

SPECIAL EVENTS MENU

HOT HORS D'OEUVRE

GLAZED PORK RIBS
SOY-HOISIN BBQ GLAZE

LUMP CRAB AND TASSO FRITTERS
REMOULADE SAUCE

PETITE BEEF WELLINGTON
SEARED BEEF TENDERLOIN WITH
MUSHROOM DUXELLES AND PUFF PASTRY

BRAISED PORK SHOULDER
SKILLET CORN BREAD, COLE SLAW, NC
BBQ SAUCE

SPINACH ARTICHOKE DIP
BAGUETTE CROUTONS

LUMP CRAB DIP
BAGUETTE CROUTONS

WASABI TUNA BITES
ASIAN DIPPING SAUCE

MINI PIZZA BITES
PARMESAN & PROVOLONE CHEESE,
CAPICOLA, ROASTED TOMATO, CHARRED
ONION

LUMP CRAB CAKES
SPICY TARTAR SAUCE

**GRILLED GIANT SHRIMP ON A
JALAPENO RISOTTO CAKE**
CUMIN CURED TOMATOES AND LIME SOUR
CREMA

PARMESAN CHICKEN SKEWERS
SPICY TOMATO SAUCE

FRIED OR STEAMED WONTONS
SHRIMP, PORK OR CHICKEN

BRIE IN PUFF PASTRY
CARAMELIZED ONION AND RED CURRANT
JAM

DUCK CONFIT RAVIOLI
GOAT CHEESE AND CURRIED CARROT COULIS

GRILLED SALMON CAKES
LEMON-CAPER BUTTER SAUCE

"TWICE BAKED" RED POTATO
APPLE WOOD SMOKED BACON, CHEDDAR
AND CHIVE

MINI CHEESEBURGERS
CHEDDAR, LETTUCE, TOMATO, CARAMELIZED
ONION, RUSSIAN DRESSING AND PICKLES

**PENNE PASTA PRIMAVERA WITH
PESTO BROTH**
WITH GRILLED CHICKEN \$6.95 WITH SHRIMP
AND CLAMS \$7.95

PASTRAMI REUBEN ON RYE
SAUERKRAUT, RUSSIAN DRESSING AND SWISS

ROASTED FIVE SPICE PORKLOIN
HOISIN GLAZE AND ZUCCHINI PANCAKES

BRAISED SPICY MEATBALLS
HOT & SOUR SAUCE AND CRISPY NOODLES

VEGETABLE TEMPURA
SPICY SRIRACHA DIPPING SAUCE AND PONZU

PRICE PER PERSON