



DELIGHTFUL INTRODUCTIONS *platter package*

11% TAX AND 20% GRATUITY
ADDITIONAL
PAYMENT IN FULL
DUE AT BOOKING.
ONE WEEK NOTICE IS REQUIRED
ON ALL ORDERS TO INSURE
AVAILABILITY OF FOOD ITEMS.

PLATTERS

VEGETABLE

\$70.00 SMALL (20-25 GUESTS)
\$95.00 MEDIUM (25-40 GUESTS)
\$120.00 LARGE (50+ GUESTS)

A VARIETY OF FRESH CUT CRUDITÉS:
CARROTS, BROCCOLI FLORETS,
CAULIFLOWER, CHERRY TOMATOES,
ZUCCHINI, GREEN, RED AND YELLOW
PEPPERS SERVED WITH RANCH DRESSING.

CHEESE & CRACKER

\$90.00 SMALL (20-25 GUESTS)
\$120.00 MEDIUM (25-40 GUESTS)
\$155.00 LARGE (50+ GUESTS)

AN ASSORTMENT OF CUBED CHEESES:
PEPPER JACK, SWISS, CHEDDAR, AND
AMERICAN CHEESES SERVED WITH
GOURMET CRACKERS.

VEGETABLE, CHEESE, & CRACKER

\$95.00 SMALL (20-25 GUESTS)
\$125.00 MEDIUM (25-40 GUESTS)
\$160.00 LARGE (40+ GUESTS)

A COLORFUL DISPLAY OF FRESH CUT
CRUDITÉS, PAIRED WITH A VARIETY OF
CUBED CHEESES; SERVED WITH RANCH
DRESSING AND GOURMET CRACKERS.

FRESH FRUIT

\$3.50 PER PERSON
(25 SERVING MINIMUM)

AN ASSEMBLY OF
SEASONAL FRESH FRUIT.

MINI PUFF PASTRIES

\$135.00 (100PCS)

VARIETY OF APPETIZERS WRAPPED
IN PUFF PASTRY:
FRANKS IN A BLANKET,
CHICKEN & MUSHROOM,
ONION & PEPPER POCKETS,
BEEF & VEGETABLE, AND POTATO PUFFS.

FRIED APPETIZER

\$85.00 SMALL (20-25 GUESTS)
\$105.00 MEDIUM (25-40 GUESTS)
\$130.00 LARGE (50+ GUESTS)

FOUR TYPES OF BITE SIZED
APPETIZERS TO INCLUDE:
STUFFED JALAPENO POPPERS,
BROCCOLI CHEDDAR BITES,
SPRING ROLLS, AND CHICKEN TACOS

PRIME RIB CARVING STATION

\$27.99 PER LB.
(4 SERVINGS PER LB.)

HERB CRUSTED PRIME RIB
ACCOMPANIED BY
SILVER DOLLAR ROLLS
AND HOMEMADE TIGER SAUCE.

DELI MEAT

\$18.99 PER LB.
(5LB MINIMUM)

DELI SELECTIONS OF TURKEY, HAM, AND
ROAST BEEF
ACCOMPANIED BY SILVER DOLLAR ROLLS,
LETTUCE, AND TOMATO.

SPIRAL HAM DISPLAY

\$19.99 PER LB.
(4 SERVINGS PER LB.)

HONEY BAKED SPIRAL HAM
ACCOMPANIED BY
SILVER DOLLAR ROLLS AND SPICY
CREOLE MUSTARD.

CHARCUTERIE

CHEESE & FRUIT

\$5.99PP (25 SERVING MINIMUM)

A PRESTIGIOUS BOARD OF ASIAGO, CREAMY GORGONZOLA,
ITALICO, PEPATO, AND SHARP PROVOLONE CHEESES
GARNISHED WITH STRAWBERRIES AND GRAPES;
ACCOMPANIED BY GOURMET CRACKERS AND FRENCH BREAD.

MEAT, CHEESE, & FRUIT

\$7.99PP (25 SERVING MINIMUM)

CHEESE & FRUIT DISPLAY WITH SALAMI, SAUSAGE,
PROSCIUTTO HAM, BABY PORTOBELLO MUSHROOMS,
SWEET PEPPERS, ARTICHOKE HEARTS, & PEPPERONCINI;
HUMMUS, BRUSCHETTA, PITA, AND FRENCH BREAD.

SKEWERS

TOMATO-MOZZARELLA

\$1.99 EACH (25PC MINIMUM)

CHERRY TOMATOES AND MARINATED
MOZZARELLA BALLS WITH BALSAMIC GLAZE.

CHICKEN SATE

\$1.99 EACH (25PC MINIMUM)

TENDER CHICKEN STRIPS DRIZZLED
WITH YOUR CHOICE OF TERIYAKI OR PEANUT SAUCE.

BEEF SATE

\$3.50 EACH (25PC MINIMUM)

TENDER CHICKEN STRIPS DRIZZLED
WITH YOUR CHOICE OF
TERIYAKI OR PEANUT SAUCE.

