

Stationary Hors d' Oeuvres

Crudités of Fresh Cut Vegetables

At least 12 different Vegetables served with two Delightful Sauces

Imported and Domestic Cheese Platter

Served with Fresh and Dried Fruit, French Bread and Crackers

Tuscan Grilled Vegetable Plater

Marinated and Grilled Eggplant, Zucchini, Yellow Squash, Mushroom, Tri - Color Roasted Peppers and Asparagus with a Balsamic Glaze

Mexican Quesadillas with Tomato and Cilantro Salsa

Served with a Grilled Guacomole, Sour Cream and Jicama Salad (when seasonally available)

Pressed Sandwiches

Cubano, Tomato / Mozzarella and Basi or Roast Tenderloin with Gruyere

Guacamole and Salsa Presented in a Mexican Hat and Blanket

wirh Blue and White Tortilla Chips

Variety of Dips to include Roasted Red Pepper, Sun Dried Tomato and Spinach and Pesto

Served with a Basket of Herb Toasted Pita and Crostini's

Smoked Chicken and Queso Blanco Cheese Quesadilla

with Chipotle Cream

Shrimp and Scallop Ceviche

served in Endive Boats

Oysters and Clams on the Half Shells

Served with our Homemade Cocktail Sauce and a Mignonette One of our Chefs will open them to order.

Grilled Chicken and Cheese Enchiladas

Tortillas Stuffed then smothered in a Mild Mexican Tomato Sauce

Fajita Bar

Hanger Steak or Grilled Chicken is teamed with Roasted Peppers and Onions and served with our very own Salsa

Chicken and Mole Empanadas

Just like mom would have made if she grew up in Mexico

Calamari with a Red Pepper Rouille

Golden Calamari fried just for you with a special blend of spices