

APPETIZERS



Appetizer Menu

Priced by the dozen. Minimum order of 4 dozen.

Cold Appetizers

Tortellini Kabobs \$10.00

Stuffed Endive

Mediterranean \$7.50
Tuna Tartar \$11.50

Shrimp

Tex-Mex \$12.00
Lemon Garlic \$12.00
Italian \$12.00
Cocktail \$12.00

Pinwheels

Roast Beef \$8.50
Turkey \$8.50
Mediterranean \$8.50
Vegetable \$7.50

Canapes

Smoked Salmon \$13.00
Tapenade \$10.00

Tuna Brochettes with Lime Mayonnaise \$28.00

Risotto Cakes with Spicy Shrimp \$16.00

Mini Fruit Kabobs \$13.00

Fruit Dip by the pound..... \$6.00

Prosciutto Wrapped Melon \$13.00

Menu selections and pricing are subject to change. A 20% service charge or \$100.00, whichever is greater and 6.25% sales tax will be added to all items.



Hot Appetizers

Priced by the dozen. Minimum order of 4 dozen.

Jarlsberg & Caramelized Onion Tarts \$17.00

Cocktail Meatballs

BBQ **\$8.00**
Chipotle **\$8.00**
Teriyaki **\$8.00**

Ricotta & Spinach Turnovers \$13.00
with Marinara

Beef Empanadas with Chimichurri Sauce \$32.00
Turnover stuffed with ground beef, raisins, pine nuts
and tomatoes, served with a tangy herb sauce.

Chorizo Stuffed Mushrooms \$7.00

Three Mushroom Turnovers \$16.00

Mini Crab and Cod Cakes \$25.00
with Lemon Aioli

New Zealand Lamb Chops \$50.00
Served with Blackberry Red Wine Sauce or
Tarragon Mustard Sauce.

Stuffed Redskin Potatoes

Loaded Potato **\$12.00**
Artichoke and Spinach **\$12.00**

Shrimp Croquettes \$10.00
Shrimp and cream cheese lightly breaded and fried.

Bacon Wrapped Balsamic Onions \$12.00
Bacon wrapped cipollinis stuffed with bleu cheese.

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whichever is greater and 6.25% sales tax will be added to all items.*



One Size Serves 25 Guests

Salsa Trio - Served with tortilla chips **\$45.00**

Select Three

- Jack's Medium Salsa
- Black Bean Salsa
- Spicy Corn Salsa
- Pico De Gallo
- Seasonal Fruit Salsa

Dips & Spreads Sampler **\$65.00**

Served with assorted crackers.

Select Three

- Artichoke Dip
- Dill Dip
- Beef and Onion Dip
- Beer Cheese Spread
- Smoked Gouda Spread
- Garden Vegetable Spread

Imported & Domestic Cheese Display **\$150.00**

A variety of imported and domestic cheeses served with assorted crackers.

Bread Bowls

- Tapenade **\$50.00**
- Artichoke and Spinach **\$40.00**
- Caponata **\$40.00**

Hot Dips - Served with assorted crackers.

- Hot Artichoke Dip **\$60.00**
- Jalapeño Crab Dip **\$65.00**

Hummus Trio **\$45.00**

- Roasted Red Pepper
- Spinach and Roasted Garlic
- Black Bean Hummus

Carved Meat Sandwiches - Served on 36 mini sandwich rolls.

Beef Tenderloin **\$225.00**
Served with Horseradish Cream Sauce.

Pork Loin **\$95.00**
Served with Mustard Tarragon Sauce.

Turkey Breast **\$95.00**
Served with Cranberry Sauce.

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Displays

Serves 50 guests.

Carving Station \$425.00

Attended and Served with Mini Buns

Choose Two

Beef Tenderloin with Horseradish Sauce

Turkey Breast with Cranberry Sauce

Pork Loin with Mustard Tarragon

Seasonal Raw Vegetables & Fresh Fruit \$230.00

Display - Served with assorted dips.

Cheese and Charcuterie Display \$350.00

Imported & Domestic Cheeses, Charcuterie Meats and Antipasta Items. Served with an assortment of Bakery Fresh Bread.

Mediterranean Display \$250.00

Assorted Hummus and pita chips, Olives, Caponata Bread Bowl, Marinated Mushrooms and Onions, Feta Cheese, and Antipasta Salad.

Salmon Display \$375.00

Smoked salmon, poached salmon, and house made Swedish style gravlax served with Dill Sauce, capers, red onions, pumpernickel and French breads.

Latin Display \$400.00

Empanadas with Chimichurri Sauce, Arepas con Queso with Aji Sauce, Tostones, olives, assorted salsas, chips, and Peruvian popcorn.