

Gluten – Free

Hor d' oeuvres

Assorted Fresh Garden Vegetables Served with Spinach Dip & Red Pepper Hummus
Assorted Imported & Domestic Cheeses Served with Seasonal Fruit & Rice Crackers

Tex Mex Platter with Layers of Salsa, Green Onions, Black Olives, Diced Tomatoes,
Cheddar Cheese, Sour Cream and Refried Beans Served with Tortilla Chips

Raw Bar Sail Boat Display~

Chilled Jumbo Shrimp, Empress Crab Claws, and Oysters on the Half Shell
Served with Spicy Cocktail Sauce, Remoulade Sauce, Capers, and Lemon
Wedges

Passed Hor d' oeuvres

Chilled Jumbo Shrimp Cocktail, served with Spicy Cocktail Sauce \$150
Bacon Wrapped Sea Scallops \$135
Mini Mediterranean Meat Balls w/ Lime Aioli \$125
Mini Italian Meat Balls with Marinara Sauce \$125
Teriyaki Beef Lettuce Cups \$140
Slices of Roasted Tenderloin in lettuce cups topped w/ Béarnaise Sauce \$140
Miniature Teriyaki Chicken Skewers \$130
Miniature Thai Chicken & Apricot Skewers \$135
Miniature Teriyaki Beef Skewers \$140
Mushroom Caps Stuffed with a Vegetable - Herb Stuffing \$125
Mushroom Caps Stuffed with Fresh Crabmeat and Herb Stuffing \$135
Belgium Endive Spoons stuffed with Gorgonzola, Dried Cranberries & Walnuts - \$130
Red Bliss Potato Bites Stuffed w/ Bacon, Scallions and Cheddar Cheese \$125
Red Bliss Potato Bites Stuffed w/ Broccoli and Cheddar Cheese \$120
Antipasto Skewers – vegetarian \$120

Entrée's

Fresh Baked Haddock w/ herbed Butter
Pan seared Breast of Chicken w/ fresh herbs
Roast Loin of Pork w/ pan sauce
Roast Tenderloin of Beef w/ merlot demi glaze
Baked Filet of Salmon w/ Lemon dill butter