

ALL CULTURES

HORS D'OEUVRES SKEWERS

SMALL ROUND TRAYS SERVE 8-12 / LARGE ROUND TRAYS SERVES 18-24

Greek Salad	60 / 115
tomato, olive, cucumber, feta	
Caprese	60 / 115
fresh mozz, tomato, tortellini, balsamic	
Antipasto	60 / 115
assorted cold cuts, cheeses, olives	
Cubano	60 / 115
roast pork, ham, Swiss, pickle, crouton	
Seasonal Fruit	60 / 115
melons, grapes, berries	

APPS - HORS D'OEUVRES

SMALL TRAYS SERVE 8-12 / LARGE TRAYS SERVE 18-24

Chicken Wings (bone-in or boneless)	60 / 120
buffalo - blue cheese dressing	
chipotle bbq - avocado ranch aioli	
Thai lemongrass and ginger  - yuzu aioli	
Empanadas	4.95 each
birria - with consomme	
chipotle chicken - cilantro lime aioli	
cheese - with red salsa	
Mexican Grilled Skewers	4.95 each
chicken - salsa verde	
pork pastor - pineapple	
tequila lime shrimp (+2.00 each)	
Shrimp Cocktail	18.95 / lb
served cold, cocktail sauce and lemons	
Steak and Cheese Springrolls	70 / 135
onions, peppers, American, spicy aioli	
Maryland Crab Cakes	70 / 135
with home made remoulade sauce	
Pigs in a Blanket	55 / 105
with ketchup and mustard	
Corn Ribs	45 / 85
mesquite roasted, guajillo pepper aioli	
Fried Calamari	70 / 135
marinara sauce, lemon wedges	
Coconut Shrimp	70 / 135
sweet Thai chili dipping sauce	
Shrimp Tempura	70 / 135
spicy soy sauce aioli	
Pork or Vegetable Gyoza	50 / 95
classic dipping sauce	
Mac N Cheese Bites	50 / 95
cheesy and gooey crispy bites	
Chicken Satay	55 / 95
skewered breast with peanut sauce	
Chicken Tenders	65 / 125
choose honey mustard, bbq or ranch	

HOT BUFFET ENTREES

HALF TRAYS SERVE 8-10
FULL TRAYS SERVE 16-20

Chicken Cordon Bleu	75 / 150
rolled chicken cutlet with ham and Swiss in a light brown sauce	
Chicken Rollatini	80 / 160
prosciutto, mozzarella and sun dried tomatoes in a pesto cream sauce	
Jerk Chicken 	70 / 140
traditional scotch bonnet and fresh thyme marinade, flame grilled	
Beef Stroganoff	95 / 190
tender sauteed steak with mushrooms in a rich gravy with dijon and sour cream (add side of buttered egg noodles 40/80)	
Beef Bourguignon	95 / 190
slow braised beef with bacon lardons, pearl onions and mushrooms, Burgundy wine sauce	
BBQ Baby Back Ribs	75 / 150
slow roasted and smothered in our sweet and smoky BBQ sauce	
Falafel	60 / 120
chickpeas, spices, fresh herbs served with hummus (vegan)	
Rasta Pasta	60 / 115
penne pasta with chicken, sauteed onions and peppers in a jerk cream sauce (sub shrimp or beef - add 10/20)	
Chefs Spaghetti Marsala	65 / 125
chicken, prosciutto, tomatoes, fresh spinach, mushrooms, Romano cheese	
Veggie Lo Mein	60 / 115
julienne of fresh veg with traditional lo mein noodles, sauce and garnish	
Char Siu Pork	80 / 160
Asian marinated, slow roasted and broiled, sliced thin	
Lemongrass Pork Chops	70 / 140
sweet, sour, spicy Vietnamese style marinade and flame grilled	
Teriyaki Beef & Broccoli	95 / 190
grilled flank steak with broccoli, onions and peppers in teriyaki sauce	
Mongolian Chicken 	70 / 140
sweet and spicy sauce with mixed Asian vegetables	
Flounder Florentine	110 / 220
stuffed with spinach, leeks and feta cheese in a light cream sauce	
Broiled Salmon	95 / 190
grain mustard and white wine marinated, bed of julienned seasonal vegetables	