



fresh
catering & events

scallops wrapped in prosciutto field greens with honey dijon dipping sauce

mussels in white wine saffron broth sautéed topped tomato, shallots & parsley

beef carpaccio mixed greens, shaved parmesan, capers, truffle aioli

filet kabob cherry tomato, portobello, onion, with chimichuri dipping sauce

prawns al ajillo roasted in extra virgin olive oil, garlic, parsley & pinot grigio sauce

hand made gnocchi with fresh pomodoro sauce

asparagus wrapped with prosciutto drizzled with olive oil and shaved parmesan

hearts of palm and avocado with cucumber, olive oil, cracked pepper, & lemon

trio of sausage skewer longanisa, chorizo, italian

pot stickers pork and scallion with ginger soy dipping sauce

baked herbed feta and nicoise olives with garlic pita toast points

herb marinated swordfish kabobs lemon, olive oil, basil, tomato

trio of hummus traditional chick pea, lima bean and herbs, sun dried tomato, toast points and pita

summer rolls shrimp, or pork, rice vermicelli, carrots, mint, and basil with peanut sauce

ahi tuna sashimi wasabi, sesame oil, soy, yuzu

crispy oysters lightly breaded in panko topped with sriracha aioli

yellowtail snapper ceviche with cucumber, cilantro, and lime juice

shrimp and tomato skewers with pesto dipping sauce

mini polenta cakes with blue cheese, pears, and candied walnuts

mini spinach pie filo wrapped spinach and feta

salmon poached topped with salsa verde on crisp brioche

teriyaki salmon with scallions and lime

seared scallops with coconut curry dipping sauce

mini meatballs with marinara

eggplant cakes with marinara

salmon canapés with dill cream fresh and capers

panko fried green tomatoes with capers, olives, and pomodoro

assorted crispy vegetables with trio of dipping sauces: pesto, blue cheese, and herbed cheese

mini quiche

spinach | feta & tomato | roasted vegetable & pesto

stuffed mushrooms florentine mushroom caps topped with spinach, parmesan, and Italian breadcrumbs

empanadas spicy beef, veggie, or chicken with cumin sour cream sauce

herbed goat cheese crostini

calamari with spicy marinara or wasabi aioli

mini crab cakes with dijon sauce

belgian endive goat cheese, almonds, and herbed vinaigrette

brie with puffed pastry and raspberry glaze

steak au poivre crostini with creamy horseradish sauce

flatbreads: caprese, spinach and goat cheese, chicken and pesto

three cheese tortellini with marinara or pesto

steamed clams with lemon, white wine, parsley

eggplant rollatini with pomodoro sauce

chicken rollatini with sage cream sauce

grilled zucchini and squash skewers with mint and feta

caprese lollipops

vegetarian lettuce wraps carrots, cucumber, scallions, peppers, with peanut sauce

oysters with champagne vinegar mignonette

spicy shrimp remoulade on honey glazed toast points

asian crab salad with wonton crisps

sesame tuna tartar with wonton crisps

veggie kabobs cherry tomato, cucumber, hearts of palm, and red onion

carpaccio of pesce ahi tuna, sea bass, or salmon, lemon caper aioli and arugula

trio of bisque tomato, mushroom, lobster

smoked salmon cakes with lemon and wilted spinach

field mushrooms on puff pastry topped with arugula and shaved parmesan

honey glazed duck on cranberry polenta cakes

pork tenderloin with apple and pecans

mussels coconut curry

ceviche chef's choice (market)

petite sandwiches

ham, brie, and apple with honey mustard
filet of beef, horseradish aioli, roast tomato
grilled chicken, roasted red pepper, olive tapenade
smoked salmon, cream fraise, capers, red onion

steamed artichokes with salsa verde

chicken or beef skewers with peanut sauce or pesto

pizzette with goat cheese and caramelized onion

calamari with chile garlic or tomato sauce

beef sliders with blue cheese, horseradish aioli

walnut toasts with fig jam and manchego

crab meat crostini with crème fraiche

blue cheese and caramelized onion squares

dilled salmon tartar on wheat toast

tuna carpaccio with watercress

phyllo rolls cheese, herb, and sun dried tomato

lamb meatballs with lemon almond mint pesto

plantain chips with warm cilantro dipping sauce

indian spiced chicken skewers with curry creme fraiche

sesame chicken drumettes with teriyaki

bombay sliders ground turkey with garlic curry sauce

crispy shredded duck on polenta cakes with berry compote

morrocon slow cooked chicken on pita

oysters rockefeller deconstructed

shu mai dumplings pork, crab, or vegetable

warm asparagus toasts with pancetta and dijon vinaigrette

spicy crab cocktail with won ton crisps

mediterranean pizza lamb, feta, tomato

gazpacho shooters

classic caponata with italian toast

hot crab & artichoke dip with pita crisps

mozzarella stuffed portobello's with balsamic glaze

vegetarian lettuce wraps with peanut sauce and chili garlic

tuna tartar with sesame aioli

baked oysters with bacon & leeks

salmon & scallop terrine in puffed pastry with lemon, dill aioli

SPECIALTY PLATTERS

Priced and made to order

seafood platter mussels, clams, shrimp, scallops, lobster, oysters

caviar imported caviar, egg, onion, toast points

artisan fruit and cheese platter assorted dried fruits and imported cheese

antipasti roasted peppers, grilled eggplant, artichokes, salami, parmesan, olives, hot peppers, imported italian cheese, salami, prosciutto, pancetta, roasted tomatoes

CARVING & CHEF STATIONS

roast pork loin with rosemary & garlic

london broil with red wine reduction

rib roast with blue cheese sauce

roast chicken with parsley & lemon

whole roasted salmon with capers, lemon, olives & dill

PASTA STATION

choice of: penne, linguini, spaghetti, gemelli, angel hair, or rigatoni

with: vodka sauce, lemon white wine & garlic, tomato basil, burre blanc, or pesto,

add: sausage, meatballs, chicken, shrimp, or scallops tomato, garlic, herbs. onion, sun dried tomato, pine nuts, olives, capers

SAUTE STATION

asian stir fry teriyaki, spicy basil, chili garlic, miso & ginger

add: chicken, beef, shrimp, scallops, vegetables

SUSHI OR SASHIMI

Option A

\$15 per person Choose three appetizers

Option B

\$20 per person Choose five appetizers

Option C

\$30 per person Choose eight appetizers

Option D

\$40 per person Choose ten appetizers

Additional appetizers may be added and charged per piece or per platter.

All orders are subject to a 20% service fee

eat, drink, be thoughtful

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