

menu

APPETIZER PLATTER'S

BRUSCHETTA

\$25.00

TOMATO, ONION, BASIL, GARLIC OIL AND BALSAMIC VIN ON 6 TOASTED CROUSTINI'S WITH A BALSAMIC DRIZZLE.

FEEDS 20

HUMMUS AND BITES

\$30.00

HOUSE PUREED GABANZO BEANS WITH HERBS AND SPICES, SLICED CUCUMBER AND PITA WEDGES.

FEEDS 20

APPLE WOOD SMOKED JUMBO WINGS

\$60.00

SMOKED WHOLE JUMBO WINGS WITH A CHOICE OF SAUCES. SWEET SIRARCHA, CANDY APPLE BBQ SAUCE, BLEU CHEESE DRESSING OR CLASSIC WING SAUCE.

FEEDS 20

HOT CREAMY SPINACH DIP AND CHIPS

\$58.00

3 CHEESE FONDUE FUSED WITH FRESH SPINACH, DICED RED PEPPERS AND ONION SERVED WITH HOUSE CHIPS.

FEEDS 20

SHRIMP COCKTAIL

\$72.00

LARGE POACHED AND CHILLED TAIL ON SHRIMP SERVE WITH CLASSIC HOUSE MADE COCKTAIL SAUCE.

FEEDS 10

CARIBBEAN CRAB DIP

\$68.00

LUMP BLUE CRAB MEAT IN A CARIBBEAN WHITE CHEESE FONDUE TOPPED WITH TAOSTED PANKO BREAND CRUMBS AND PARMESAN CHEESE SERVED WITH HOUSE CHIPS.

FEEDS 16

SMOKED BRISKET SLIDERS

\$48.00

TWISTED DRY RUBBED BRISKET SLOW SMOKED ON FRESH SLIDERS BUNS WITH SWISS CHEESE, CARMELIZED ONIONS AND CANDY APPLE BBQ SAUCE.

FEEDS 12

CILANTRO AND ROASTED GARLIC GRILLED SHRIMP

\$120.00

LARGE MARINATED SHRIMP WITH CHOPPED CILANTRO, LIME AND ROASTED GARLIC PUREE SERVED OVER A CHARRED CORN AND BACON RELISH.

FEEDS 12

PARMESAN AND PARSLEY FRIED POLENTA SOLDIERS

\$30.00

CRISPY PARMESAN AND PARSLEY POLENTA CAKES CUT AND FRIED TILL GOLDEN BROWN WITH SEASONING AND TOSSED WITH GRATED PARMESAN.

FEEDS 20