

catering menu

Choose any combination of Passed Hors d'oeuvres and Food Stations and/or Platters.
***ALL ITEMS FROM OUR REGULAR MENU CAN BE SERVED TO ACCOMMODATE YOUR MENU SELECTIONS. PLEASE INQUIRE.

Select any 3:	\$15/person
Select any 4:	\$20/person
Select any 5:	\$30/person
Select any 6:	\$35/person

PASSED HORS D'OEUVRES

- Seared Spiced Ahi Tuna Skewers
- Herbed Goat Cheese Profiteroles
- Oven Dried Tomato and Goat Cheese Tart
- Mini Burgers
- Rib Sliders—pulled baby back rib pork
- Chicken Skewers
- Beef Skewers
- *Prawn Skewers
- Chicken Wings

PLATTERS—Cold Selections

Cheese Platter
Seasonal Fruit
Local Farmer's Market Greens
Beet and Goat Cheese Salad

FOOD STATIONS—Hot Selections (served in chafing dishes or platters)

Ribs
Macaroni and Cheese
Sterling or Atlantic Salmon
Pan Roasted Halibut or Mahi Mahi
Chicken "under a brick"

RAW BAR \$25/person

*Seasonal Shellfish: clams, mussels, oysters, crab, caviar (add \$50/person)

DESSERT

Cream filled Profiteroles
Fresh Seasonal Fruit Tart
Chocolate Cake

*denotes luxury items and are market priced

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