



Group Appetizers



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| 1. Spinach and Artichoke Dip (serves 25) | 150 | 7. Veggie Tray (serves 25) | 120 |
| <i>Artichokes, three cheese blend, whole wheat tortilla chips</i> | | <i>Charcuterie board of Chef's selection of different roasted vegetables</i> | |
| 2. Seafood Stuffed Jalapeno (25 pieces) | 125 | 8. Cheese Display | 150 |
| <i>Seafood stuffing, cream cheese, pepper jack cheese, fried ranch dipping sauce</i> | | <i>Charcuterie board of Chef's Selection of different cheeses, crackers, fruits</i> | |
| 3. Crab Cake Bites (25 pieces) | 175 | 9. Carpaccio Bites (25 pieces) | 195 |
| <i>Lump crab, panko breadcrumbs, house seasonings, sriracha aioli</i> | | <i>Thinly sliced tenderloin, balsamic glaze</i> | |
| 4. Steak Kabobs (25 pieces) | 175 | 10. Shrimp Cocktail (50 pieces) | 175 |
| <i>Red peppers, onion, zucchini</i> | | <i>Served with cocktail sauce</i> | |
| 5. Shrimp Kabobs (25 pieces) | 150 | 11. Seared Tuna Slices (25 pieces) | 250 |
| <i>Red peppers, onion, zucchini</i> | | <i>Sushi style with mango salsa, avocado butter</i> | |
| 6. Chicken Kabobs (25 pieces) | 125 | 12. Tenderloin Bites (25 pieces) | 250 |
| <i>Red peppers, onion, zucchini</i> | | <i>1-2oz bites, white wine mushroom sauce, mashed potatoes</i> | |

Desserts

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| 1. Chocolate Mouse (25 cups) | 175 | 3. Crème Brulé (25 cups) | 150 |
| 2. Flan (25 cups) | 175 | 4. Dessert Bites (60 pieces) | 150 |