

COLD HORS D' OEUVRES

Bountiful Fruit Display

The freshest fruit the market offers presented beautifully and accompanied by a vanilla infused honey glaze

Imported and Domestic Cheese Display

A variety of cheeses including Dill Havarti, Fol Epi, Point Reyes bleu cheese, white Vermont cheddar, and smoked gouda, served with seasonal fruit, toasted nuts, and crisp flatbreads

Lettuce Wrap

A tasteful display of our recipe chicken salad or a refreshing crab salad tucked into Romaine leaves

Petite Tart Assortment

A variable delight of tastes including crab soufflé in flaky pastry shells, roasted vegetable tarts, and spinach and artichoke in a flower shaped Phyllo pastry

Gourmet Pastries

Petite pastries including mini carrot cake, assorted cheese cake, chocolate cups filled with mousse, and pecan tartlets made fresh in our bakery

Shrimp Shooters

Traditional gazpacho served in shot glasses garnished with Gulf Shrimp

Bruschetta Bar

Crisp baguette toasts served with toppings of tomato caprese salad, olive tapenade, and artichoke tapenade

Tuna Tartare

Fresh catch tuna combined with Asian ingredients served on crisp wonton squares

Hummus

Fresh made hummus served with pita "fries"

Shrimp Menage a quad

Boiled jumbo shrimp, served artistically with four dipping sauces

Artistic Vegetable Crudite

Market fresh vegetables, hand trimmed into an artful display with appropriate dipping sauces

Dijon Grilled Chicken Bites

Glazed chicken bites served on a skewer garnished with sprouts and topped with pear marmalade



Warm Brie

Warm French cheese served with grilled pears and topped with an Amaretto honey and flatbreads

Asian Chicken

Grilled and shredded chicken topped with a wasabi cream sauce served in crisp wonton cups

Lobster Salad

Fresh Lobster tossed with mangos, roasted corn and local herbs in lime vinaigrette

Shrimp Blinis

A bite size blini topped with a fresh corn and shrimp salad garnished with tender herbs

Antipasti Platter

A variable assortment of marinated vegetables including haricot vert, miniature carrots, spicy asparagus; along with roasted tomatoes, Italian salami, marinated olive salad, baby mozzarella, artichoke hearts, and roasted red peppers

Grilled Beef Tenderloin Crostini

Marinated and grilled choice beef tenderloin, thinly sliced and served on crispy baguette crostini and topped with caramelized onions and bleu cheese

Drunken Shrimp

Jumbo shrimp, steamed then marinated in fresh squeezed juices of orange, lemon and lime; combined with cilantro and tequila

PRICING STRUCTURE

Orange- \$2-\$3 person Green - \$3-\$4 person Blue - \$4-5 person Red- \$5-6 person

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