

Appetizer Selections

(priced per item)

Raw Bar:

Jumbo Shrimp Cocktail, Horseradish Cocktail Sauce \$4.00

Chilled Oysters, Mignonette \$3.00

Hors D'oeuvres:

Lobster Arancini Crispy Lobster and Rice Ball \$3.00

Jumbo Pan Seared Sea Scallops, Tangerine Buerre Blanc \$3.50

Maryland Crab Cake, Blue Crab, Lobster Cream Sauce \$2.50

Tuna Tartare, Chives, Rice Cracker, Chili Vinaigrette \$3.00

Crab Stuffed Mushrooms, Lobster Cream Sauce \$2.50

Shrimp and Avocado, Endive, Chili Vinaigrette \$3.00

Mozzarella and Tomato Bruschetta, Balsamic Glaze \$2.00

Mac and Cheese Fritters, Macaroni, Four Cheese \$2.00

Vegetable Spring Rolls, Thai Chili Sauce \$2.50

Steak Tartare, Hand Cut Tenderloin, Toasted Baguette \$3.50

Cheeseburger Slider, Steakhouse Mayo, Brioche Roll \$3.50

Tenderloin Crostini Caramelized Onions, Stockyard Steak Sauce \$3.50

Lamb Lollipop, Herb Crusted, Mint Demi-Glace \$3.50

Buttermilk Battered Chicken, Sweet Chili Sauce \$2.00

Buffalo Tender \$2.00

Flatbread Pizza (feeds 4-6)

\$10 each

Prosciutto, Fig, Blue Cheese, Caramelized Onion

Chicken, bbq sauce, caramelized onions, crispy applewood smoked
bacon, scallions

Margherita, Marinara, Mozzarella, Fresh Basil

Platters: (feeds 20-25)

\$60 each

Aged Cheddar Cheese and Crackers

Fresh Fruit Platter

Fresh Cut Vegetable Crudite Platter

Hummus Dip with Roasted Red Pepper, Toasted Tortilla Chips