



## Appetizers

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### Party Trays

#### **Grilled and Fresh Vegetable Crudite \$45**

Fresh seasonal vegetables, grilled for added flavor, served with roasted garlic vinaigrette and housemade buttermilk ranch for dipping

#### **Cheese and Specialty Meats \$60**

Imported and domestic cheeses with salami, mortadella and other specialty meats, nuts, olives, and whole-grain mustard. Served with crackers and toasted baguette.

#### **Trio of Dips \$60**

Our smoked trout dip, rock shrimp remoulade, and roasted eggplant dip served with crackers and toasted baguette.

#### **Fresh Seasonal Fruit \$45**

Cantaloupe, honeydew, watermelon, grapes, oranges, pineapple, berries and other fresh selections based on seasonal availability.

### Appetizers by the Dozen

Belgian endive stuffed with rock shrimp ceviche \$24

Belgian endive stuffed with orange ginger chicken salad \$20

“Fish & Chips” waffle cut potato with smoked salmon & chives \$24

Grilled shrimp spring rolls in rice paper with daikon sprout served with ponzu sauce \$28

Smoked chicken & brie quesadillas served with avocado-corn salsa \$18

Blackened flat iron steak on country bread with chipotle aioli & arugula \$22

Memphis style baby back ribs served with house made barbecue sauce \$24

Grilled chicken andouille sausage, gulf prawn, & mustard greens kabob \$28

Grilled exotic mushrooms, caramelized onion & gorgonzola bruschetta \$18

Mini rock crab cakes topped with chipotle aioli \$20

Zuni frybread topped with sage pesto, pepper jack cheese & corn salsa \$14  
with smoked chicken \$18

Braised baby artichokes stuffed with tomato and olive relish \$18

Buttermilk fried chicken bites \$18

Pulled pork sliders on mini sweet roll \$22