



STATIONARY ANTIPASTI

Selection of Hand Picked Farmstead & Artisanal Cheeses, Preserves and/or Dried Fruits & Nuts Served with a Selection of Breads and Crackers (\$5)

Selection of Charcuterie, Baguette, French Cornichon, House Marinated Olives & Duo of Mustards (\$5)

Crudité Platter A Changing Array of Garden Fresh Seasonal Vegetables, Garlic Hummus, Olive Tapenade, and Red Pepper Feta Dips (\$3)

Chilled Gulf Shrimp with Spicy Cocktail Sauce (\$5)

Marinated Provençal Olives (\$1)

Rosemary Mixed Nuts (\$2)



HORS D'OEUVRES

COLD CANAPÉS

- Caprese Skewers (\$1.5)
- Smoky White Bean & Bacon Crostini (\$1)
- Goat Cheese and Pesto Torta (\$1.5)
- Garlic Hummus & Crispy Pita Triangles (\$1)
- Shrimp Cocktail Skewers with spicy cocktail sauce (\$3)
- Smoked Salmon with dill crème fraiche (\$3)

HOT CANAPÉS

- Mushroom Risotto Cakes with Garlic Aioli (\$2)
- Spring Rolls with Chili Dipping Sauce (\$2)
- Beef Wellington Minis (\$3)
- Crostini, Goat Cheese, Nodine's Bacon and Maple Syrup (\$2)
- Hot Pepper Jelly Kielbasa (\$1.50)
- Tomato Bruschetta (\$1)
- Baked Camembert (\$1.50)
- Chicken Satay with Thai Dipping Sauce (\$1.50)
- Crostini with Tomato, Avocado, Red Onion, and Balsamic Dressing (\$1)
- Chorizo Quesadillas with Chipotle
- Potato and vegetable samosas (\$2)
- Chicken Satay with Thai spices (\$2)
- Mac n Cheese Minis (\$2)
- Crab Cakes with Red Pepper Cream (\$3)



SALAD SELECTIONS

Organic Seasonal Mixed Green Salad - Goat Cheese, Candied Walnuts, Olive Oil and Blueberry Balsamico (\$3)

Classic Caesar Salad – Homemade Garlic Croutons, Parmesan Cheese and Caesar Dressing (\$4)

Tomato Caprese Salad - Fresh Mozzarella, Heirloom Tomatoes & Basil Balsamic Vinaigrette (\$4)

Cous Cous Salad with Dried Apricots & Mint Lemon Vinaigrette (\$3)

Black Bean and Corn Salsa – Cilantro Heirloom Tomatoes, Fresh Corn (\$4)

Bosc Pear, Blue Cheese and Walnut (\$5)

Mixed Berry Fruit Salad (\$5)



PASTA SELECTIONS

Not Your Mother's Baked Ziti – Homemade Pesto and Marinara Sauces, Sweet and Spicy Sopressata, Fresh Spinach, and a Crust of Ricotta on Top (\$5)

Penne with Wild Mushrooms Rosemary Cream Sauce (\$5)

Mac & Cheese – Comte and Irish Cheddar topped with breadcrumbs (\$4)

Vegetarian Cherry Tomato, Basil and Garlic (\$4)



STATIONARY ENTREES

Baked Swedish Ham (\$5)

Grilled Tenderloin of Beef Horseradish served with Horseradish Cream Sauce (\$12)

Chicken Marsala (\$5)

SIDE DISHES

Asparagus with breadcrumbs and parmesan (\$3)

Roasted Garlic Mashed Potatoes (\$2)

Basmati Rice with Seasonal Sweet Peppers (\$2)



DESSERTS

Dessert Assortment – Brownie Bites, Cookies, Cream Puffs, Lemon Bars, Eclairs, Tiramisu (\$6)

Chocolate Tasting (\$4)

Arethusa Ice Cream in a Waffle Cone (\$4)

Make Your Own Sundae Bar (\$6)