



## 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**  
**Bacon Wrapped 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**  
**Mozzarella and Tomato Bruschetta, Balsamic Glaze 2.00**  
**Mac and Cheese Fritters, Marinara Sauce 2.00**  
**Vegetable Spring Rolls, Thai Chili Sauce 2.50**  
**Buffalo Chicken Spring Rolls, Blue Cheese 2.50**  
**Cheeseburger Sliders, Steakhouse Mayo, Brioche Roll 3.50**  
**Tenderloin Crostini Caramelized Onions, Steakhouse Mayo 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 ( feed 4-6)

**\$10 ea**

**\*Prosciutto, Fig, Blue Cheese, Caramelized Onion**  
**\* BBQ Chicken, aged cheddar, crispy applewood smoked bacon, scallions**  
**\*Margherita, Marinara, Mozzarella, Fresh Basil**

### Platters: ( 25-30 ppl)

**Aged Cheddar Cheese and Crackers \$60**  
**Fresh Fruit Platter \$60**  
**Fresh Cut Vegetable Crudite Platter, homemade Ranch Dip \$60**  
**Hummus Dip w/ Roasted Red Pepper, Toasted Tortilla Chips \$50**