

Carryout Appetizers

Pricing for Carryout or Delivery Orders Only Individual Items Sold in 25 piece Minimums Unless Otherwise Noted Heating Instructions included for Hot Items

SMALL BITES

Bacon Wrapped Water Chestnuts 1.95
Crab Cakes with Cajun Remoulade Sauce 3.25
Crostini topped with Caramelized Onion, Goat Cheese, and Tomato Orange Basil Salsa 1.65
Cherry Tomato, Basil & Fresh Mozzarella Skewers 1.65
Red Bliss Potato Bites stuffed with Cheddar & Cream
Cheese, Bacon & Chives 1.95
Figs Wrapped in Bacon stuffed with Goat Cheese 2.10
Samosas (Indian Turnovers) 2.10

FOR ALL OCCASIONS

Panko Crusted Chicken Tenders
with BBQ & Honey Mustard Sauce 2.10
Coconut Shrimp with Tropical Salsa 3.25
Bruschetta with Artichokes, Roasted Red Peppers
& Basil Pesto Spread 1.95
Toasted Mushroom Sandwiches 1.65
Crispy Asiago Asparagus in Phyllo 2.75

FLAT BREAD PIZZAS

(3 inch square bites)

Roasted Vegetable 1.65

Margarita 1.65

Blue Cheese, Pear & Apricot Preserve 1.95

Goat Cheese, Wild Mushroom & Caramelized Onion 1.90



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QUESADILLAS 2.10

Served with Sour Cream & Salsa

Spicy Grilled Chicken with Bell Peppers, Onions,
Mozzarella & Cheddar Cheese
Chorizo, Monterey Jack & Scallions
Grilled Chicken & Smoked Gouda
Vegetarian-Sweet Potato, Onions, Bell Peppers & Hot
Pepper Cheese

CROSTINI PLATTER 48 PIECES - 12 EACH \$80

Baguette slices brushed with olive oil and topped with the following combinations:

Roasted Red Pepper and Olive Tapenade Smoked Salmon Mousse and Lemon Aioli Herbed Goat Cheese and Roasted Red Pepper French Brie, Roasted Garlic and Sliced Grapes

EDIBLE SAVORY SPOONS

Crispy cracker edible spoons with filling choices

Ahi Tuna with Avocado, Diced Tomatoes,
Cilantro & Wasabi Aioli 2.50
Roasted Red Pepper & Goat Cheese with Diced
Tomatoes & Chives 1.95
Edible Savory Spoons with Shrimp & Garlic Aioli 2.75
Lemon Chicken Salad 1.85

PASTRY WRAPPED BRIE WHEELS \$65

Apricot & Almond
Cranberry & Walnut
Fig Spread
Apple & Walnut



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DISPLAY PLATTERS

serves 12-15ppl

Gourmet Cheese Tray \$72

With Fruit Garnish and Crackers

Seasonal Sliced Fresh Fruit Platter \$55

Mid Eastern Platter \$65

Roasted Red Pepper Hummus, Classic Hummus, Baba Ghanoush & Tabbouleh with Pita Bread & Crudité

> Farm Market Vegetable Crudité \$55 With Creamy Artichoke Dip

> > Mexican Layered Platter \$40

Chicken Bruschetta Platter \$95

Grilled Chicken Breast marinated in Italian Herbs served with Garlic Toast Wedges & Tomato Bruschetta

Southwest Grilled Chicken Platter \$95 Marinated Chicken with Lime, Cilantro & Spices

Marinated Flank Steak Platter

Medium-Rare with Creamy Horseradish Sauce & Rolls

Market Price

Beef Tenderloin Platter

Medium-Rare with Creamy Horseradish Sauce & Rolls

Market Price

Sliced Seared Pork Tenderloin Platter \$95

With Creamy Whole Grain Mustard Sauce (served room temperature)

Decorated Poached Salmon \$140

(serves 20-25 ppl)

With Capers, Onions, Chopped Eggs & Cucumber Dill Sauce

Items and orders are subject to availability

