

#### American



# 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 gioli

#### 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

#### Baccalo

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

#### Paello

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