

## SEAFOOD OPTIONS

**COCONUT CRUSTED BUTTERFLIED SHRIMP**

Large, butterflied shrimp, piña colada batter, flaky coconut crust

**SHRIMP KABOBS [GF / DF]**

Char-grilled skewered black tiger prawns, plum bbq sauce

**SCALLOPS WRAPPED IN BACON [DF]**

Sea scallops, seasoned breadcrumbs, smoked bacon

**CEVICHE LIME SHOOTERS [GF / DF]**

Diced fresh grouper filet marinated in fresh lime juice, olive oil, cilantro

**MINI CRAB CAKES**

Lightly breaded crabmeat, green and red peppers, seasonings

**CONCH FRITTERS**

Lightly spiced, breaded chopped conch meat

**BLACKENED AHI TUNA**

Blackened ahi tuna, atop a crispy whole wheat cracker, cucumber wasabi cream

**SPICY SHRIMP SHOOTERS [GF / DF]**

Shrimp ceviche, lemon-lime juice, cilantro, red onion, bell pepper

**TUNA TARTAR [DF]**

Yellow fin tuna, green onions, toasted sesame seeds, crisp wonton cracker

**TUNA TACOS [DF]**

Seared tuna, wakame seaweed, ginger dressing

**ASSORTED CUCUMBER CUPS [GF]**

Creamy salmon, crab salad, roasted garlic hummus. *Vegan option available*

**QUICHE ASSORTMENT**

Broccoli, spinach, lorraine, seafood

## BEEF, PORK AND LAMB OPTIONS

**MINI BEEF BROCHETTE [DF]**

Grilled beef tenderloin, sweet onions, red and green bell peppers, bbq teriyaki glaze

**HOISIN BEEF SKEWERS [DF]**

Hoisin marinated beef rolled in toasted sesame seeds

**BEEF EMPANADAS**

Lean ground beef, onions, green olives, raisins, mexican spices, tomato salsa

**RED BLISS POTATO BITES [GF]**

Potatoes stuffed with bacon, cheese, sour cream, chives

**SWEDISH MEATBALLS**

Beef meatballs in a creamy mushroom sauce

**BBQ BEEF SLIDERS [DF]**

Mesquite pulled BBQ beef, shredded coleslaw

**PULLED PORK TACOS [DF]**

Tri-colored crunchy shells, smoked pulled pork, shredded pickles

**CHORIZO EMPANADAS**

Chorizo sausage, Manchego, garlic, olives, tomatoes, onions

**BACON WRAPPED DATES [GF / DF]**

Dates wrapped in smoked bacon

† **MINI BLT BITES**

Bacon, lettuce, tomato, creamy pesto mayo

† **MINI BEEF WELLINGTON**

Flaky pastry puff, tenderloin tips, mushroom duxelle, dry sherry

**FILET OF BEEF CROSTINI**

Filet of beef thinly sliced, creamy horseradish, scallion shavings

**LAMB LOLLIPOPS [GF / DF]**

Grilled lamb rib chops with a mint demi glaze

## CHICKEN OPTIONS

**MIAMI JERK CHICKEN [DF]**

Skewered chicken tenders with caribbean jerk spices, tangy BBQ sauce

**CURRY CHICKEN FANTASY [GF / DF]**

Grilled chicken kabob, onions, peppers in a coconut curry sauce

**QUESADILLA CORNUCOPIA**

Shredded smoked chicken, cheeses, salsa, jalapeno peppers

**CHICKEN EMPANADAS**

Shredded chicken, onions, green olives, raisins, Mexican spices, tomato salsa

**HAWAIIAN CHICKEN BROCHETTE [DF]**

Char-grilled chicken, fresh pineapple, red and green bell peppers, teriyaki glaze

