



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

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

Warm Sides:

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

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:

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

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	\$160