

INDIVIDUAL/A LA CARTE CUISINE

THAI PEANUT CHICKEN SATAYS \$35/50 PCS

Skewered Breasts of Chicken Oven Roasted in a Spicy Thai Peanut Sauce

MINI CRAB CAKES \$55/50 PCS

Miniature Lump Crab Cakes served with a Spicy Remoulade Sauce for Dipping

WARM MINI MUFFALETTAS \$75 /50 PCS

Traditional Muffalettas with Olive Salad Served Warm

JUMBO SHRIMP COCKTAIL \$70 /50 PCS

Jumbo Shrimp, Boiled and served with Cocktail Sauce for Dipping

TRIO OF BAKED OYSTERS \$75/50 PCS

Oysters Rockefeller, Oysters Mignonette, and Parmesan Crusted Baked and Served in the Shell

MARINATED CRAB CLAWS \$45/ 100 PCS

Blue Crab Claws Marinated and Garlic Butter and Fresh Herbs

BACON WRAPPED SCALLOPS \$85/ 50 PCS

Scallops Wrapped in Bacon and Oven Roasted. Served with Dill Aioli

TERIYAKI BEEF SATAYS \$35 /50 PCS

Skewered Filet of Beef roasted and served with Teriyaki Sauce for Dipping

SEAFOOD STUFFED MUSHROOMS \$60 / 50 PCS

Roasted Mushrooms Stuffed with Seafood.

STEAMED ASIAN CHICKEN DUMPLINGS & SPICY DIPPING SAUCE \$35 / 50 PCS

Chicken Dumplings, Steamed and served with a Spicy Hoisin Sauce for Dipping

ASSORTED MINI QUICHE \$15/ 16 PCS

Assorted individual sized quiche

CUBED CHEESE PLATTER \$45

Assortment of cubed cheeses served with crackers

FRESH FRUIT PLATTER \$45

Assortment of fresh cut fruit

VEGETABLE PLATTER \$45

Assortment of veggies served with buttermilk ranch dressing

All A la Carte Items may be passed or placed on a Buffet Table.