



PARTY PLATTERS

FOR HERE OR TO GO!

LET US DAZZLE YOUR GUESTS WITH CLASSIC STYLE
WHETHER IT'S A LAST MINUTE COCKTAIL PARTY IN YOUR HOME OR IN OURS.

FRIED ARTICHOKE

BREADED ARTICHOKE HEARTS, CRISP FRIED AND SERVED WITH
CHIPOTLE MAYONNAISE AND JALAPENO JELLY.
\$25.00 (SERVES 9-12)

CALAMARI FRITTI

CRISPY, BREADED CALAMARI STEAK FINGERS, QUICK FRIED AND SERVED WITH
COCKTAIL SAUCE AND BUTTERMILK SAGE AIOLI.
\$30.00 (SERVES 9-12)

BUFFALO WINGS

CLASSIC CHICKEN WINGS WITH A ZESTY CHILI SAUCE, A HINT OF CHIPOTLE AND
A SIDE OF COOLING BLEU CHEESE DRESSING.
\$30.00 (SERVES 8-10)

SEARED RARE TUNA

PEPPER CRUSTED WITH SOY SHERRY VINAIGRETTE AND WASABI CRÈME FRAICHE
ON A BLACK PEPPER SESAME CRACKER.
\$40.00 (SERVES 10)

GRILLED PRAWNS WITH GARLIC, LEMON & BUTTER SAUCE

BLACK TIGER SHRIMP, SIMPLY GRILLED
\$36.00 PER DOZEN

FAMOUS BITE SIZED MEAT LOAF

HOUSE CURED GROUND BEEF AND BAKED WITH MOLASSES GLAZE.
\$25.00 PER DOZEN

COCONUT SHRIMP

BREADED IN SWEET COCONUT AND PANKO, FRIED TO A GOLDEN BROWN AND
SERVED WITH HOUSE MADE JALAPENO JELLY.
\$30.00 DOZEN

ARTICHOKE HEART & GRUYERE DIP

CHOPPED ARTICHOKE HEARTS, GARLIC AIOLI AND GRUYERE CHEESE
SERVED WITH CROSTINI AND ROASTED PEPPER RELISH
\$25.00 (SERVES 9-12)

OLIVE TOMATO BRUSCHETTA

WITH FRESH ARUGULA AND SHAVED PARMESAN
\$10.00 PER DOZEN

GRILLED VEGETABLE CRUDITÉS

SERVED WITH PESTO DIPPING SAUCE
\$30.00 (SERVES 15)

FRESH FRUIT & CHEESE

AN ASSORTMENT OF FINE IMPORTED CHEESES AND FRESH SEASONAL FRUIT.
\$50.00 (SERVES 10-15)