

2009-2010 Menu

Chicken Lollipops

Chicken Wings (first and second part)

Select your preparation: Jerk, Raspberry Glaze, BBQ, Teriyaki, Italian, Buffalo or Fried

Price: 45.00 per 15-20 guests

Neptune's Treasure

Large Cocktail Shrimp are lightly seasoned and chilled

Served with Cocktail Sauce

Price: 80.00 per 20 to 25 guests

Meatballs Galore

Crunchy Pork, Waikiki, Traditional Party,
Sweet/Sour, Hamballs, Swedish or Italian

Price: 50.00 per 20 to 25 guests

Prosciutto Wrapped Breadsticks

Fresh breadsticks wrapped with strips of Prosciutto Ham

Price: 30.00 per 10-15 guests

Stuffed Eggs

Pick your stuffing: Traditional Deviled, Crab Salad, Albacore & Capers, Chicken Salad

Price: 45.00 per 20-25 guests

Artichoke Bruschetta

French bagette slices lightly toasted and topped with chopped marinated artichokes and shredded Parmesan Cheese

Price: 30.00 per 20-25 guests

Mediterranean Dip

Marinated artichokes, kalamata olives, sour cream and hummus with other delicious flavors spread on a platter and served with fried wonton chips

Price: 35.00 per 20 guests

Sushi

Choose from a variety of raw or cooked sushi

Price: 55.00 per 20-25 guests

South of the Border Dip

Layers of guacamole, salsa, refried beans, shredded jack cheese, tomatoes, jalapeños, olives and sour cream served with tri-color tortilla chips

Price: 30.00 per 20-25 guests





Cheese Board

Imported and domestic cheese assortment from the following: brie, Chevre de Montrachet, Wisconsin cheddar, aged swiss, smoked gouda, crumbled blue and herb boursin with seasonal berries and fruit
Price: 65.00 per 15-20 guests

Salmon in Dill Sauce

Side of Salmon baked in dill sauce and served chilled with assorted gourmet crackers and breads
Price: 85.00 for 10-15 guests

Field Fresh Vegetable Platter

Assortment of crisp and colorful seasonal veggies with creamy red pepper dip
Price: 45.00 per 15 - 20 guests

Asparagus Guacamole Crips

Delightful combination of tender asparagus spears in guacamole made with avocado, plum tomatoes, scallions and other spices with a pita toast mini rounds for dipping
Price: 45.00 per 20-25 guests

Baked Crab Brie and Artichoke Dip

Brie, artichoke hearts, lump crab, spinach and Riesling wine and a host of fresh herbs for a warm dip
Price: 45.00 per 15-25 guests



Caviar Dip

Made with Salmon Roe, cream cheese, sour cream, scallions, dill and other flavors served with an assortment of dippers
Price: 40.00 per 10-15 guests

Coconut Shrimp Skewers

Skewered jumbo shrimp dredged in sweet coconut and fried in peanut oil with a red curry dipping sauce or duck sauce
Price: 75.00 per 10-15 guests

Peel & Eat

Three sizes available - Medium, Jumbo and Colossal spiced with Bay Seasonings
Price: 75.00 – 125.00 per 15-20 guests

Pate

Chicken and Veal Pate

Pork-free paté rendering a delicate blend of veal, breast of chicken and chicken livers, accentuated with cognac and garnished with mustard seed and fresh black peppercorns

Chicken Ballontine Pate

A golden breast of chicken that encases minced white chicken meat, pork, pistachio nuts and a medley of dried tropical fruits



Forest Mushroom Pate

The Traditional, flavor intensified with shiitake mushrooms and sherry wine

Grand Mariner Pate

Pork and duck meat blended with pork and chicken livers and steeped in Marnier liqueur.

