



## Vegetarian Selections

### Beef & Meat Selections

#### Beef Hibachi Skewers

Julienne red, yellow, green peppers and scallions with a touch of Monterey Jack cheese with jalapeno, beautifully wrapped in a teriyaki glazed roll of tender steak.

#### Franks in Blanket

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

#### Meatballs

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

#### Italian Sausage & Peppers

Italian Sausage sautéed with green peppers and onions.

#### Mini Beef Wellington

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

#### 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.

#### Andouille Sausage and Shrimp Skewer

Andouille sausage with shrimp and red and green peppers on a wooden skewer.

#### Beef Kabobs

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

#### Quiche Lorraine

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

#### Brisket Crostini

Braised brisket served on a potato pancake with caramelized onions.

#### Loaded Potato Skins

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

#### 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.

#### 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.

#### Spanakopitas

Spinach and feta cheese wrapped in phyllo in Greek tradition.

#### Broccoli Quiche

Egg, cheese and broccoli combined in a delicate mini pastry.

#### Vegetable Spring Rolls

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

#### 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.

#### Antipasto Skewers (cold)

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

#### Spinach and Artichoke Tart

A unique blend of spinach, artichokes and aged parmesan cheese arranged in a flower shaped tartlet.

#### 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.

#### Deep Dish Cheese Pizza

An old time favorite of our delicious pizza sauce, combined with mozzarella and Romano cheese.

#### Fried Mozzarella

Mozzarella cheese dipped in a golden batter and deep fried.

#### Spinach and Artichoke Dip

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

#### Potato Skins

Potato skins baked to golden brown

#### Potato Knish

Potato filling inside a flaky puff pastry

#### Potato Pancakes

Marty Resnick's mother's own special recipe.



## Seafood Selections

### Shrimp Provencale

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

### Fried Shrimp

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

### Clams Casino

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

### Fried Scallops

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

### Shrimp Scampi

Large shrimp sautéed with traditional scampi sauce.

### Fried Calamari

Fresh calamari dusted with seasoned breading and deep fried.

### Padded Oysters

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

### Scallops in Wine

Fresh sea scallops sautéed in a delicate white wine sauce.

### Lobster Cobbler

Lobster in a béchamel sauce with carrots, peas, and shallots, topped with buttered bread crumbs, presented in savory quiche cup.

### Oysters Rockefeller

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

### Malibu Coconut Shrimp

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

### Homemade Crab Dip

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

### Salmon Crostini

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

## Poultry Selections

### Chicken Marsala

Sautéed chicken tenders, served with a Marsala wine sauce.

### Buffalo Wings

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

### 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.

### Chicken Scampi

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

### Chicken Miriam

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

### Marquis Chicken

Chicken breast coated with white sesame seeds, coconut shavings, Japanese bread crumbs and seasonings, presented on an elegant knotted bamboo skewer.

### Duck Spring Roll

Duck marinated in honey hoisin sauce with mushrooms and other Asian vegetables in a crispy spring roll.

### Coconut Chicken

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

### Chicken Hibachi Skewers

Juicy strips of chicken rolled around a colorful array of bell peppers, scallions, and a hint of Monterey Jack cheese with jalapeno, lightly glazed with teriyaki seasoning.

### Chicken Kabob with Pineapple

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

### Chicken Drumsticks

Breaded chicken wings marinated with the sweet taste of honey

### Popcorn Chicken

Boneless chicken wings marinated and battered with spices

## Upgraded Hors D'Oeuvres

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

### Miniature Crab Cakes

\$2.25pp

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

### Tenderloin Tips

\$1.50pp

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