

HORS D'OEUVRES

MINI FRIED PLANTAIN CUPS

Stuffed w/ Chicken or Shrimp

CHICKEN & WAFFLE CONES

Fried Chicken w/ Hot Honey Drizzle

CROSTINI BITES

Grilled Steak w/ Horseradish Aioli

COCKTAIL MEATBALLS

Grass Fed Beef w/ Chimichurri Sauce

CANDIED BACON

Brown Sugar Maple glaze

CODFISH CAKES

Fried Flaked Cod fresh herbs w/ Spicy Mayo

SHORT RIB SLIDERS

Caramelized Onions & Dijon Mustard

CHICKEN SATAY SKEWERS

Sweet Thai Chili Sauce

ROASTED RED PEPPER HUMMUS

Mini Phyllo cups Smoked Paprika (V) (GF)

ROASTED GRAPE SPOONS

Vegan Ricotta (V) (GF)

Can be served, passed, or stationed

BUFFET DINNER

Typically offering 5-6 Selections for Full Service Catering

MARINATED STEAK

Grilled Eye of Round w/Red Wine Sauce

PERUVIAN STYLE CHICKEN

*Marinated in a vibrant blend of spices,
slow roasted and served w/ aji verde*

MAPLE GLAZED SALMON

Grilled w/ sweet savory ginger maple glaze

LAMBCHOP LOLLIPOPS

Marinated in Rosemary & Garlic

THAI CHILI SHRIMP

Sweet Peppers & Onions

RASTA PASTA

Penne noodles in a carribean inspired cream sauce

Chicken, Shrimp, or Vegetable

BAKED MAC & CHEESE

Asiago, Romano, Parmesan, Sharp Cheddar

CARRIBEAN RICE & PEAS

Pink Beans sauteed in coconut milk and herbs cooked with Basmati Rice

HERB ROASTED POTATOES

MUSHROOM STEAKS

Grilled Portabella w/ Red Wine reduction

GRILLED ASPARAGUS

Garlic Parmesan

CARVING/SPECIALTY STATIONS

Premium Selections subject to additional charges

GRAZING STATION

Selection of cured meats, cheeses, and various accompaniments of crackers, fruit, nuts, and spreads

FAJITA BAR

Grilled chicken Steak Veggies

WING BAR

BBQ-Lime Buffalo Lemon Pepper Spicy Apricot

MARINATED PORK LOIN

Smoked Apple Glaze

PAN SEARED FILET MIGNON

Demi-Glace

SUSHI STATION

Assorted selection of California Rolls, Spicy Tuna, Spicy Crab, Sashimi

RAW SEAFOOD BAR ON ICE

Raw oysters, Clams, Cocktail Shrimp, Snow Crab Legs