

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

Coconut Shrimp | Coconut Cream Sauce 3.00

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

Steak and Cheese Spring Rolls | Steakhouse Mayo 3.00

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 Thai Chili Sauce or Buffalo 2.00

Buffalo Tender 2.00




Flatbread Pizza (feed 4-6)

\$14 each

* **Sausage** | italian sausage | house marinara | mozzarella parmesan | sweet basil

* **BBQ Chicken** | aged cheddar | crispy applewood smoked bacon | scallions

* **Margherita** | Marinara | Mozzarella | Fresh Basil



Platters: (25-30 guests)

Aged Cheddar Cheese and Crackers \$60

Fresh Cut Vegetable Crudite Platter | homemade Ranch Dip \$60

Hummus Dip | Roasted Red Pepper | Toasted Tortilla Chips \$50