

OFF PREMISES CATERING PLATTERS

Each platter accommodates approximately 20 people. All of the following are served on disposable platters:

Jumbo shrimp cocktail
Sesame crusted rare tuna on wonton chips with wasabi mayo
Cruité of vegetables with gorgonzola dip
Fresh mozzarella & grape tomato skewers
Chicken satay with peanut sauce
Fresh Fruit Skewers
Artichoke Spring Onion & Pesto crostinis
Salmon salad on crostinis
Assorted roasted vegetables & olives
Mini Crab Cakes with Herb Aioli
Peppercorn Seared Rare Beef on crostini with horseradish cream
Seasonal Sliced Fruit & Cheese Platter
Oriental Pot Stickers
Cocktail Franks in Puff Pastry with mustard
Tomato Bruschetta
Mini Reuben
Cheeseburger Sliders
Lobster Rolls (double stuffed)
Beef Tacos
Chicken Tacos
Fish Tacos
Assorted Paninis
Classic Caesar Salad
Mixed Greens w/ summer vegetables (raspberry or balsamic vinaigrette)