

Appetizers and Tapas

Crab Dip

Sweet, lump crab dip made with cheeses and sherry served with select fresh vegetables and crunchy artisan breads (roasted balsamic cherry tomatoes can also be included on the side)

Shrimp Cocktail

Shrimp, steamed in beer, with homemade tangy cocktail sauce - a truly classic appetizer

Mini-Cream Puffs

Mini-cream puffs over-stuffed with freshly made ham salad, chicken salad, or shrimp salad - like heaven

Yeast Rolls with Assorted Salads

Mini-yeast dinner rolls stuffed with chicken salad, ham salad, and/or shrimp salad.

Teriyaki Beef Skewers

Grilled teriyaki beef tenderloin (with our homemade teriyaki marinade) on skewers - so flavorful

Shrimp Fusion

Grilled shrimp scampi fusion with Asian sauce - a bit unusual, but absolutely wonderful

Shrimp Diavolo

Spicy shrimp with tomatoes, onion, garlic, herbs and white wine; served with crusty baguettes and, if desired, one or more aged cheeses

Baked Brie

Baked brie round with a honey drizzle, served with apples and crackers

Fresh Salmon Mini-Patties

Asian fresh salmon patties - fresh salmon combined with caramelized onions and garlic and combined with Asian sauce and then grilled. One of our favorites.

Grilled Mediterranean Vegetables

Grilled, fresh Mediterranean vegetables with your selection of cheeses, olives, and artisan breads. Meats can be added to this platter.

Potstickers

Thai potstickers filled with shrimp, pork and/or chicken and vegetables; served with a soy-ginger dipping sauce

Teriyaki Chicken Skewers

Grilled teriyaki chicken on skewers, breast tenderloins or boneless thighs. It's a crowd-pleaser! Everyone's favorite.

Decorated Whole Salmon

Over-the-top whole baked salmon, roasted in citrus-wine and served in radicchio 'cups' with olives, capers, sweet tomatoes, chopped eggs, etc.; the salmon is also decorated and makes a

wonderful presentation and it is equally wonderful on the palate

Mushrooms Stuffed with Crab

Fresh mushrooms stuffed with lump crab dressing, made with sautéed vegetables and topped with a touch of parmesan cheese. A distinct crab taste with very little filler

Stuffed Calamari

Stuffed calamari with shrimp, spinach and cheese, braised in a light tomato/wine sauce. Perfect for any time of the year. Served with crusty artisan breads.

Eggplant Salsa

Eggplant and sweet red pepper salsa, served with baguettes and/or pita wedges. Made with a chunky red sauce, spicy and satisfying, perfect for a vegetable option.

Sea Scallops with Bacon

Large sea scallops wrapped with bacon, broiled. Sweet, smoky, salty...what could be better?

Roasted Shrimp Salad

Roasted shrimp salad with sautéed aromatic vegetables and roasted shrimp and spices. Fresh dill and citrus is added for a bit of freshness. The best we have ever made or eaten. Served with crackers and/or sliced artisan baguettes.

Meatballs

Homemade Meatballs - Manhattan (a tangy sweet and sour sauce), Swedish (a rich sour cream sauce), or Italian (homemade red sauce) with choice of breads. You choose the size of the meatballs (cocktail, small or traditional size).

Cheese, Artichoke and Spinach Dip

Cheese, artichoke and spinach dip - This dip is not all mixed together. The cheeses, artichoke hearts, and fresh spinach with the dip ingredients are covered with a thick layer of mozzarella and provolone cheeses, then baked until browned and wonderful. The most decadent appetizer offering we make. People fight over this dip (no kidding). Served with artisan baguettes, diagonally cut. Chopped fresh tomatoes are optional.

Beef Tenderloin Sandwiches

Whole, Beef tenderloin, thinly sliced on small yeast dinner rolls with au jus. The ultimate sandwich. Just excellent.

Ribs

Baby back, Country, or Spare ribs. Grilled with our homemade tangy rib sauce. Finger licking good!

Calamari with Bacon

Calamari with bacon and aromatic vegetables. The bacon imparts a smoky flavor to the calamari creating a delightful combination. Served with sliced artisan baguettes.

Vegetable Platter

Fresh vegetable platter with ranch dip.

Fruit Platter

Seasonal fresh fruit platter or fresh fruit salad. An orange cream cheese dip can also be added.

Chicken Fingers

Chicken fingers (tenderloins) either baked with a crunchy breading or pan-fried with a traditional breading until crisp. Served with sweet and sour, sour cream/Dijon, or homemade marinara sauce.

Clams

Clams with a white wine/saffron sauce. Whole clams are steamed in the sauce, garnished with lemons and greens, and served with crusty breads. What a beautiful presentation and luscious to eat.

Shrimp Kebabs

Asian grilled shrimp kebabs. Shrimp is marinated in citrus marinade, laced on skewers, and then grilled. Served with dipping sauce. Wonderful!

Salmon Nicoise

Roasted Salmon Nicoise platter. Roasted salmon with baby red skin potatoes, steamed, steamed green beans, egg wedges, grape tomatoes, black and/or green olives with a citrus/Dijon dressing on a bed of mixed greens. Yikes!