

STARTERS

FIG BLOSSOM

- fig jam nestled in a pastry cup topped with blue cheese and prosciutto •

BAKED BRIE

- warm soft brie, apple cranberry chutney & walnuts tucked into a phyllo pocket •

TORTELLINI ANTIPASTO SKEWERS

- skewered marinated three cheese tortellini, geona salami, grape tomatoes, provolone cheese & mediterranean olives •

THANKSGIVING PIE

- roasted turkey, cranberry chutney & cornbread crumbles nestled in a butter puff pastry shell drizzled with homestyle turkey gravy •

IT'S A WRAP

- choose from raspberry & brie, asparagus spear & parmesan or cured ham & baby swiss •

OVERSTUFFED CAPS

- tender mushroom caps stuffed with corn bread crumbles, melted cheese and your choice of sautéed vegetables or sweet sausage •

SPRING ROLL

- tender sautéed spring vegetables in a crispy rice wrap with sweet chili dipping sauce •

SPICY SHRIMP & AVOCADO

- seasoned spicy shrimp served over cool quacomole stuffed inside a crisp flour tortilla cup •

HAWAIIAN CHICKEN

- crispy coconut encrusted chicken tenderloins served with a sweet & spicy tropical glaze •

THAI PEANUT SKEWER

- grilled marinated chicken tenderloins drizzled in our thai peanut sauce and sprinkled with crunchy chopped peanuts •

SPINACH & ARTICHOKE BITES

- baby spinach, roasted artichoke, & a three cheeses blend nestled in phyllo cups •

STUFFED PUFFS

- buttery puff pastry stuffed with your choice of pepperoni & mozzarella, garden vegetables & soft cheese blend or spicy buffalo chicken & cheese •

HOT TWISTED DEVIL

- A twist on the deviled egg topped with bacon crumbles & sriracha •

SHRIMP COCKTAIL

- chilled tender jumbo shrimp & housemade cocktail sauce with wedged lemon •

THE SWEET DRUNKEN SAILOR

- tender jumbo sea scallops wrapped in maple bourbon bacon •

LOCO COCO SHRIMP

- golden fried toasted coconut shrimp served with orange-mango marmalade for dipping •

Each Platter Serves 15-20 Guests