



TRADITIONAL HORS D'OEUVRES COLD

Assorted Cheese Display

A selection of International and Domestic cheeses served with house made crackers

Vegetable Crudites

An assortment of local farm fresh seasonal vegetables served with a house made aioli

Seasonal Fruit Display

An exquisite selection of local and exotic fruits

Mediterranean Display

Chefs selection of olives, pepperoncinis, artichokes, feta, and marinated peppers

Hummus & Pita Chips

Hummus with roasted red pepper & homemade chips

Shrimp Cocktail

Fresh gulf shrimp served with house made cocktail sauce

Raw Bar Display

An elegant ice display of oysters, little neck clams, shrimp, escargot, and crab claws served with lemon, cocktail sauce, Stella hot sauce, and mignonette

TRADITIONAL HORS D'OEUVRES HOT

Scallops Wrapped in Bacon

Fresh sea scallops wrapped in hickory smoked bacon

Chicken Wings

Tossed with choice of buffalo, honey barbeque, teriyaki ginger, or garlic honey sauce.

Stuffed Mushrooms

Topped with panko herb and goat cheese filling

Crab Cakes

Fresh picked crab served with a zesty remoulade

Meatballs

Served Italian, Swedish, or Spanish style

Mini Quiche

A pastry crust filled with savory custard and choice of fillings

Baccala

Tender salted cod cakes served with a chipotle aioli

Chicken Skewers

Accompanied by peanut, sweet ginger teriyaki or spicy mala sauce.

Marinated Kabobs

Choice of chicken, beef, lamb, shrimp or vegetable

CLASSIC TAPAS

Shrimp Croquetas

Shrimp, béchamel sauce, chives, herbs fried in a Panko batter with salsa Rosa

Empanada

Marinated beef, peas, carrots in homemade pastry

Bread & Chorizo

Spicy sausage with seasoned bread chunks

Snack Chick Peas

Seasoned chick peas cooked our way

MAIN STREET, USA

Lobster Mac 'n' Cheese Spring Roll

Lobster chunks with our house macaroni & cheese

Pulled Pork

Pork smothered in house sauce, with fennel slaw, Chipotle mayo, on jalapeño-cheddar combread

Beer Braised Beef Short Rib

Sam Adams braised beef, cauliflower parsnip puree & crispy onions

ASIA TOWN

Orange-Hoisin Glazed Beef Skewers

Lo Mein salad

Grilled Hanger Steak

Marinated in miso and sweet soy, served on Udon noodles

Coconut Shrimp

Malibu coconut batter, fried to perfection, served with Hawaiian Slaw

LITTLE ITALY

Arancini

Golden fried risotto balls stuffed with Prosciutto & Provolone served over our House marinara

Eggplant Rollatini

Breaded & rolled with fresh ricotta & Parmesan with our House marinara

Carbonara

Prosciutto, Parmesan cheese & cream sauce

Grilled Flatbread Pizza – BLT or Veggie

THE LATIN QUARTER

Paella

Shrimp, calamari, clams, mussels, chicken, saffron rice, Chorizo sausage & roasted red pepper

Fish Tacos (Baked or Fried)

Lettuce, tomato, spicy mayo

Shrimp & Grits

Sautéed shrimp, habanero & smoked Gouda grits topped with crispy Prosciutto

Albondigas

Spanish meatballs with picante tomato fresco & cracked olives

FARMERS MARKET

Roasted Beet Salad

Red & yellow beets on fresh greens, dried cherries with a blood orange vinaigrette & sugared hazelnuts

Apple Fennel Salad

Granny Smith apples, sliced fennel, arugula & cranberries

House Caesar

Romaine with creamy dressing & shaved Parmesan

Szechuan Green Beans

Farm fresh green beans in spicy garlic sauce