

Catering Menu

*All orders must be placed at least 48 hours in advance please.

Prices are subject to change.

Dips:

Fresh Tomato Salsa \$5/pint Hummus \$10/pint

Chilled Sides:	Each serves ten people		en people	Warm Sides:		
Tortellini Salad	\$40			Green Beans Almandine	\$30	
Asparagus Salad	\$40			Garlic Baby Carrots	\$30	
Tomato Cucumber Salad	\$35			Mashed Potatoes	\$45	
Bistro Salad	\$30			Basmati Rice	\$30	
				Parmesan Risotto	\$40	
Chilled Appetizers:		Cost per	dozen	Warm Appetizers:		
Vegetable Antipasto Skewers \$15				Brie & Raspberry Pastry	\$15	
Caprese Skewers		\$20		Chicken Peanut Skewers	\$18	
Shrimp Cocktail		\$36		Chicken Quesadilla	\$18	
Lobster Salad on a Crostini \$33			\$33	Duck, Blue Cheese &		
Tuna Tartar on a Cucumb	\$33		Walnut Tart	\$18		
Bloody Mary Shrimp Shooters \$36				Duck, Brie & Cranberry		
Smoked Salmon Flatbread	\$21		Quesadilla	\$18		
Vegetable & Cheese Tray	\$50		Beef Tenderloin on a			
Hummus Trio Tray for 20	\$25		Crostini	\$24		
				Mini Beef Wellington	\$21	
				Sausage Stuffed		
				Mushrooms	\$18	
				Crab Stuffed		
				Mushrooms	\$21	
				Scallops Wrapped in		
				Bacon	\$42	
				Mini Crab Cakes	\$42	

Entrees

Prices per ten people

Pork Tenderloin	hickory rub, raspberry chipotle glaze	
Beef Tips	peppers, onions, mushrooms, light red wine demi	\$85
Salmon	seasonal preparation	\$75
Almond Chicken	brie cream sauce	\$65
Crab Cakes	whole grain mustard aioli	\$120
Penne Alfredo	homemade cream sauce	\$40
Penne Marinara	spicy & thick red sauce	\$40
Beef Tenderloin	horseradish mayonnaise & rolls	\$120