



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.

Veal Saltimboca

Tender ribboned pieces of veal and prosciuttini delicately seasoned on a skewer.

Quiche Lorraine

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

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.

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.

All prices are subject to 22% Service Charge and 6% Sales Tax / 9% Liquor Tax

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Poultry Selections

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 pita chips

Potato Skins

Potato skins baked to a golden brown.

Potato Knish

Potato filling inside a flaky puff pastry.

Chicken Marsala

Sautéed chicken tenders, served with a Marsala wine sauce.

Buffalo Wings

An alternating assortment of Hot & Spicy, Bar-B-Que, and 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.

Oahu Chicken Pinwheel

Tender strips of chicken encrusted with macadamia nuts gently wrapped around juicy pineapple and a roasted red pepper. Presented elegantly on a knotted pick.

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

Potato Selections

Potato Pancakes

Marty Resnick's mother's own special recipe.

Loaded Potato Skins

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