



Catering Menu

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

Prices are subject to change & availability.

Dips:

Fresh Tomato Salsa \$7 / pint

Hummus \$10 / pint

Chilled Sides:

Each serves ten people

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|-----------------------|------|
| Tortellini Salad | \$40 |
| Asparagus Salad | \$40 |
| Tomato Cucumber Salad | \$35 |
| Bistro Salad | \$30 |
| Pear & Beet Salad | \$40 |

Warm Sides:

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|-----------------------|------|
| Green Beans Almandine | \$30 |
| Garlic Baby Carrots | \$45 |
| Mashed Potatoes | \$30 |
| Basmati Rice | \$40 |
| Parmesan Risotto | \$45 |

Chilled Appetizers:

Cost per dozen

*minimum two dozen per appetizer

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|--------------------------------|------|
| Vegetable Antipasto Skewers | \$18 |
| Caprese Skewers | \$20 |
| Shrimp Cocktail | \$36 |
| Lobster Salad on a Crostini | \$36 |
| Tuna Tartar on a Cucumber | \$36 |
| Smoked Salmon Flatbread | \$24 |
| Vegetable & Cheese Tray for 20 | \$50 |
| Hummus Trio Tray for 20 | \$25 |

Warm Appetizers:

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|-----------------------------------|------|
| Brie & Raspberry Pastry | \$18 |
| Chicken Peanut Skewers | \$20 |
| Chicken Quesadilla | \$20 |
| Duck, Blue Cheese & Walnut Tart | \$24 |
| Duck, Brie & Cranberry Quesadilla | \$24 |
| Beef Tenderloin on a Crostini | \$28 |
| Mini Beef Wellington | \$24 |
| Sausage Stuffed Mushrooms | \$18 |
| Crab Stuffed Mushrooms | \$24 |
| Scallops Wrapped in Bacon | \$42 |
| Mini Crab Cakes | \$42 |

Entrees

Prices per 10 people

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|------------------------|---|-------|
| Pork Tenderloin | hickory rub, raspberry chipotle glaze | \$85 |
| Beef Tips | peppers, onions, mushrooms, light red wine demi | \$95 |
| Salmon | seasonal preparation | \$85 |
| Almond Chicken | brie cream sauce | \$80 |
| Crab Cakes | whole grain mustard aioli | \$130 |
| Penne Alfredo | homemade cream sauce | \$50 |
| Penne Marinara | spicy & thick red sauce | \$50 |
| Beef Tenderloin | horseradish mayonnaise & rolls | \$130 |