



# Catering Menu

Half Trays Serve 15-20 Approx

Full Trays Serve 40-50 Approx

## APPETIZERS | STARTERS

### SHRIMP COCKTAIL

Half: \$90  
Full: \$180

### COCONUT SHRIMP

Half: \$90  
Full: \$180

### ARANCINI

Half: \$70  
Full: \$140

### BACON WRAPPED SCALLOPS

Half: \$90  
Full: \$180

### BUFFALO CHICKEN EMPANADAS

Half: \$50  
Full: \$100

### CRAB STUFFED MUSHROOMS

Half: \$90  
Full: \$180

### CRAB STUFFED SHRIMP

Half: \$100  
Full: \$190

### BEEF & CHORIZO EMPANADAS

Half: \$50  
Full: \$100

### SAUSAGE STUFFED MUSHROOMS

Half: \$60  
Full: \$110

### BACON WRAPPED GOAT CHEESE DATES

Half: \$50  
Full: \$100

### SPINACH & ARTICHOKE DIP

Half: \$60  
Full: \$110

### ITALIAN SAUSAGE STUFFED CHERRY PEPPERS

Half: \$60  
Full: \$110

### MEDITERRANEAN PLATTER

hummus, baba ganoush, tabbouleh, tzatziki, grilled vegetables, pita

Half: \$75  
Full: \$115

### AHI TUNA PLATTER

tuna poke with cucumber, avocado, cilantro tossed in ponzu sauce, seared ahi tuna poke sauce, wasabi, wontons, seaweed salad, soy sauce

Half: \$90  
Full: \$180

### CHARCUTERIE BOARD

assorted cheeses, meats, crackers, fruits, vegetables, olives & spreads

Half: \$110  
Full: \$210