



Catering Menu

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

Prices are subject to change & availability.

Dips:

Hummus \$10 / pint

Chilled Sides:

Each serves ten people

Bistro Salad \$30
Pear & Beet Salad \$40

Warm Sides:

Green Beans Almandine \$30
Garlic 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
Tuna Tartar on a Cucumber \$36
Vegetable & Cheese Tray for 20 \$5
Hummus Trio Tray for 20 \$25

Warm Appetizers:

Brie & Raspberry Pastry \$18
Chicken Peanut Skewers \$20
Chicken Quesadilla \$20
Mini Crab Cakes \$42
Scallops Wrapped in Bacon \$42
Crab Stuffed Mushrooms \$32
Beef Tenderloin on a Crostini \$28
Sausage Stuffed Mushrooms \$18

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
Mac & Cheese penne pasta, cheese sauce \$50