



PARTY PLATTER MENU

All platters will serve 50 people

- Nacho platter, fresh fried corn chips topped with melted cheddar jack cheese, tomato, onion, corn and jalapenos. Served with salsa and sour cream. \$50
 - Add seasoned chicken or beef for \$15
- Vegetable Platter, variety of crisp vegetables with ranch dip and hummus \$45
- Cheese platter. Blend of hard, soft and blue cheeses with accompaniments, crackers and sliced baguette. \$75
- Caesar salad. Romaine lettuce tossed with house made dressing and croutons \$50
- Green salad with crisp vegetables and house made dressings. Honey balsamic, ranch, bleu cheese, Lemon herb. \$50
- Bruschetta Platter, fresh tomato, red onion, basil and mozzarella tossed with balsamic vinegar and olive oil. Served with seasoned french bread crostini \$40
- Finger sandwich platter, house made egg, tuna and chicken salads in soft rolls \$55
- Mediterranean platter, hummus, tapenade, preserved vegetables and fresh mozzarella with pita chips. \$75
- Tortilla chips with fresh pico de gallo, guacamole and chili cheese sauce \$50

All hors d'oeuvres are price per dozen pieces.

- Shrimp cocktail, served with traditional cocktail sauce \$24
- Mini crab cakes, baked with cajun remoulade. \$26
- Chicken satay with yogurt marinade and peanut sauce \$18
- Teriyaki beef skewers \$20
- Scallops wrapped in bacon with maple drizzle \$28
- Chicken tenders, tossed in our sweet chili hot sauce with ranch for dipping \$20
- Curry chicken salad wonton cups \$22
- Pork belly with chili-maple glaze \$24
- Chicken wings, tossed in our sweet chili hot sauce with ranch for dipping \$17
- Spanakopita, spinach and feta wrapped in phyllo \$24
- Deviled eggs, traditional, curry or jalapeno-bacon \$18
- Soft bake pretzel with cheese dip \$18
- Pulled pork sliders with pickled onion and jack cheese \$26
- Philly cheese steak sliders with peppers, onion and mushroom \$20
- Fried Haddock sliders with cheddar cheese and tartar sauce \$24

