

## Catering Menu

### Hors d'oeuvres:

Hot crab dip with toasts.....serves 20.....\$25/qt

Hummus with pita.....serves 20.....\$15/qt

Olive tapenade with toasts.....serves 20.....\$15/qt

Smoked salmon spread.....serves 20.....\$25/qt  
(smoked salmon, scallions, & parsley in cream sauce)

Shrimp spread with toasts.....serves 15.....\$20/qt  
(shrimp, red onion, lemon zest & parsley in cream sauce)

Ham/cheese or Turkey/cheese on mini croissants.....\$3ea

Chicken or tuna salad mini croissants.....\$3ea

Pulled pork  
sliders.....\$3.25ea

Antipasto platter...selection of Italian meats & cheeses with  
olives & pickled vegetables.....serves 6-8.....\$50

Ham & turkey pinwheel platter.....serves 10  
(3pcs/srv).....\$30/platter  
(Ham & turkey on tortillas with onion, tomato and cream cheese spread)

Ham & Gruyere pinwheel platter.....serves 10  
(3pcs/srv).....\$30/platter  
(Ham & gruyere on tortillas with red onion and horseradish cream cheese spread)

Smoked salmon pinwheel platter....serves 10  
(3pcs/srv).....\$40/platter  
(Smoked salmon, red onion, dill and cream cheese spread on tortillas)

Mozzarella & Tomato Platter...serves 10 (2pcs/srv)..\$45/platter  
(Fresh mozzarella layered with tomatoes, basil and balsamic reduction)

**Deviled eggs.....serves 12  
(1egg/srv).....\$8/dozen**

**Cheese platter – a selection of brie, Havarti & cheddar cheese  
with crackers.....serves 10.....\$50/platter**

**Little Italies – a trio of Italian meats & cheese served on a mini  
baguette.....\$3.75ea**

**Pesto & goat cheese tartlets – puff pastry spread with pesto &  
topped with goat cheese, cherry tomatoes and  
basil.....20pcs/platter.....\$30/platter**

**Mini Scallop tartlets.....24pcs/platter.....\$48/platter  
(Pan-seared scallops served on puff pastry spread with pea and mint puree)**

**Mini Crab Cakes.....32pcs/platter.....\$60/platter  
(Crabmeat with thyme, basil & cilantro pan-fried and served with lime wedges & salsa)**

**Mini Crab quiche.....24pcs/platter.....\$48/platter  
(Savory pastry filled with seasoned crabmeat and egg)**

**Mini Crab & lime quiche.....24pcs/platter.....\$55/platter  
(Crabmeat seasoned w/ lime zest & coconut cream and combined with egg & baked in mini puff  
pastry rounds)**

**Spinach & mushroom quiche.....24pcs/platter.....\$48/platter  
(Savory pastry filled with a blend of mushrooms, spinach, and egg)**

**Zesty meatballs.....30pcs/platter  
(3pcs/srv).....\$70/platter  
(Well seasoned beef meatballs served in a tangy tomato sauce)**

**Potato martini bar – mashed potatoes served in a martini glass  
with a variety of toppings.....\$1.75ea**

**Spinach Pie Diamonds.....18pcs/platter.....\$25/platter  
(Spinach, leeks, feta & dill baked in a savory crust)**

**Bacon wrapped Asparagus.....serves 25 (2pcs/srv)..\$50/platter**

**Entrées:**

**Minimum order of 10 for each entrée; all come with your choice of garden or Caesar salad and choice of vegetable side**

**Chicken Marsala – pan-seared chicken breast w/ mushrooms, sautéed onions, & fresh herbs; topped w/ marsala sauce \$18 ea**

**Grilled Salmon – Blackened or grilled salmon topped with a dill & cucumber relish, served over a bed of rice \$22 ea**

**Crab Risotto – Arborio rice cooked in a lemon, butter & parmesan sauce, topped with crabmeat and finished with fresh herbs \$24**

**Lasagna - Traditional meat, cheese, and sauce layered with lasagna pasta....full hotel**

**pan.....\$60**

**We also offer the following desserts:**

**Key lime pie.....\$25**

**Pecan pie.....\$30**

**Cheesecake.....\$50**

**Bread pudding with vanilla sauce.....13"x9" pan.....\$40**

**Tiramisu.....13"x9" pan.....\$60**

**Baklava.....13"x9" pan.....\$40**

**If your favorites aren't listed please call for price. We are able to customize a menu for your event.**

**\*\*Pricing and availability may change.**