roja