

# STACKS

## FOODS & CATERING

### Appetizers

◆ All Appetizers start at \$2 per person (call for a custom quote) ◆

#### Soup of the Day

**Mini Crab Cakes and fresh Remolaude sauce** ◆ Baltimore style crab cakes; lump crab meat, chopped peppers and scallions with panko bread crumbs

**Teriyaki Chicken Wings (bone in)** ◆ Including fresh celery and carrot crudités and choice of Ranch or Blue Cheese dressings

#### Shrimp Cocktail with sauce

**Thai Grilled Shrimp** ◆ Shrimp in Thai Ginger Sauce

**Swedish Meatballs** ◆ Slow roasted house-made meatballs tossed in a creamy Worcestershire sauce

**Stuffed Mushroom Caps** ◆ with Country Sausage and vegetables

**Warm Artichoke Dip** ◆ Artichoke hearts, spinach, Reggiano and Parmesan cheese, white pepper, and fresh herbs with house-made pita chips

**Smoked Salmon Dip** ◆ with toasted pita chips

**Crab Dip** ◆ with toasted baguette

#### Platters

**Hummus Plates with toasted baguette chips with Tabouli** ◆ Roasted Red Pepper and Pesto, Artichoke or Traditional

**Imported Cheese Board** ◆ Sharp, Provolone, Creamy Cheddar, Gorgonzola, American Grana, Arabella, and Fontina including an assortment of crackers and fresh fruit garnish

**Baked Brie Wheel: en croute** ◆ Your choice of apricot or raspberry preserves

**Crudités** ◆ Celery, carrots, broccoli florets, cucumbers and other seasonal vegetables. Paired with our house-made Ranch dressing or one of your choosing

**Fresh Fruit Platter** ◆ Selection of seasonal fruit and house-made yogurt sauce