

Placed Appetizer Platters

Serves 20-25 guests

Vegetable Crudite: \$40.00

Seasoned Asparagus, Hand Peeled Baby Carrots, Seedless Cucumbers, Sweet Grape Tomatoes, Blue Cheese Dip, Roasted Garlic-Basil Dip

Mediterranean Mezzi Platter: \$55.00

Hummus, Herb Feta Cheese, Tzatziki, Homemade Grilled Flat Bread

Cornmeal Crusted Calamari: \$75.00

Spicy Marinara, Garlic Saffron Aioli, Lemon Wedges

Barbeque St. Louis Style Spare Ribs: \$75.00

Spicy Buffalo Chicken Wings: \$55.00

Blue Cheese Dip, Carrot and Celery Sticks

Grilled Chicken Satay Skewers: \$55.00

Ginger- Peanut Dipping Sauce

Grilled Beef Skewers: \$ 60.00

Sweet Balsamic Onions, Romesco Sauce

Fresh Mozzarella Bocochino, Tomato, Basil \$55.00

Olive Oil, Balsamic Vinegar, Garlic Crostinis

Steamed Chilled Jumbo Shrimp Cocktail \$80.00 (40 pc.)

Lemon Wedges, Cocktail Sauce, Horseradish

Quesadillas: Jalapeno Cheddar –Jack Cheese \$50.00

Grilled Chicken – Jack Cheese \$55.00

Fresh Tomato, Red Onion, Cilantro Salsa Fresca

Blue Corn Tortilla Chips and Salsa Fresca \$30.00

Guacamole, Made Fresh to Order, Large Bowl \$20.00

Hass Avocados, Cilantro, Red Onion, Jalapeno, Roma Tomatoes

Fresh Summer Fruit Platter \$45.00

Seedless Watermelon, Grapes, Pineapple, Berries

Mini Double Chocolate Brownies and Cookies \$55.00

NYS Sales Tax & 18% Service Fee will be added