

Catering & Event Planning

Heavy Hors d'oeuvres for Celebration of Life, Baby or Bridal Showers, or any Cocktail Party

Menu Items for Drop off or Pick up

From the Sea

- Mini Crab Cakes with spicy remoulade dipping sauce
- · Mushroom Crowns with crab & cream cheese stuffing
- Shrimp Cocktail
- Smoked Salmon, Crème Fraiche, topped with Black Caviar on a Blini (additional \$1.50 per person)

From the Land

- Breakfast Board- Bacon, Sausage, hard boiled eggs, cured meats, pastries, heart shape waffles, fruit, cheese, & jams (add \$2.50 per person)
- Egg Salad Tea Sandwiches
- Petite Chicken Salad Croissants
- Assorted Pinwheels- Ham, Turkey, Veggie, Pimento Cheese ... We do offer Gluten Free Wraps
- Meatballs- Hawaiian, Italian, or BBQ
- Assorted Ouiches
- Breakfast Casserole
- Ham & Swiss on Hawaiian Rolls
- Antipasto Skewers with a balsamic reduction
- Bacon & 2 Cheese Stuffed Mushrooms
- Pulled Pork Sliders in sweet honey BBQ sauce, topped with coleslaw
- Roast Beef Slider with horseradish cream and caramelized onions

From the Garden

- Two-Cheese Stuffed Mushrooms
- Tri-Colored Pasta Salad
- Potato or Macaroni Salad
- Roasted Garlic & Tomato Bruschetta on toast points topped with Feta cheese
- Mozzarella, Tomato, and Basil Skewer served with a balsamic reduction
- Cucumber Wheels topped with spicy hummus and a cherry tomato
- Cucumber Tea Sandwiches
- Assorted Fruit Platter
- Assorted pastry Platter
- Bagel Bar- Assorted bagels with flavored cream cheese, capers, tomatoes, red onions & cucumbers (add \$2.00 per person)
- Grilled Vegetable Platter
- Assorted Cheese, Hummus & Cracker Platter
- Charcuterie Platter with Unique Cheeses, Italian Cured Meats, Olives, Crostini & Cracker Platter (add \$2.50 per person)

We specialize in creating and tailoring specific menus. Contact us today for a quote!

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness.