Entertaining Menu

Beautifully presented. A minimum of 24 hour notice is recommended. Delivery is available. Prices subject to change.

HORS D’OEUVRE PLATTERS

Antipasto Misto  Sm $44  Lrg $82

Blue Water  Sm $45  Lrg $88
Large Grilled Shrimp, Large Steamed Shrimp and Crispy Shrimp. Served with Sweet & Sour and Cocktail Dipping Sauces

Wine Country Picnic  Sm $51  Lrg $102

Global Fusion  Sm $26  Lrg $50
Traditional Hummus, Olive Tapenade and Black Bean Dip. Served with Pita Chips and Rice Crackers.

The Gourmet  Sm $39  Lrg $76
Mini Grilled Tenderloin Sandwiches, Caramelized Bacon Rolls and Mini Crab Cakes. Served with Horseradish and Remoulade Sauces.

Trio (Select Three Dips)  Sm $27  Lrg $52
Hummus, Artichoke Parmesan, Spinach, Pimento Cheese, Caramelized Onion & Bacon. Served with assorted crackers and vegetable crudite.

APPETIZERS

*Best served hot-arrives ready to heat in hotel pans. Our dressings and dips are house-made.

Hors D’Oeuvres
Antipasto Skewers with pesto dipping sauce $13 dz
Asian Chicken Stix with Thai dipping sauce $15 dz
Brie Petites $17 dz
Caramelized Bacon Rolls $18 dz
Chicken & Cheese Quesadillas with Salsa $15 dz
Fried Artichoke Hearts* with Caesar dipping sauce $13 dz
Glazed Meat Balls* in a piquant sweet & hot glaze $11 dz
Pimento Cheese Canapes $13 dz
Prosciutto & Melon Skewers $13 dz
Phyllo Wrapped Asparagus Spears $20 dz
Sesame Encrusted Chicken Fingers with sweet & sour dipping sauce $16 dz
Spanakopita $21 dz
Tenderloin Crostini with our signature tenderloin $19 dz
Toasted Ravioli* with Marinara dipping sauce $11 dz
Truffled Mushroom Arancini $20 dz
Vegetables and Dip (available for 6 or more) $3.25 pp
Zinger Wings* (available for 6 or more) $12 dz

Seafood
Array of Large Grilled Shrimp with Smoky Russian Dressing $20 dz
Array of Jumbo Steamed Shrimp with Cocktail Sauce $45 dz
Crab Rangoon* with Sweet & Sour Sauce $11 dz
Crissy Shrimp with Sweet & Sour Sauce $18 dz
Mini Crab Cakes with Remoulade Sauce $21 dz
Smoked Salmon Platter with Dill Sauce $90 (serves 12)
Whole Poached Salmon with Dill Sauce $34.00 (serves 18-20)

Cheese
Apricot Glazed Brie with Candied Almonds (serves 12-15) $39.50
 Asiago Cheese Log (serves 12) $24.50
(available for 6 or more) $3.90 pp
Cubed Cheese with a fruit garnish and crackers
Gourmet Cheese Course (available for 6 or more) $6.90 pp
Served with crackers and fruit garnish

Appetizer Pies (serve 8-12)
Picnic  Served with tortilla chips $28
Santa Fe Supreme  Served with tortilla chips $28
Taco  Served with tortilla chips $28
**Appetizers (cont.)**

Our dressings and dips are house-made.

**Meat**
- Signature Rare Roasted Tenderloin $8.75 per person
- Signature Rare Roasted Tenderloin $35 per pound (sliced on tray with Horseradish Sauce)
- Chicken & Beef Chiffonade $10.70 per person
- Smoked Tenderloin $35 per pound
- Roasted Turkey Breast Half with Gravy $39 (serves 6)
- Smoked Turkey Breast Half $39 (serves 6)

**Sandwiches (available for 6 or more)**
- Assorted Dollar Roll Sandwiches $4.50 (two pp)
- Mini Croissant Sandwiches $3.95
- Mini Grilled Chicken Sandwiches $5.50 (two pp)
- Mini Grilled Tenderloin Sandwiches $6.00 (two pp)
- Veggie Finger Sandwiches $3.20 (two pp)

**Desserts (available for 6 or more)**
- Assorted Cake Slices $3.75 each
- Assorted Cheesecake Slices $4.00 each
- Sliced Fruit Tray $3.50 (per person)
- Strawberries & Dip $3.00 (per person)
- Signature Sweets Assortment $1.75 each

**Gourmet Celebration**

Available for 6, 12 or 18

**For 6:** **$144**  **For 12:** **$308**  **For 18:** **$442**

Sliced Tenderloin with Horseradish Sauce • Chicken Chiffonade with Smoky Russian Dressing • Strawberry Almond Salad • Apricot Glazed Brie • Caramelized Bacon Rolls • Prosciutto & Melon Skewers • Rolls & Butter • Sweets Assortment

**Custom Dinner Party**

We can help you personalize your next dinner party from appetizers to dessert. Choose dinner from our extensive entrée menu or feature our Signature Rare Tenderloin or one of our turkey breasts.

**And don’t Forget the Wine!**

We proudly present a variety of wines chosen in partnership with A. Bommarito Wines to complement our food.