

Hors d'oeuvres

SELECTIONS

Antipasto Skewers	Ahi Tuna Bites	+\$4 per guest
Arancini, Basil & Marinara	Caprese Stuffed Shells	+\$2 per guest
Assorted Bruschetta	Coconut Shrimp	+\$3 per guest
Balsamic Glazed Bruschetta	MacRay Smoked Salmon	+\$1 per guest
Beef Wellington with Wild Mushroom Sauce	Mini Crab Cakes	+\$4 per guest
Calamari Fritto	Oysters Rockefeller	+\$5 per guest
Cheese Ravioli with Marinara	Seafood Quesadilla	+\$3 per guest
Hawaiian Chicken Kabob	Seared Sea Scallops	+\$4 per guest
Mini Vegetable Spring Roll	Shrimp Cocktail	+\$2 per guest
Pan-Seared Mac & Cheese Balls	Tuna Tartar	+\$6 per guest
Portabello Mushroom Puff		
Sesame Chicken		
Spinach & Feta Crostini	Antipasto Table	+\$7 per guest
Stuffed Meatball & Marinara	Assorted Cheese Display	+\$6 per guest
Wild Mushroom Tart		

Imported & Domestic cheeses

Assorted Fruit Display	+\$6 per guest
Vegetable Crudités	+\$4 per guest

Served with classic vegetable dip

DISPLAYS & STATIONS

Raw Bar Display +\$15 per guest

Ahi Tuna Bites, Oysters on the Half Shell, MacRay Smoked Salmon, Shrimp Cocktail

Served with cocktail sauce, lemon & tabasco

Seafood Station +\$12 per guest

Coconut Shrimp, Mini Crab Cakes, Seared Sea Scallops