

Beef & Meat Selections

Beef Kabobs

Marinated petite tender beef, green peppers, and sliced onion on a wooden skewer.

Brisket Crostini

Braised brisket served on a potato pancake with caramelized onions.

Franks in Blanket

Delicate pastry wrapped around mini franks and served with Dijon mustard.

Italian Sausage & Peppers Skewer

Italian Sausage sautéed with green peppers and onions, served on a Skewer

Loaded Potato Skins

Potato skins filled with cheese & bacon baked to a golden brown.

Meatballs

Our own recipe, served with a choice of marinara or Swedish sauces.

Mini Rachel

Turkey, Sauerkraut, Swiss Cheese layered on a Pastry Roll and baked to perfection. Served with Russian Dressing.

Mini Reuben

Corned Beef, Sauerkraut, Swiss Cheese layered on a Pastry Roll and baked to perfection. Served with Russian Dressing.

Quiche Lorraine

Cream cheese quiche shell filled with a blend of Swiss cheese, tender bacon, herbs and spices.

Sirloin & Gorgonzola Cheese Brochette

Seasoned ground beef blended with gorgonzola, bleu cheese, and bread crumbs, wrapped inside a slice of hickory smoked bacon on a fancy pick.

Southwestern Chorizo Dip

Chorizo Sausage sautéed with Peppers and Onions, blended with Cream Cheese and Chipotle seasonings, baked and topped with Cilantro

Vegetarian Selections

Antipasto Skewers (cold)

Mozzarella, sundried tomato, kalamata olive and artichoke heart lightly marinated on a wooden skewer.

Asparagus with Asiago

Carefully selected asparagus tips combined with a seasoned blend of sharp asiago cheese and a hint of bleu cheese, delicately wrapped in a flaky phyllo pastry.

Egg Rolls

Always a favorite – stuffed with fresh, crisp Asian vegetables and spices in a crispy egg roll skin and deep fried to a golden brown.

Fried Mozzarella

Mozzarella cheese dipped in a golden batter and deep fried

Potato Pancakes

Marty Resnick's mother's own special recipe.

Potato Skins

Potato skins baked to golden brown

Spanakopitas

Spinach and feta cheese wrapped in phyllo in Greek tradition.

Spinach and Artichoke Dip

Blend of cheeses, spinach and artichokes, baked to perfection, served with homemade chips

Spinach and Goat Cheese Mini Pizza

Crispy pizza topped with seasoned spinach, a flower of tangy goat cheese and garnished with a roasted red pepper.

Vegetable Quesadilla

A variety of garden-fresh vegetables complimented with the mellow taste of mild cheddar and Monterey Jack cheese in an individual flour tortilla.

Vegetable Spring Rolls (Vegan)

A colorful mixture of Chinese vegetables tossed with soy sauce, sesame oil and a touch of fresh ginger in a springroll wrapper.



Seafood Selections

Clams Casino

Freshly shucked clams topped with seasoned bread crumbs, garlic and bacon.

Coconut Shrimp

Our unique blend of rum, Coco Lopez and coconut batter on a butterflied shrimp

Fried Calamari

Fresh calamari dusted with seasoned breading and deep fried.

Fried Shrimp

Plump shrimp, breaded and deep fried, served with a tangy cocktail sauce.

Homemade Crab Dip

Blend of cheeses, seasonings and crab meat, baked to perfection, served with homemade chips

Oysters Rockefeller

Freshly shucked oysters topped with spinach in a special cheese blend.

Padded Oysters

Plump oysters gently tossed with seasoned bread crumbs and lightly sautéed.

Salmon Crostini

Flaked herb salmon on a potato pancake garnished with dill sour cream

Scallops in Wine

Fresh sea scallops sautéed in a delicate white wine sauce.

Scallops Wrapped in Bacon

Plump scallops, wrapped in Bacon and baked to perfection

Shrimp Provencale

Large shrimp sautéed with our special recipe provencale (tomato and garlic) sauce.

Shrimp Scampi

Large shrimp sautéed with traditional scampi sauce.

Poultry Selections

Buffalo Wings

A choice of Hot & Spicy, Bar-B-Que, or Italian wings.

Chicken Drumsticks

Breaded chicken wings marinated with the sweet taste of honey

Chicken Kabob with Pineapple

Teriyaki marinated chicken with green and red peppers, and a chunk of pineapple on a wooden skewer.

Chicken Marsala

Sautéed chicken tenders, served with a Marsala wine sauce.

Chicken Miriam

Sautéed chicken tenders, served with Miriam Sauce (lemon herb & fresh mushrooms).

Chicken Scampi

Sautéed chicken tenders, served with a Scampi Sauce (traditional white wine, garlic & butter).

Coconut Chicken

Strips of tender chicken breaded with panko and coconut milk and rolled in shredded coconut.

Sesame Chicken

A strip of tender chicken breast is marinated in oil, dipped in a light tempura batter and rolled in a blend of sesame seeds and Japanese bread crumbs.

Upgraded Hors D'Oeuvres

Substitute for any of the (6) Hors D'Oeuvres

Miniature Crab Cakes

Market Price

Bite-sized temptations of lump crabmeat combined with our secret seasoning blend and cooked to perfection

Tenderloin Tips

\$3.00pp

Choice tips of filet mignon grilled in their natural juices with a hint of teriyaki.

Mini Beef Wellington

\$3.00pp

A savory piece of beef tenderloin accented with a mushroom duxelles encased in a French-style puff pastry.