

APPETIZERS

VEGETABLE PLATTER - \$60

SEASONAL FRUIT PLATTER - \$65

CHEESE PLATTER - \$90

MEATBALLS - \$65

JALAPEÑO POPPERS - \$40

WINGS - \$60

BRIE & BERRY PUFFED PASTRY - \$100

MINI LOX & BAGELS - \$125

AVOCADO SHRIMP CRUSTINI - \$150

STEAK & CHEESE BRUSCHETTA - \$100

BLT BITES - \$70

SLIDERS - \$100

Buffalo Chicken, BBQ Pork, Meatloaf

EMPANADAS - \$100

ASPARAGUS & ASIAGO FILO - \$80

CHIPS & SALSA - \$40

ICED TEA, PUNCH, LEMONADE - \$50

Orders can be customized to accommodate your party.
All orders are portioned for 50

APPETIZER STATIONS

MEDITERRANEAN

Antipasto Platter

Roasted Red Pepper, Hummus, Flatbread, Cucumbers, Carrots, Artichoke Pesto, Salami, Feta and Marinated Olives

Caprese Skewers

Grape Tomato, Baby Mozzarella and Basil Leaves

Veggie Pasta Salad

Spanakopita

ISLAND

Poke Bowls

Jasmine Rice, Seasoned Tuna Poke, Crispy Seaweed and Sesame seeds

Cold Yakisoba Noodle Salad

Vegetables, Pineapple, Soy Sauce, Sesame & Ginger Dressing

Spring Rolls

Pork Steam Buns

SOUTHWEST

Mini Elotes

Corn on the Cob topped with Queso Freso, Chili Lime Butter and Cilantro

Mini Tostadas

Beans, Cheese, Chicken and Tomato with an Avocado, Cilantro and Lime Cream Sauce

Beef and Pepper Empanadas

Served with Chipotle Cream Sauce

Green Chili Queso

Served with Tortilla Chips

\$250

Each appetizer station includes Tea & Water