



Carryout Appetizers

Pricing for Carryout or Delivery Orders Only
Individual Items Sold in 25 piece Minimums Unless Otherwise Noted
Heating Instructions included for Hot Items

SMALL BITES

- Bacon Wrapped Water Chestnuts 1.60
- Crab Cakes with Cajun Remoulade Sauce 2.95
- Crostini topped with Caramelized Onion, Goat Cheese,
and Tomato Orange Basil Salsa 1.65
- Caprese Skewers 1.60
- Red Bliss Potato Bites stuffed with Cheddar & Cream
Cheese, Bacon & Chives 1.75
- Figs Wrapped in Bacon stuffed with Goat Cheese 1.85
- Samosas (Indian Turnovers) 1.85 - Minimum 50 pcs
- Beef Satay with a Sesame Teriyaki Sauce 1.85

FOR ALL OCCASIONS

- Panko Crusted Chicken Tenders with BBQ & Honey
Mustard Sauce 1.85
- Coconut Shrimp with Tropical Salsa 2.95
- Edible Savory Spoons with Shrimp & Garlic Aioli 2.50
- Bruschetta with Artichokes, Roasted Red Peppers & Basil
Pesto Spread 1.75
- Toasted Mushroom Sandwiches 1.50
- Crispy Asiago Asparagus in Phyllo 2.50

FLAT BREAD PIZZAS

(3 inch square bites)

- Roasted Vegetable 1.50
- Margarita 1.50
- Andouille Sausage & Pepper Cheese 1.60
- Blue Cheese, Pear & Apricot Preserve 1.75
- Goat Cheese, Wild Mushroom & Caramelized Onion 1.70
- Roasted Red Pepper & Olive Tapenade 1.60
- (Many other combinations available, inquire within)*



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QUESADILLAS 1.85

Served with Sour Cream & Salsa

Spicy Grilled Chicken with Bell Peppers, Onions,
Mozzarella & Cheddar Cheese

Chorizo, Monterey Jack & Scallions

Grilled Chicken & Smoked Gouda

Vegetarian – Sweet Potato, Onions, Bell Peppers & Hot
Pepper Cheese

(Many other combinations available, inquire within)

CROSTINI PLATTER 48 PIECES - 12 EACH \$50

*Baguette Slices brushed with Olive Oil and Topped with
the Following Combinations:*

Roasted Red Pepper and Olive Tapenade

Smoked Salmon Mousse and Lemon Aioli

Herbed Goat Cheese and Roasted Red Pepper

French Brie, Roasted Garlic and Sliced Grapes

EDIBLE SAVORY SPOONS

Crispy cracker based edible spoons with filling choices

Ahi Tuna with Avocado, Diced Tomatoes, Cilantro &
Wasabi Aioli 2.25

Asian Flank Steak over Sesame Slaw 1.75

Roasted Red Pepper & Goat Cheese with Diced
Tomatoes & Chives 1.75

Roasted Vegetable & Feta Cheese 1.85

Lemon Chicken Salad 1.65

PASTRY WRAPPED BRIE WHEELS \$65

Apricot & Almond

Cranberry & Walnut

Fig Spread

Apple & Walnut



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DISPLAY PLATTERS

serves 12-15 ppl

Gourmet Cheese Tray with Fruit Garnish and
Crackers \$65

Seasonal Sliced Fresh Fruit Platter \$50

Mid Eastern Platter of Roasted Red Pepper Hummus,
Classic Hummus, Baba Ghanoush & Tabbouleh with
Pita Bread & Crudit  \$65

Farm Market Vegetable Crudit s with Creamy
Artichoke Dip \$49

Mexican Layered Dip Platter with Tortilla Chips \$36

Chicken Bruschetta Platter of Grilled Chicken Breast
served with Garlic Toast Wedges and topped with
Tomato Bruschetta \$72

Southwest Grilled Chicken Platter marinated with
Lime, Cilantro & Spices \$72

Marinated Flank Steak Platter prepared Medium-
Rare with Creamy Horseradish Sauce & Sliced Rolls
Market Price

Beef Tenderloin Platter prepared Medium-Rare with
Creamy Horseradish Sauce & Sliced Rolls
Market Price

Sliced Seared Pork Tenderloin Platter with Creamy
Whole Grain Mustard Sauce \$75
(served room temperature)

Parmesan Herb Crusted Chicken Cutlet Platter with
Marinara Sauce \$72

Decorated Poached Salmon with Capers, Onions,
Chopped Eggs & Cucumber Dill Sauce \$125

Items and orders are subject to availability