† **MINI CHICKEN WELLINGTON**

Pastry puff of sautéed chicken, herbs, sprinkled with dry sherry

**COCONUT CRUSTED CHICKEN TENDERS**

Chicken filets, piña colada batter, flaky coconut crust

**SESAME CRUSTED CHICKEN TENDERS**

Breaded chicken filets, toasted with black and white sesame seeds

## VEGETARIAN &amp; VEGAN OPTIONS

- † **SPANAKOPITAS** [VEG]  
Phyllo dough pastry, spinach, feta cheese, Mediterranean seasonings
- † **CHEESE CROQUETTES** [VEG]  
Parmesan, Romano, cream cheese with a mango chutney
- BRUSCHETTA** [VEG/DF]  
Crusty crostini bread layered with sun dried tomatoes, fresh basil, onions
- FIESTA SPRING ROLLS** [VEG]  
Black beans, jack cheese, Mexican rice
- CHEESE TEQUEÑOS** [VEG]  
Venezuelan white cheese wrapped in pastry crust
- ANTIPASTO SKEWERS** [VEG/ GF]  
Mozzarella, mushrooms, olives, apricots, drizzled with balsamic glaze
- CAPRESE SALAD BROCHETTE** [VEG / GF]  
Cherry tomatoes, mozzarella, basil, drizzled with balsamic glaze. Vegan option available
- MUSHROOM CAPS FLORENTINE** [VEG/ GF]  
Stuffed with sautéed baby spinach and cheesy béchamel sauce. *Vegan option available upon request*
- VEGETABLE POT STICKERS** [VEG/ V / DF]  
Asian dumpling filled with Chinese vegetables
- † **PORTOBELLO MUSHROOMS IN PHYLLO PASTRY** [VEG/ V]  
Julienne sautéed portobello mushroom
- † **FRIED MAC & CHEESE** [VEG]  
Morsels of fried macaroni, cheese, truffle
- PHYLLO WRAPPED ASPARAGUS** [VEG/ V/ DF]  
Tender asparagus inside a crispy phyllo pastry

## WELCOME DISPLAYS

- TROPICAL FRESH FRUIT DISPLAY** [VEG/ V / GF / DF]  
A delicious display of assorted seasonal fresh fruit
- VEGETABLE CRUDITE DISPLAY** [VEG / GF]  
Fresh cut garden vegetables arranged around. Chef's special dip (dip contains dairy)
- IMPORTED & DOMESTIC CHEESE DISPLAY** [VEG]  
Variety of imported and domestic cheeses with assorted crackers
- SPINACH DIP** [VEG]  
Spinach, artichoke, cream cheese and sour cream with crostini Bread
- HUMMUS DIP** [VEG/ V / DF]  
Creamy blend of garbanzo beans, lemon, olive oil, tahini, served with toasted pita
- SMOKED FISH DIP**  
Smoked fish mousse served with fresh celery sticks and assorted crackers
- TURKEY PINWHEEL SANDWICHES**  
Swiss, turkey, cheese, lettuce, tomato, flour tortilla
- ASSORTED FINGER SANDWICHES**  
Turkey breast and cheddar cheese, roast beef and ham with swiss cheese
- MARYLAND CRAB DIP**  
served with focaccia crostini

## A LA CARTE UPGRADES

- ICED JUMBO SHRIMP** [GF / DF]  
Lemon wedges, sweet chile dipping sauce, cocktail dipping sauce  
\$12.50 per person
- ASSORTED SUSHI** [GF]  
Pickled ginger, wasabi, soy sauce  
\$14.50 per person
- OYSTERS ON A HALF SHELL** [GF / DF]  
Fresh shucked virginica oysters, lemon wedges, cocktail sauce, mignonette dipping sauce  
(Market Price)
- STONE CRABS** [GF / DF]  
Pre-cracked stone crab claws, lemon wedges, lemon mustard dipping sauce (sauce contains dairy)  
(Market Price) - IN SEASON Oct. 15 - May 15
- OYSTER SHOOTERS** [GF / DF]  
Virginica oysters, cocktail sauce, vodka, lemon  
(Market Price)