

HORS D'OEUVRES ON DISPLAY

Minimum 25 persons per platter.

Chips and Salsa

Tricolored Tortilla Chips with House Made Pico de Gallo, Guacamole and Sour Cream

3 per person

Vegetable Crudités

Assorted Vegetables Served with Blue Cheese or Ranch Dip. Substitute Grilled Marinated Vegetables for \$1 per Person Extra

4 per person

Assorted Seasonal

Fresh Fruit and Berries

Assortment of Seasonal Fruit

4 per person

75 (for 25) **300** (for 100)

150 (for 50) **500** (for 200)

Deluxe Cheese Platter

An Array of Specially Selected Imported and Domestic Cheeses with Assorted Fresh Fruits and Crackers

6 per person

75 (for 25) **300** (for 100)

150 (for 50) **500** (for 200)

Caprese Platter

Sliced Red Tomatoes with Mozzarella, Basil and Aged Balsamic

6 per person

100 (for 25) **400** (for 100)

200 (for 50) **600** (for 200)

Charcuterie Platter

Selected Italian Cured Meats (Sweet & Hot Capicola, Soppressata, etc.), and Cheeses (Blue, Feta, Chevre, etc.) Served with an Assortment of Grilled Vegetables.

7 per person

150 (for 25) **400** (for 100)

250 (for 50) **600** (for 200)

Dips and Spreads Platter

Your choice of one of the Following: Baba Ganoush, Smoked Grouper Dip, Cold Crab Dip, or Hummus Served in a Sourdough Bread Boule

7 per person

150 (for 25) **400** (for 100)

250 (for 50) **600** (for 200)

Smoked Salmon Display

Smoked Salmon served with sliced baguette, diced red onion, chopped egg and capers. (Multiple fish options available, check with your Banquet Manager for availability)

10 per person

200 (for 25) **600** (for 100)

400 (for 50) **800** (for 200)

Shrimp Cocktail

Served with Chefs Prepared Cocktail Sauce and Lemons

10 per person

200 (for 25) **600** (for 100)

400 (for 50) **800** (for 200)

HORS D'OEUVRES

Hors

d'Oeuvres

May be presented on buffet or tray passed. Pricing is based on one piece per guest. Passed is an additional .50 per person.

Hot Hors d'Oeuvres

- Chicken Wings to your Liking **2**
- Coconut Shrimp with Fruit Salsa **3**
- Adobo Chicken Satay **3**
- Crispy Crab Rangoons **3**
- Beef Skewers with a Blue Cheese Cream **5**
- Herb Stuffed Smoked Oysters Rockefeller **4**
- Miniature Crab Cakes with Stone Mustard **4**
- Roasted Stuffed Mushrooms with Crab Filling **4**
- Roasted Stuffed Mushrooms with Creamy Spinach **3**

Cold Hors d'Oeuvres

- Crab Salad on a Crustini **3**
- Parmesan Bruschetta **3**
- Smoked Salmon with Dill Cream on Crustini **4**
- Mini Assorted Cheese Skewer **4**
- Tomato, Mozzarella, and Basil Skewer **4**
- Crab and Mango Cups with Jalapeño Jelly **4**
- Tropical Fruit Kabobs **3**