



Appetizers

LITTLE PASSIONS TO WHET YOUR APPETITE

Tried & True Selections

Toasted Ravioli Dippers \$6.99 pp
Warm Oven-Toasted Cheese Raviolis ready for dipping in your favorite choice of these appealing sauces: Classic Pomodoro Sauce, Meaty Bolognese, or our fresh Basil & Macadamia Nut Pesto. Also available with all Assorted Sauces.

Chicken Drumettes \$9.99 pp
Our Sweet and Spicy Chicken Drumettes rest overnight in a Sweet Soy, Chipotle Chili & Citrus Marinade, are seasoned with a Blackening Spice Dry-Rub and then Oven-Roasted. They are coated with your choice of our Signature BBQ Sauce, Teriyaki Sauce, or HOT Sauce.

Caribbean Coconut Shrimp \$9.49 pp
Crispy and delicious! Our incredible tropically-inspired Coconut Crusted Jumbo Shrimp are served with a sweet Pineapple/Mango Chutney and Horseradish Sour Cream.

Spanikopita \$9.49 pp
This light and flakey favorite is comprised of Spinach, Green Onions, Feta and Ricotta Cheese, wrapped in layers of Phyllo Pastry and baked to light, crispy Greek influenced perfection.

We Prefer a 10 Portion Minimum per Item for all Orders.
All Menu Items are priced Per Person (pp).
A Delivery Fee Applies to Most Orders.

The Gourmet in YOU!

Caviar Deviled Eggs \$6.99 pp
Hard boiled Farm Fresh Eggs, Mayonnaise whipped with Dijon Mustard and a hint of Crème Fraiche, topped with a dollop of Caviar and Chives. Sinfully delicious!

Beef Tenderloin Crostinis \$9.99 pp
Thinly sliced Beef Tenderloin Au Poivre served on toasted Parmesan Herb Crostinis topped with a Horseradish Sour Cream, Chives and a Balsamic Syrup.

Brie en Croute Puffs \$12.49 pp
Bite-sized pieces of French Brie coated with Raspberry Preserves, Almonds and crusted in Phyllo Dough; baked to golden brown molten cheese indulgence.

Goat Cheese and Caramelized Onion Canapés \$6.99 pp
Toasted French Bread Crostinis topped with a freshly Herbed Goat Cheese, Caramelized Spanish Onions, and sweet Fire Roasted Red Peppers.

Smoked Salmon Canapés \$11.49 pp
House-made Blintzes topped with Seedless European Cucumber Wheels and Scottish Reserve Smoked Salmon twisted cones piped with a light fresh Dill Cream Cheese.

