

## Appetizers

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### **Seared Ahi Tuna on Wonton Crisp**

*Seared Rare, served with a Wasabi Sauce.  
\$2.25 each*

### **Jumbo Shrimp Cocktail**

*Served with Cocktail Sauce and Lemon  
Crowns.  
\$1.75 each*

### **Grilled Lamb Chops**

*Served with a Lemon Rosemary Sauce  
\$3.25 each*

### **Mini Beef Wellington's**

*Beef Tenderloin wrapped in Pastry with a  
Mushroom Duxelles.  
\$2.25*

### **Bruschetta's**

*Tomato Mozzarella with Basil Pesto or  
Smoked Salmon with Garlic Cucumber  
Sauce  
\$1.50*

### **Stuffed Mushrooms**

*Choice of Spinach & Boursin Cheese or  
Italian Sausage with Spinach.  
\$1.45 each*

### **Seafood Salad in Filo Cups**

*Shrimp and or Lobster Salad in mini Filo  
Cups  
\$1.75 each*

### **Spanakopita Rolls**

*Spinach, Feta, Spring Onions Baked in Filo.  
\$1.35 each*

### **Oysters Rockefeller**

*Sautéed Spinach, Shallots, Applewood Bacon  
and Pernod baked with Imperial topping  
\$2.45 each*

### **Clams Casino**

*Pimento butter topped smoked applewood bacon  
\$1.25 each*

### **Crab Balls**

*Prepared with Fresh Maryland Crab  
Meat, when available. Served with Cocktail  
Sauce.  
\$1.95 each*

### **Beef & Arugula Crostini**

*With a Olive-Red Pepper Relish  
\$1.50*

### **BBQ Sea Scallops**

*Wrapped in Applewood Bacon and seared  
with a tangy BBQ Sauce.  
\$2.25 each*

### **Mini Skewers**

*Beef, Chicken, Pork, Seafood, Vegetable or  
Shrimp*

### **Dolmathes**

*Traditional Greek; Grape Leaves stuffed with  
Seasoned Ground Beef and Rice.  
\$1.35 each*

## Table Displays

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### **Greek Meze Display**

Spanakopita, Dolmathes, Grilled Pita, Humus & Tzatzki, Imported Olives & Greek Cheeses.  
\$6.25 per person

### **Whole Poached Salmon**

11 - 12 lb Salmon, with Cucumber Scales Garnished with Hard Boiled Eggs, Capers,  
Chopped Red Onions Accompanied with Yogurt Cucumber Sauce. Served with French Bread  
Rounds  
\$225.00

### **Fruit & Cheese Display**

Displayed with Assorted Cheeses such as Brie, Canadian Cheddar, Smoked Gouda, Danish  
Havarti. Seasonal Fresh Fruit Consisting of Melons, Pineapple, Berries and Grapes. Served with  
a Basket of Crackers and Sliced Baguettes.  
\$2.00 per person

### **Oven Roasted Turkey Display**

Turkey Breast 9 lbs sliced, served Cocktail Rolls and a Apple Cranberry Chutney and Herb  
Honey Mustard. Serves 28-35 Guests.  
\$145.00

### **Maryland Crab Dip**

Served with Crackers and French Bread Rounds. Pound serves 6 - 10 people, Minimum 3 lbs.  
\$18 per lb

### **Vegetable Tray**

Carrot and Celery Sticks, Broccoli Florets, Fancy Squash, Served with Dip.  
\$45.00

### **Petite Sandwich Display**

Smoked Turkey, Roast Beef, Pitt Ham and Curry Chicken Salad. Served on Mini Rolls,  
Baguettes and Croissant.  
\$4.50 per person

### **Baked Brie Encroute**

Wheel of Brie Stuffed with Seasonal Fruit and Baked in Pastry. Served with French Bread Rounds  
and Crackers.  
\$50.00