



STATIONARY APPETIZERS

Vegetable and Cheese Tray

Carrots, green & red peppers, cucumber, mushroom, tomatoes, celery, Broccoli and cauliflower florets mixed with Jalapeno Jack, Smoked Gouda, Cheddar, and Havarti cheeses. Served with crackers

\$3.25 per person

Quesadilla Station

Bell peppers, scallions, and Monterey Jack cheese in a fried tortilla. Prepared to order and served with picante sauce & sour cream.

\$3.95 per person

With Chicken \$5.95 per person

With Crab \$6.95 per person

With Grilled Veggies \$4.95 per person

Crab Dip Station

*Our famous hot crab dip.
Served with crackers.*

\$5.95 per person



SERVED APPETIZERS

Butler Style or Family Style

\$7.95-\$9.95 per person for one hour

Price determined by your selection of any THREE items

BBQ Shrimp

*Tender shrimp grilled then wrapped with bacon and
baked w/provolone cheese
Then drizzled w/our smoky BBQ sauce.*

Spiced Shrimp

*Tender shrimp steamed in our own seasoned blend, and served with
Chef's Own cocktail sauce.*

Mini Crab Cakes

*Jumbo lump crabmeat, lightly bound in a seasoned mayonnaise,
Fried golden and served with tartar sauce.*

Stuffed Portobello Imperial

*Tender Portobello mushrooms stuffed with jumbo lump crabmeat and
Topped with a lemon butter sauce.*

Crab Dip Pastries

*Our famous crab dip in a phyllo tart shell
Topped with grated cheddar cheese.*

Jamaican Jerk Chicken Skewers

*Chicken tenders marinated with Jamaican Jerk seasoning then grilled
On a bamboo Skewer and drizzled with honey mustard sauce.*

Cajun Chicken Tenders

*Chicken tenderloins dipped in our own Cajun spice blend
And pan seared. Served with a tarragon dipping sauce.*

Stuffed Artichoke

Artichoke hearts stuffed with jumbo lump crabmeat and topped with fontina cheese.

Seared Tuna Canapés

*Rare seared Cajun tuna, served on sliced cucumber rounds and
Garnished with pickled ginger.*

Shrimp Salad Canapés

*Large pieces of shrimp tossed in a spicy dill mayonnaise dressing.
Served on cocktail bread and garnished with fresh dill.*

Shrimp Cocktail

*Tender shrimp, steamed in our own seasoning blend, served chilled
With lemon and cocktail sauce.*

Coconut Shrimp

*Beer battered shrimp, rolled in coconut and fried golden brown
Served with an orange horseradish dipping sauce.*

Herb Cheese Pastry

*Creamy fresh herb cheese, served in a phyllo tart shell
And baked golden.*

Goat Cheese and Mango Tart

*Goat cheese and mango salsa served in
A phyllo tart shell*

Clams Casino

Top Neck clams topped with bacon and Monterey Jack cheese and baked golden.

Petite Fried Mozzarella

*Breaded mozzarella, fried golden and served with a fresh marinara
Marinara sauce and garnished with fresh oregano.*

Sesame Chicken

*Chicken tenderloins rolled in a sesame batter and fried golden.
Served with an orange dipping sauce.*

Chicken Sate

*Bamboo skewered marinated chicken breast, grilled and
Served with a spicy peanut sauce.*