



Signature Appetizer Menu

Choose 5... Starting @ \$20.00 per guest, (MP)= Market Price

Savory, Skewered & Grilled

- Chicken Satay Skewers with Thai Peanut Sauce
- Chicken or Pork Souvlaki Skewer with Tzatziki (Cucumber Yogurt Sauce)
- Huli Huli Chicken Skewers
- Jerk Shrimp or Pork & Pineapple Kebobs
- Filet & Mushroom Kebobs with Boursin butter **(MP)**
- Lamb Chop lollipop with chimichurri & grilled lemon **(MP)**

Hot & wrapped!

- Bacon wrapped Jalapeno stuffed with cream cheese, cheddar & garlic
- Puff Pastry wrapped Cocktail Franks with chipotle ketchup & honey mustard
- Prosciutto wrapped Jumbo Shrimp with Sundried Tomato Aioli **(MP)**
- Bacon wrapped Dates stuffed with whipped ricotta & blue cheese

Hot & Crispy!

- Krab Rangoon Rolls with Sweet Chili sauce
- Philly Cheesesteak Rolls
- Reuben Rolls with 1000 Island sauce
- Southern Style Chicken Tenders with choice of dipping sauces
- Spanakopita- spinach & 4 cheese phyllo bite
- Tiroptita- 4 cheese & leek phyllo bite
- Smoked Gouda Mac n Cheese Bites
- Buffalo Cauliflower with Vegan Ranch sauce
- Gulf Coast Pan Seared Crab Cakes with Remoulade **(MP)**
- Pan Seared Salmon Cakes with Key West Tarter sauce

Hot & Stuffed!

- French Onion Stuffed Mushrooms
- 4-Cheese Italian Sausage Stuffed Mushrooms
- Puff Pastry Pinwheels (Flavor options are endless!)
 - Wild Mushroom & Gruyere
 - White Cheddar Pimento Cheese & Candied Bacon
 - Spinach, Artichoke & Parmesan

- Shrimp & Crab Fondue **(MP)**
- Apricot or Raspberry Preserves & Brie (Holiday Fav!)
- Dolmades/ Stuffed Grape Leaf (Hand rolled)
 - Rice with lemon & dill
 - Beef, Pork & Rice braised with tomato & lemon

Hot & Saucy!

- Bourbon Cocktail Meatballs
- Keftedes (Greek Meatballs) with tzatziki (cucumber yogurt sauce)
- Beef & Pork Meatballs with Marinara
- Aunt Steph's Sausage & Cheddar Balls
- Honey Buffalo Chicken Meatballs with blue cheese garnish
- Sweet Onion Turkey Teriyaki Meatballs with scallion garnish
- Homestyle Meatballs with Swedish mushroom gravy

Pressed Wedges (Cuban bread)

- Roe's Cuban
- Veggie Voodoo
- Italian Mobster

Sliders (Hawaiian style rolls)

- All American Grilled Burger (Onion, Pickle, Ketchup, Mustard)
- Momma's Meatloaf (Cheddar, Ketchup glaze, Crispy onion)
- Pulled Pork (BBQ) or Pulled Chicken (Alabama BBQ)
- Baked Ham & Swiss with poppyseed honey butter glaze
- Baked Meatball Marinara & Mozzarella with garlic herb butter
- Baked Pulled Chicken, Bacon, Cheddar & Ranch

Chef Accompanied Carved Sliders (Dinner Style Rolls)

- Ribeye or Beef Tenderloin with creamy horseradish **(MP)**
- Smoked Brisket with guava BBQ sauce **(MP)**
- Herb Roasted Turkey Breast with cranberry-orange relish & creamy mustard sauce **(MP)**
- Roasted Pork Tenderloin with peach chutney **(MP)**

Chef Accompanied Shooter Station

- F.L. Citrus Poached Shrimp Cocktail Shooters **(MP)**
- Pasta Salad Shooters (ask chef for list of options)
- Gulf Coast Ceviche Shooters (Shrimp or Fish) **(MP)**

Handhelds

- Club Corners on Swirled Rye
- Tea Sandwiches (Swirled Rye, Sourdough or Whole Wheat)
 - Deviled Egg salad
 - Classic Tuna salad
 - White cheddar pimento cheese
 - Cucumber & herbed cream cheese
- Mini Croissants (Multigrain Croissants +\$)
 - Roe's Chicken salad
 - Connie's Shrimp & Crab salad
 - Turkey, Goat & Cranberry-orange relish
 - Nashville Chicken Salad

Pinwheels

- Westcoast Club- turkey, bacon, avocado, sprouts, Swiss
- Mediterranean - hummus, chicken, banana pepper, spinach
- Antipasto- salami, capicola, roasted red peppers, cream cheese
- Southwest- chicken, black beans & corn, chipotle cream cheese
- Vegan- hummus, avocado, spinach, peppers, carrot, sprouts

Phyllo Cups

- B.K.T. Caesar (Bacon, Kale, Tomato)
- Fig Jam & Brie with honey drizzle
- Caramelized onion & whipped goat cheese

Cuban Crostini Bar

- L.A. – Avocado smash, roasted red pepper, everything seasoning,
- C.O. –Blue & whipped Ricotta, pear, candied pistachios, honey
- N.Y. – Boursin, arugula, strip steak, caramelized onion & fig jam
- A.Z. – Shaved ribeye, chimichurri & pickled red onion **(MP)**
- N.C. – Watermelon bruschetta & whipped feta, balsamic glaze

Cold Classic Small Bites

- Deviled Eggs
- Smoked Salmon Cucumber Cups
- Goat Cheese Stuffed Peppadew Peppers

Chilled Skewers

- Signature –Seasonal fruit, prosciutto, fresh mozzarella, fresh basil, balsamic glaze drizzle
- Classic – Cherry tomato, fresh mozzarella, fresh basil, balsamic glaze drizzle
- Antipasto – hard salami, fresh mozzarella, marinated cherry tomato, olives, artichokes, balsamic glaze drizzle

Platters & Grazing Boards

- **Fresh Seasonal Fruit:** Melon, pineapple, berries, apples and grapes served with our creamy coconut dipping sauce
- **Garden Veggie:** Broccoli, bell peppers, cucumber, carrots, and celery served with our buttermilk ranch dipping sauce
- **Balsamic Marinated Veggie:** Squash, zucchini, bell peppers, red onions, asparagus and mushrooms
- **Smorgasbord (MP):** Lox, plain & everything bagels, cream cheese, tomato, red onion, sprouts, capers & hard-boiled egg
- **Cheese & Charcuterie Board (MP):** Hard & soft cheeses, cured meats, assorted nuts, marinated olives, honey, jams/preserves, crackers, crostini, fresh fruit

Dips

Warm Spinach Artichoke dip – pita chips

Warm Buffalo chicken dip – tortilla chips

Warm Blue Cheese Bacon & Pecan dip – Kettle chips & grapes

Warm Beer Cheese dip – soft pretzels

Warm Beef Queso or Just Queso –tortilla chips

Maui French Onion dip – Kettle chips

Ethan’s Infamous Guacamole –tortilla chips

Fresh Seasonal Salsa –tortilla chips

House made Hummus: Choose 1 (Black bean, White bean, Red Beet, Roasted red pepper) –pita chips, cucumber, peppers & carrots

Pimento Cheese – pretzel chips

Interested in a la carte pricing? Call or email chef Olivia for a platter/pan menu (Small 25-30 guests) -- (Large 45-50 guests)