

Banquet Appetizers
Priced by the dozen, minimum of 2 dozen per item

Hot Appetizers

Traditional Basque Croquetas with romesco	12
Mozzarella Sticks with marinara sauce	14
Seasoned Breadsticks with parmesan and garlic	10
Crispy calamari with lemon herb aioli	24
Assorted mini quiche (Lorraine, seafood, mushroom & spinach)	14
Crab stuffed mushrooms	24
Sausage stuffed mushrooms	17
Crispy crab cakes	36
Shrimp and provolone quesadilla with Mexican salsa	19
Smoked chicken quesadilla with mango salsa	17
Grilled skewered chicken with peanut chili sauce	17
Grilled skewered beef with ancho chiles	19
Vegetable egg rolls with hot mustard and soy sauce	14
Artichoke and sundried tomato dip	14
Smoked Trout	21
Smoked Scallops	25

Cold Appetizers

Endive & goat cheese	14
Bruschetta Caprese (tomato, mozzarella & basil)	17
Crostini with olive & tomato tapenade	12
Asparagus & prosciutto crostini with parmesan	25
Crab stuffed profiteroles	27
Fresh goat cheese and herb stuffed profiteroles	19
Rock shrimp Ceviche with warm tortilla chips	29/pound
Vegetable crudité with buttermilk dip	4/person
Fresh assorted fruit platter	4/person
Assorted imported and domestic cheese and crackers	4/person
Chilled whole poached salmon with lemon caper sauce	A.Q.
Jumbo prawn cocktail with a spicy horseradish tomato sauce	4 ea.
Spicy shrimp starburst (48 pieces)	195