

Appetizer/Cocktail Catering Menu

Choose an array of 5 Appetizers for \$15.00/Per guest
Additional charges apply for marked specialty items & market priced
items. Call or Email Chef Olivia for A la Carte pricing.

727-608-7343

opedroff@aol.com

20 Person Minimum & 48-hour notice required

Hot Bites

- Southern Fried Chicken Tenders w/ ranch, honey mustard and BBQ sauces
- Chicken Satay skewers w/ Thai peanut sauce
- Jalapeno Poppers w/ cream cheese, cheddar & bacon
- Croissant wrapped cocktail franks
- **Soul Rolls**
 - Asian inspired (veggie, pork or chicken)
 - Southern Inspired (turkey or brisket +\$1)
 - Reuben
- **Stuffed mushrooms**
 - Italian Sausage & Cheese
 - Key West Crab (+\$1)
- Grilled Lamb chop lollipop w/ chimichurri & lemon (MKT)
- **Meatballs (choose 1)**
 - Sweet & Spicy Cocktail style
 - Beef & Pork Marinara & basil
 - Sausage & Cheddar
 - Chicken Honey Buffalo & blue cheese
 - Turkey Teriyaki & scallions
 - Swedish style w/ mushroom gravy
- **Pressed Sandwich Wedges**
 - Roe's Cuban
 - Veggie Voodoo w/ pesto mayo
 - Italian Mobster
 - Ham & Gouda w/ roasted garlic mayo
 - Philly Beef or Philly Chicken
 - Reuben or Pastrami (marble rye)

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▪ **Sliders**

- All American Burger w/American cheese & pickle
(ketchup & mustard on side) (LTO available +\$1)
- Roe's Meatloaf w/ cheddar cheese, ketchup glaze, crispy onion
- Pulled Pork (BBQ) or Pulled Chicken (white BBQ)
- Ham & Swiss w/ honey mustard
- Meatball Marinara & Mozzarella
- Chicken- Bacon- Ranch
- Chicken Tender & Honey Biscuit
- Roast Beef & Gouda w/ onion jam & chipotle mayo
- Prime Rib or Beef Tenderloin w/ creamy horseradish (+\$3)
- BBQ Brisket (+\$3)

Greek Kouzina

- Keftedes (Greek Meatballs) w/ tzatziki (cucumber yogurt sauce)
- Dolmades (Hand rolled grape leaves)
 - Rice only with lemon & dill
 - Beef & Rice with fresh tomato & lemon
- Spanakopita (spinach & feta phyllo triangles)
- Tiroptita (feta & goat cheese phyllo triangles)

Seafood (MKT)

- Key West Crab Cakes w/ Remoulade
- Crab Rangoon w/ sweet chili sauce
- Prosciutto Wrapped Shrimp w/ smoked tomato butter
- Seared scallops w/ candied bacon & lemon butter
- Grilled Octopus w/ lemon
- Mussel's w/ tomato, lemon, white wine & basil

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Chilled Bites

- Club Sandwich Corners
- Pinwheels
 - Cali BLT
 - Greek Chicken
 - Italian Antipasto
 - Turkey Gouda Chipotle
 - Garden veggie & hummus
 - Smoked Salmon & cream cheese
- Stuffed Croissants
 - Egg salad
 - Tuna salad
 - Chicken salad
 - Shrimp salad
 - Turkey, Brie & Cranberry relish
- FL Citrus Shrimp Cocktail (+\$2)
- Phyllo Cups
 - Kale Caesar
 - Fig & Brie
 - Caramelized onion & Goat cheese
- Avocado “Toast” Crostini
- Steak Crostini w/ creamy horseradish or (+\$1)
- Lobster BLT Crostini (+\$3)
- Antipasto Skewers
- Deviled Eggs
- Caprese Skewers or Caprese stuffed avocados (+\$1)
- Watermelon bruschetta w/ whipped feta
- Tea Sandwiches (ask chef for more options)
 - cucumber cream cheese
- Cucumber & Endive Cups (ask chef for filling options)

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Platters & Boards

- Fruit Platter: Melon, pineapple, berries and grapes
- Garden Veggie Platter: peppers, cucumber, carrots, celery, radish and cherry tomato
- Balsamic Grilled Veggie Platter: squash, zucchini, peppers, onions, asparagus and portobello mushroom
- Lox & Bagel Board: Lox, house made plain & everything bagels, cream cheese, tomato, red onion, sprouts, capers & hard-boiled egg (MKT)
- Cheese & Charcuterie Board (MKT)
Includes cheeses, meats, nuts, olives, honey, jams, crackers & fruit

Dips

Spinach artichoke dip- pita chips & carrots

Buffalo chicken dip- tortilla chips & celery

Blue Cheese Bacon & Pecan dip- Kettle chips & grapes

Beer Cheese dip – soft pretzels & carrots

Beef Queso or Just Queso- tortilla chips

Maui French Onion dip- Kettle chips

Ethan's Famous Guacamole- tortilla chips

Fresh Seasonal Salsa- tortilla chips

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

Pimento Cheese w/prettzel chips, carrots & celery

Fresh Tabbouleh – pita chips