

Catering Menu

Hors d'oeuvres:

Crab Fondue dip with toasts.....serves 20.....\$40/qt

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

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

Smoked salmon spread.....serves 20.....\$35/qt (smoked salmon, scallions, & parsley in cream sauce)

Shrimp spread with toasts.....serves 15.....\$35/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).....\$45/platter (Smoked salmon, red onion, dill and cream cheese spread on tortillas)

Mozzarella & Tomato Platter...serves 10 (2pcs/srv)..\$55/platter (Fresh mozzarella layered with tomatoes, basil and balsamic reduction)

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

Cheese platter – a selection of Swiss, Havarti, and cheddar cheeses with crackers.....serves 10.....\$65/platter

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

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Hors d'oeuvres (cont):

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.....\$55/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

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Entrées:

Minimum order of 10 for each entrée.

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

Grilled Salmon – Blackened or grilled salmon topped with a dill & cucumber relish, served over a bed of rice \$24 each

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**