



## Hot Hors D'oeuvres

(Choose One)

### Crab Cakes

House made & golden brown served with our garlic dill aioli

### Mini Beef Wellington

Mini beef filet, leeks & cremini mushrooms wrapped in a delicate pastry pillow

### Shrimp Cakes

House made & golden brown served with our garlic dill aioli

### Roasted Vegetable Tart

A blend of onion, zucchini, yellow squash, carrots, peppers, sun-dried tomato, corn, Monterey Jack cheese, cheddar cheese in a sun-dried tomato tart shell

### Mini Meatballs

oven baked in a grape chili sauce OR tomato herb sauce

### Chicken Skewers Satay

chicken skewers rolled in a Thai peanut sauce

## Cold Hors D'oeuvres

(Choose Two)

### Mediterranean Artichokes

Artichoke Hearts filled with Chopped Tomatoes, Basil, Garlic & Extra Virgin Olive Oil

### Goat Cheese and Sun-Dried Tomato Crostini

Toasted, sliced baguettes brushed with a garlic enhanced olive oil, toasted golden brown spread with goat cheese and sun-dried tomato

### Belgian Endive Petals

(Salmon mousse & caper) - (Roquefort Mousse & Walnuts) - (Apricot Mousse & Dried Apricots)

### Fig and Goat Cheese Flatbread

Sweet summer figs with goat cheese spread on flatbread

### Corn Salsa Crostini

Freshly toasted sliced baguettes surrounding a bowl of sweet corn salsa

### Hummus

Chick pea dip served with seasoned toasted pita bread

## Includes:

Fresh Seasonal Vegetables served with pesto dip & sun-dried tomato dip  
Import & Domestic Cheeses  
Fresh Seasonal Fruits  
Assorted Cookies, Fudge Brownies and Dessert Bars

## Details:

\$37.50 per person – min. 20 people.  
A 15% gratuity will be added, as well as 8.75% tax on food & beverage. Corkage fee: \$10.00 per bottle.  
A \$150.00 cleanup fee on Adventure Cat & a \$250.00 cleanup fee on Adventure Cat 2 will be charged for any catering not arranged by