



Menu Details

<i>Artisan Cheese Display, Grapes, Flat breads, Crackers</i>	4.99
<i>Charcuterie & Cheese display of Prosciutto, Soppressata and assorted Cheeses with Artichokes, Olives, Roasted Peppers with Crackers and Artisan Breads</i>	7.99
<i>Vegetable Crudite with Carrots, Celery, Broccoli, Grilled Eggplant, Squash, Portabella Mushrooms, Greek Olives, Tomatoes, Roasted Red Pepper Dip and Pita Wedges</i>	0.00
<i>Artisan Cheese board with Sopressata, Grapes and Crackers</i>	6.99
<i>Cheese Board with French Brie, Swiss, Irish Cheddar, Dilled Havarti and Danish Gouda served with Crackers, Flatbreads, Olives and Dijon</i>	3.99
<i>Artisan Cheese display featuring French Brie, Lavender Chevre, Stilton, Jarlsberg and Irish Cheddar served with Grapes, Flatbreads and Fine Crackers</i>	4.99
<i>Cheese Display Gourmet; Gorgonzola Dolce, Morbier, Humboldt Fog, Aged Stilton served with Flatbreads, Mostarda, and Olives</i>	8.99
<i>Fresh Vegetable Crudite with Carrots, Celery, Broccoli Florets, Cucumbers, Olives, and Tomatoes, Served with a Edamame Hummus Dip</i>	0.00
<i>Grilled & Fresh Vegetable Display, Roasted Red Pepper Eggplant Dip, Pita</i>	
<i>Mediterranean Antipasto of Hummus, Baba Ghanoush (GF), Warm Pita Triangles served with Carrot and Celery Stacks and Imported Olives</i>	
<i>Pickled Crudités with Basil Pesto Ricotta Dip</i>	
<i>Tuna Carpaccio served on a Chilled Pink Himalayan Salt Slab</i>	
<i>Tomato, Basil & Mozzarella Bruschetta</i>	

<i>Snow Crab Claw Cocktail with Joe's Mustard Sauce</i>	0.00
<i>Sushi & Sashimi Station served with Wasabi, Ginger and Soy Sauce</i>	0.00
<i>American Caviar with Blini, Creme Fraiche, Smoked Salmon</i>	0.00
<i>Oysters on the Half Shell served with Mignonette and Cocktail Sauce</i>	0.00
<i>Shrimp Cocktail, Cocktail Sauce & Lemon</i>	9.90
<i>Carved Ice Sculpture</i>	0.00
<i>Fresh Tortilla Chips with Salsa & Guacamole</i>	0.00
<i>Moroccan Spiced Mixed Nuts</i>	0.00
<i>Potato Chips & Pretzels</i>	0.00
<i>Roasted Vegetable Display with Hummus, Spinach Dip and Pita Wedges</i>	0.00
<i>Fresh Organic Tortilla Chips with Guacamole (no Garlic)</i>	
<i>Guacamole (no Cilantro)</i>	0.00
<i>Cheese Display Gourmet of Manchego, French Feta, French Brie, Comte, Gorgonzola Dolce served with Water Crackers and Flatbreads</i>	7.99
<i>Fresh Vegetable Crudite with Baby Carrots, Celery, Broccoli, Cucumbers, Cauliflower, Tomatoes and Radishes</i>	
<i>Seafood Tower - Chilled Lobster, Shrimp and Crab with Cocktail Sauce and Joe's Mustard Sauce, Cocktail Sauce & Lemons.</i>	110.00
<i>Seafood Tower (cost per guest) - Chilled Lobster, Scallops and Lump Crab Cocktail with Cocktail Sauce and Joe's Mustard Sauce, Cocktail Sauce & Lemons.</i>	16.00
<i>Antipasto Kabob with Salami, pepperoni, fresh Mozzarella with pesto, olives, & oven - roasted tomatoes on an skewer.</i>	0.00
<i>Assorted Nuts - Moroccan Spiced Pecans, Curried Cashews, Candied Walnuts, Marcona Almonds and Honey Roasted Peanuts</i>	
<i>Seafood Tower - Chilled Lobster, PEI Oysters, Shrimp and Lump Crab with Cocktail Sauce and Joe's Mustard Sauce, Cocktail Sauce & Lemons.</i>	
<i>Artisan Cheese Display (GF), Grapes, Crackers, (GF) Rice Crackers</i>	4.99

<i>Roasted Beet Hummus Bites</i>	0.00
<i>Shrimp Cocktail with Thai Chili & Wasabi Lemon Aioli</i>	9.99
<i>Spinach & Artichoke Dip in a Bread Bowl, Crackers & Bread</i>	
<i>Mezze Station, small dishes of vegetarian specialties of Pickled Vegetables, Stuffed Grape Leaves, Mediterranean Olives, Herbed Feta Cheese, Marinated Mushrooms, Roasted Eggplant, Assorted Hummus, Marcona Almonds, Pita</i>	
<i>Pickled & Fresh Vegetable Display, Assorted Hummus, Pita</i>	
<i>Potato Chips & French Onion dip</i>	
<i>Plateau de Fruits de Mer</i> - Cold Poached Shrimp, Scallops, Snow Crab Claws with Joe's Mustard Sauce and Classic Cocktail Sauce & Lemons.	
<i>Steamed Littleneck Clams served with Butter and Lemon</i>	0.00
<i>Warm Maryland Style Crab Dip with Baguettes, Corn Tortillas and Crackers</i>	
<i>Warm Crab + Artichoke Dip + Naan Bread</i>	
<i>Dim Sum Bar with Pot Stickers, Shrimp Dumplings with Ponzu</i>	4.29
<i>Spinach & Artichoke Dip with Pita and Sourdough Bread</i>	0.00
<i>Mussels, 100 ct. Bags - Keep the tags for 90 days in file for Health Inspector</i>	18.50
<i>Custom Sauces for Mussels, by the Quart</i>	6.50
<i>Beer # 1 - (Crushing) Belgian Dbl Brown - Bacon, Herb & Vegetables Tan Sauce</i>	
<i>Beer # 2 - Twerk-alicious - Belgian Mariner Style Cream Sauce</i>	
<i>Hearty Garlic Marinara</i>	
<i>Sauce Andalouse, for Belgian Fries, per Quart</i>	4.25
<i>Buffalo Chicken Dip with Celery, Carrots, Tortilla Scoops for dipping</i>	
<i>Pupu Platters of egg roll, spare ribs, chicken wings, chicken fingers, beef teriyaki, skewered beef, fried wontons, crab rangoon</i>	0.00
<i>Baked Brie Wheel in Puff Pastry topped with Apricots & Pistachios. Served with Artisan Bread and Crackers, kept warm under a heat lamp.</i>	0.00
<i>Baked Brie + Cranberry Pecan Compote + Baguette + Crackers</i>	

Tuscan Antipasto of Prosciutto, Soppressata, Pepperoni, Roasted Red Peppers, Artichoke Hearts, Mediterranean Olives and Artisan Breads

Artisan Cheese & Seasonal Fresh Fruit Display

4.99