



COLD PLATTERS & TRAYS

CHEESE TRAY

Domestic and imported cheeses and assorted crackers

Small (serves 15) **35.00**

Medium (serves 25) **65.00**

Large (serves 50) **110.00**

VEGETABLE CRUDITÉ

A selection of seasonal vegetables served with ranch dressing

Small (serves 15) **35.00**

Medium (serves 25) **55.00**

Large (serves 50) **85.00**

CHILLED SHRIMP COCKTAIL

Served with our tangy cocktail sauce and lemon wedges

Medium (serves 25) **125.00**

Large (serves 50) **225.00**

HUMMUS

Hummus drizzled with olive oil served with crisp herbed flatbread and vegetables

Small (serves 15) **35.00**

Medium (serves 25) **65.00**

Large (serves 50) **95.00**

ANTIPASTO TRAY

A selection of cured meats and grilled vegetables

Small (serves 15) **30.00**

Medium (serves 25) **45.00**

Large (serves 50) **75.00**



HOT CHAFING DISHES
(SERVES 30 GUESTS)

WINGS

*Golden Fried, tossed in Teriyaki, Buffalo, or BBQ sauce
served with Ranch or Bleu Cheese dressing*

65.00

SWEDISH MEATBALLS

65.00

SHRIMP CHEDDAR JAMMERS

Fried Shrimp stuffed with Cheddar Cheese

120.00

BACON WRAPPED SCALLOPS

150.00

FRANKS IN PUFF PASTRY

All Beef Franks wrapped in Puff Pastry, served with house-made Ale Mustard

65.00

CRAB STUFFED MUSHROOMS

75.00

CHICKEN TENDERS

Golden Fried or Buffalo Style, served with BBQ sauce and house-made Honey Mustard

85.00

POLENTA FRIES

Golden Fried Cornmeal and Reggiano Cheese sticks served with a spicy Harissa sauce

60.00

MUSSELS

Red or White Mussels

55.00