



## Catering Options

### *Passed Hors D'oeuvres*

Pigs in a blanket  
Mini Chicken or Steak Kebabs  
Roasted Pepper and Portobello  
Mushroom Skewers  
Roasted Vegetable Skewers  
Fresh Mozzarella and Tomato Skewers  
Bruschetta Crostini  
Goat Cheese and Fig Crostini  
Cucumber and Feta Bites  
Red Pepper and Goat Cheese Bites  
Classic Shrimp Cocktail Shooters  
Tuna Carpaccio served on Crostini  
Mini Lobster Rolls  
Mini Lamp Chops  
Sliced Skirt or Hanger Steak  
Mini Sliders: beef, chicken, tuna  
Grilled Prosciutto Wrapped Shrimp  
Mini Crab Cake on Sweet Potato Chip

### *Stations*

#### **Raw Bar**

Assorted shrimp, oysters, clams, crab, and lobster served with fresh lemon, cocktail sauce, and a yuzu mustard aioli

#### **Carving**

Whole Fish- Tuna, Tile, Halibut, Seabass  
Meat- Skirt Steak, Tenderloin, Ribeye  
Chicken- ½ or whole

#### **Mediterranean**

Hummus, pita bread, grape leaves stuffed with seasonal rice, assorted mixed olives, eggplant, grilled and marinated vegetables, asparagus, portabella mushrooms, peppers

#### **Pasta Bar**

Choice of pasta served with choice of: vodka sauce, marinara sauce, garlic and oil, asparagus fennel cream sauce, pink lobster sauce, pesto cream sauce, or our signature angry sauce

#### **Mexican**

Soft shell tacos, or lettuce wraps, with your choice of: chicken, beef, pork. Served with guacamole, lettuce, sour cream, pico de gallo, bacon, cheese

#### **Asian**

Stir-fried, cooked to order lo mein noodles and mixed vegetables

#### **Italian Assortment**

Fresh prosciutto sliced to order, mozzarella and tomato salad, mixed olives, assorted cheeses, assorted Italian meats

#### **Desserts**

Assortment of homemade pastries & sweets served with coffee & tea

*Prices may vary*

*Additional options available*



## Catering Options

*Served as platters. half & full trays based on event size and needs*

### Appetizers

#### **Baked Clams**

Oreganata • Steamed • Casino

#### **Oyster Rockefeller**

Traditional with our own flair

#### **Shrimp Bruschetta**

Cocktail shrimp grilled with fresh tomato bruschetta

#### **Angry Shrimp**

“Sinister” sauce with baguette crostini

#### **Crispy Calamari**

Tossed in spicy marinara sauce

#### **Cold Seafood Salad**

Seasonal preparation, fennel, citrus, cold pressed olive oil

#### **Ceviche- Customer's Choice**

#### **Sliders**

Choice of: Beef, Chicken, Tuna

#### **Prosciutto and Mozzarella**

Prosciutto wrapped fresh Mozzarella drizzled with balsamic

#### **Fresh Mozzarella Caprese**

Traditionally served and local when available

#### **Lobster Rolls- On freshly baked croissants**

#### **Seabass Tacos**

Soft shell tacos, fresh, homemade Asian slaw, miso

### Salads

#### **Arugula and Shaved Fennel**

Grapefruit, orange, citrus drizzle

#### **Mixed Green House**

Tomato, onion, cucumber, balsamic drizzle

#### **Fresh Mozzarella and Tomato**

Drizzled with balsamic glaze

#### **Antipasti- Traditional style**

#### **Full of Life**

Chopped salad with arugula, spinach, quinoa, craisins, roasted almonds, cherry tomato, mint, feta, fresh-squeezed lemon juice, EVOO

#### **Caesar**

Crisp romaine, homemade Caesar dressing, garlic, croutons, grana padano

#### **Fresh Fruit -Assortment of seasonal fruit**

### Sides

Corn on the cob (seasonal)

Grilled vegetables (seasonal)

Sautéed Vegetables: Asparagus, Brussel sprouts, Broccoli rabe

Potatoes: russet, baked, mashed

Coleslaw

Cold pasta salad

Baked mac & cheese

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# C 19

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