



Catering Menu

HALF TRAY FEEDS 8-10 GUESTS
FULL TRAY FEEDS 15-20 GUESTS

Salad

Classic Caesar	<i>Romaine, crispy croutons, shaved Parmesan cheese</i>	45 65
House Salad	<i>Mixed Greens, cucumber, tomato & onion in a house vinaigrette</i>	30 45
Spinach	<i>Sliced strawberries, crispy onions & feta cheese in a Balsamic vinaigrette</i>	45 65
Taco Salad	<i>Romaine, black beans, corn, crispy tortilla strips in a chipotle ranch dressing</i>	45 65

Chicken 65|110 Shrimp 85|150

Choose Style

Bruschetta	<i>Grilled & topped w. Marinated Tomatoes</i>
Francese	<i>Lemon, white wine sauce</i>
Chimichurri	<i>Uncooked sauce of fresh herbs, garlic & oil</i>
Honey Tenders	<i>breaded & drizzled with honey</i>
Mushroom Gravy	<i>with cherry peppers</i>
Fried	<i>in a homemade Dry Rub</i>
Jerk	<i>marinated 24 hours in jerk seasoning & grilled</i>
Garlic Sauce	
Chicken Stew	

Fish 95|180

Choice of Salmon or Filet of Sole Preparations

Pan Roasted	<i>topped with a mango relish</i>
Oreganata	
Francese	
Blackened	
Zucchini Crusted	
Bruschetta	
Coconut ginger sauce	
Livornese	<i>tomato, black olives & capers</i>

Please inform us of any allergies or dietary restrictions
50% deposit required to place any order
Non refundable if cancelled within 7 days