Garnished with fresh orange slices

Price: 55.00 per 10-15 guests

Terrine

Mushroom Artichoke

Artichoke hearts nestled in mushroom mousse layered between herbed spinach and broccoli

Eggplant

Pureed eggplant and roasted red peppers halved by a layer of fresh goat cheese

Smoke Salmon

Fresh, smoked salmon complemented with dill weed, herbs and layered on a bed of seasoned spinach mousse

Vegan Tomato-Basil Alfredo

A robust combination of tomato, red peppers and the traditional "Italian" herbs and spices in a soy tofu base

Price: 65.00 per 10-15 guests

Bouchees/Premium Canapes

Bouchees Stuffed with Zesty Creamed Cheddar Cheese & Horseradish

Flaky and delicious pastry bouchees are heaped with a zesty filling of sharp aged cheddar cheese blended with a hint of tangy horseradish and cream

Bouchees of Caviar & Herbed Cream Cheese

Delicate feather-light pastry bouchees are filled with a delicious herbed cream cheese blend and garnished with red or yellow whitefish caviar

Canapes Spread with Creamy Smoked Salmon Mousse

A creamy and delectable mousse of fine smoked salmon and fresh dill blended with a smooth and subtle cream cheese piped on delicate pastry rounds

Creamy Pesto & Havarti Cheese Canapes

Succulent traditional pesto sauce and flavorful Havarti cheese are blended into a rich and creamy filling and piped onto light and flaky pastry rounds

Price: 55.00 per 30 guests

Seasoned Pulled Beef

Enjoy one of our favorites of pulled seasoned beef served BBQ style or BBQ Sauce and Tabasco on the side with mini rolls

Price: 110.00 serve 40 to 50 guests

Hot Crab Dip

Our favorite Chesapeake Bay flavors of crab meat, cream cheese and other spices served with slices of french baguettes

Price: 60.00 per 10-15 guests



Smoked Seafood Trio

Smoked mussels, smoked scallops and smoked shrimp served with specialty sauces and breads
Price: 60.00 per 20-25 guests

BBQ Pork Ribs

Roasted pork spare ribs prepared with our favorite spices
Price: 140.00 feeds 20-25 people

Escargot Puffs

Puff pastry pouches filled with escargot, garlic herbed cheese
Price: 70.00 per 20-25 guests

Specialty Spread Trio

Southwestern

This incredible combination of fire-roasted golden bell peppers, corn, walnuts and chipotle

Greek Caviar

Our olive spread is an extraordinary puree of olives - kalamata, oil-cured and black, with extra virgin olive oil and old world spices

Eggplant Ecstasy

Baba Ghanoush with an attitude! This creamy delicacy is an ambrosia of fire-roasted eggplant and garlic puréed to perfection in extra virgin olive oil and seasoned with savory old-world herbs and spices

Price: 45.00 per 20-25 guests

Extraordinary Spinach Dip with Crudite

Delicious sauteed spinach, water chestnuts, scallions and red pepper blended with sour cream and spices
Price: 45.00 per 20-25 guests

Cha-Cha Chicken Salad

Beautiful presentation of rotisserie chicken salad with crushed pineapple, sweet orange cranberries, cream cheese and curry surrounded by chopped nuts and served with gourmet crackers

Price 55.00 per 15-20 guests

Bacon Wrapped Quail

Tenderly marinated quail is wrapped in bacon for the perfect hors d'oeuvre
Select quail breasts or quail legs.

Price: 50.00 per 15-20 guests

Smoked Salmon

Trimmed, filleted, and seasoned by hand and naturally cold smoked with local fruitwoods to create a rich, full flavor.
An exquisite fish with a silky smokiness and firm texture

Price: 60.00 per 10-15 guests

Oysters On the Half Shell (seasonal)

Plump oysters presented in their shells raw BUT can also be baked with a compound butter for a hot hors d'oeuvre
Price: 70.00 per 15-20 guests





Carved Beef, Pork or Poultry Sliders

Ham

Champagne Glaze, Apricot Glaze, Honey Dijon Glaze, Brown Sugar Glaze
Price: 55.00 per 20-25 guests

Turkey Breast

Herbed Rub, Mediterranean Rub, Tanadoori Style
Price: 55.00 per 20-25 guests

Smoked Turkey Breast

Honey Glaze, Italian Herb Rub, Sun Dried Tomato
Price: 55.00 per 20-25 guests

Pork Tenderloin

Peppercorn, Herb Rub, Maille Honey Glaze, Marsala
Price: 60.00 per 20-25 guests

Beef Tenderloin

Peppercorn, Herb Rub, Maille Honey Glaze
Price: 85.00 per 20-25 guests

*We Have Many Other Salad Options and Dessert
Please Inquire*

