

## Appetizers

- Raw Bar – Oysters, Cherrystones & Jumbo Shrimp Cocktail MP  
Antipasto- Assorted Meats, Cheeses, Fruits & Vegetables \$5/person  
Hummus and Tabouli with Olives, Feta and Pita Crisps \$4/person  
Vegetable Crudités \$3/person  
Imported and Domestic Cheese & Cracker Board \$4/person  
Clams Casino with Bacon \$25/dz  
Country Pate Platter with Cornichon, Red Onion, Capers, Mustard and Fresh Baguette MP  
Our Homemade Salsas & Tortilla Chips \$2/person  
Oysters Rockefeller \$24/dz  
Grilled Asparagus Wrapped in Prosciutto \$20/dz  
Coconut Shrimp with Assorted Sauces \$37/dz  
Baked Boursin and Roasted Leek Flatbread Squares \$18/dz  
Artichoke & Spinach Dip with Tortilla Chips \$3/person  
Jumbo Shrimp Cocktail \$29/dz  
Jumbo Sea Scallops Wrapped in Bacon \$39/dz  
Homemade Crab Cakes \$29/dz  
Swedish Meatballs \$18/dz  
Ahi Tuna Tartare Crostini \$29/dz  
N.Y Sirloin and Caramelized Blue Cheese Spread on Crostini \$29/dz  
Roasted Vegetables in Puff Pastry \$18/dz  
Sausage Stuffed Mushrooms \$20/dz  
Crab Stuffed Mushrooms \$25/dz  
Spinach & Feta Wrapped in Phyllo \$24/dz  
Chicken Satay with Apricot Dipping Sauce \$20/dz  
Beef Satay with Apricot Dipping Sauce \$25/dz  
Pork & Vegetable Dumplings \$18/dz  
Smoked Salmon Canapé with Dijon Cream \$24/dz  
Bacon Wrapped Boursin Stuffed Cherry Tomatoes \$23/dz  
Fresh Mozzarella and Cherry Tomato Skewer \$18/dz  
Assorted Bruschettas MP