



Catering Menu 2009

SPINACH AND ARTICHOKE DIP W/ TOASTED CROSTINI (Half of Deep Chafing Dish)	\$70
CRAB DIP W/POBLANO PEPPERS W/ TOASTED CROSTINI (Half of Deep Chafing Dish)	\$125
CRAB BALLS W/PASSION FRUIT TARTER SAUCE & ZESTY COCKTAIL SAUCE (45 PER)	\$155
PIEROGI, SAUTEED ONIONS & A PEANUT DIPPING SAUCE (96 PER)	\$45
JUMBO WINGS: BUFFALO, HONEY CORIANDER, MD STYLE, CHIPOTLE BBQ (90 PER)	\$60
CHICKEN TENDERLOINS: BEER BATTERED AND FRIED OR GRILLED (10 LBS)	\$65
GOLDEN FRIED MOZZARELLA MOONS W/MARINARA & PARMESAN (4 LBS)	\$55
SWEET CHILI OR SWEEDISH STYLE MEATBALLS (75 PER)	\$50
NACHOS: PICO DE GALLO, BLACK BEANS & A ZESTY CHEESE SAUCE (BEEF OR CHICKEN)	\$45
PEI MUSSELS IN A CHARDONNAY GARLIC BUTTER SAUCE, TOMATOES & ONIONS (5 LBS)	\$65
SMOKED SALMON PLATTER W/SHREDDED EGG, CAPERS, ONIONS & DILL	\$45
GARDEN VEGATABLE & DIP PLATTER	\$45
CLASSIC CAESAR SALAD, CAESAR DRESSING, PARMESAN CRISP & CROUTONS	\$35
HOUSE SALAD, MIXED GREENS & ROMAINE, TOASTED ALMOND, STRAWBERRIES, BELL PEPPER CURLS & BALSAMIC VINAIGRETTE	\$35
CHICKEN CARBONARA, GRILLED TENDERLOINS, BACON, BROCCOLI, GRAPE TOMATOES & BOWTIES	\$50
GOLDEN RAVIOLI FLORENTINE, BREADED SPINACH & CHEESE RAVIOLI WITH A RICH LOBSTER CREAM SAUCE (5 LBS PER)	\$75
STEAMED SHRIMP COCKTAIL W/ZESTY COCKTAIL SAUCE & LEMONS (6 LBS PER)	\$125
MINI ITALIAN PANINI SANDWICHES W/BRUSCHETTA & MELTING PROVOLONE (35 PER)	\$60
FRUIT & CHEESE DISPLAY	\$50

*Minimum 3 Chafing Dish must be ordered
Each of the above is 1 Chafing Dish (Except Crab & Spinach Dip)
Each Chafing Dish can be split
Dishes come with specified sauces*