MUST-HAVES

CHICKEN WINGS

\$80.00 (50PCS)

WINGS AND DRUMS WITH
YOUR CHOICE OF ONE WING FLAVOR:

BBQ, MILD, HOT, JAMAICAN JERK, RED
THAI CHILI, OR PLAIN

SERVED WITH CELERY
AND
YOUR CHOICE OF
BLEU CHEESE OR RANCH DRESSING.

MARINATED MEATBALLS

\$75.00 (25 SERVINGS)

5 LBS. OF HOMESTYLE
BEEF MEATBALLS SMOTHERED IN
OUR CHEF'S SECRET SAUCE.

BACON WRAPPED SCALLOPS

\$4.00PP
(25 SERVING MINIMUM)

SCALLOP MEDALLIONS WRAPPED IN
BACON AND DRIZZLED WITH OUR HOUSE
BOURBON SAUCE.

RED HOOK SHRIMP

\$25.99 LB. (5 LB. MINIMUM)

31/40 TAIL-OFF ALE BATTERED SHRIMP,
DEEP FRIED TO A GOLDEN BROWN;
SERVED WITH RED THAI CHILI OR
COCKTAIL SAUCE.

MINI CRAB CAKES

\$MKT EACH
(50 PCS MINIMUM)

JUMBO & LUMP CRAB SEASONED
WITH SECRET SPICES
AND BROILED TO A GOLDEN BROWN.

CHEESEBURGER SLIDERS

\$70.00 SMALL (30PCS)
\$105.00 MEDIUM (50PCS)
\$150.00 LARGE (75PCS)

GRILLED SIRLOIN PATTIES TOPPED WITH
AMERICAN CHEESE AND CARAMELIZED
ONIONS ON A SLIDER BUN; SERVED WITH A
SIDE OF MUSTARD AND KETCHUP.

SPANAKOPITA

\$80.00 (50PCS)

FRESH SPINACH AND FETA CHEESE
WRAPPED IN FLAKY PHYLLO DOUGH.

PIGS IN A BLANKET

\$65.00 (50PCS)

MINIATURE BEEF HOT DOGS
WRAPPED IN A PUFF PASTRY.

BEEF WELLINGTON

\$3.50 EACH
(25 SERVING MINIMUM)

LAYERS OF DELICATE PUFF PASTRY
ENROBED IN BEEF SEASONED WITH BITS
OF MUSHROOM DUXELLES.

SHRIMP COCKTAIL

\$MKT PER LB.
(5LB. MINIMUM)

JUMBO SHRIMP DUSTED
WITH OLD BAY SEASONING;
SERVED WITH COCKTAIL SAUCE
AND LEMONS.

CHICKEN FINGERS

\$65.00 SMALL (30PCS)
\$95.00 MEDIUM (50PCS)
\$120.00 LARGE (75PCS)

CHICKEN FILETS, BREADED,
FRIED AND SLICED;
SERVED WITH HONEY MUSTARD.

VEGETABLE SPRING ROLL

\$90.00 (50PCS)

BITE-SIZED ROLL WITH FRESH
VEGETABLES AND ZESTY SPICES;
SERVED WITH OUR TERIYAKI GLAZE.

MINI CHICKEN CORDON BLEU

\$55.00 SMALL (20-25 GUESTS)
\$80.00 MEDIUM (25-40 GUESTS)
\$115.00 LARGE (50+ GUESTS)

BREADED CHICKEN BREAST
STUFFED WITH HAM AND CHEESE
BAKED TO A GOLDEN BROWN.

MINI QUICHES

\$85.00 (48PCS)

ASSORTED MINI QUICHES
INCLUDING
FLORENTINE & COUNTRY FRENCH
LORRAINE.

STEAK BITES

\$25.99 PER LB.
(5LB. MINIMUM)

LIGHTLY SEASONED
BEEF TENDERLOIN TIPS;
SERVED WITH STEAK SAUCE.

DIPS

SPORTS PUB FAMOUS CRAB

\$165.00 (120 OZ. / 7.5 LBS.)

BLEND OF JUMBO LUMP CRAB,
CREAM CHEESE, MAYONNAISE,
PARMESAN CHEESE, AND OLD BAY TM;
SERVED WITH FRENCH BREAD.

SPICY CON QUESO

\$80.00 (120 OZ. / 7.5 LBS.)

A SPECIAL BLEND OF MELTED WHITE
AMERICAN CHEESE, DICED GREEN CHILE
PEPPERS, GARLIC, PEPPER, AND HOT
SAUCE; SERVED WITH TRI-COLORED CORN
TORTILLA CHIPS.

SPINACH & ARTICHOKE

\$95.00 (120 OZ. / 7.5 LBS.)

A CREAMY BLEND OF BABY SPINACH,
ARTICHOKES, PARMESAN CHEESE,
AND HERBS BAKED TO PERFECTION;
SERVED WITH TRI-COLORED CORN TORTILLA
CHIPS AND SALSA.

BUFFALO CHICKEN

\$110.00 (120 OZ. / 7.5 LBS.)

FRANK'S BUFFALO HOT SAUCE, CREAM
CHEESE, RANCH, MOZZARELLA, BLEU
CHEESE, & CHICKEN; SERVED WITH CELERY
AND TORTILLA CHIPS.