



Appetizers and Cocktail Party Offerings

Platters and Cold Appetizers	25	50
Vegetable Crudités <i>raw seasonal vegetable display accompanied by peppercorn ranch dip</i>	70	135
Cheese and Fruit <i>array of fresh fruits and berries, with a mixed cheese display and crackers</i>	85	150
Shrimp Cocktail <i>jumbo iced shrimp with lemon and cocktail sauce</i>	110	220
Baked Brie <i>large brie wheel wrapped in pastry, with strawberry preserves, water crackers</i>	60	120
Chips and Salsa <i>tortilla chips served with fresh salsa and guacamole</i>	50	100
Bruschetta <i>fresh mozzarella, tomatoes, roasted peppers, olive oil, basil, served on garlic baguette slices</i>	65	125
Chicken Salad Canapes <i>curried chicken salad on pumpkin bread rounds</i>	110	220
New Potatoes with Crème Fraiche and Caviar <i>Baby red potatoes stuffed with crème fraiche chives and beluga caviar</i>	225	450
Hot Hors d'oeuvres	25	50
Fire Creek Hot Wings <i>buffalo style wings, blue cheese dip, celery and carrot sticks</i>	75	150
Meatballs <i>house made beef meatballs, with choice of marinara or BBQ sauce</i>	65	125
Chicken Satay <i>Thai style marinated skewers with red curry peanut dipping sauce</i>	60	120
Greek Chicken Kabobs <i>peppers, onions, and tomatoes served with cucumber sauce</i>	60	120

Pot Stickers <i>pan seared pork dumplings, glazed with sesame soy sauce</i>	80	160
Boursin Cheese Stuffed Mushrooms <i>baked caps with herb boursin cheese</i>	75	145
Seared Ahi Tuna <i>rare sesame crusted ahi, atop crispy wonton, ginger, wasabi, nappa slaw</i>	85	170
Mini Crab Cakes <i>small version of our house favorite, topped with roasted pepper remoulade</i>	75	150
Spanakopita <i>philo triangles, stuffed with feta, spinach, oregano, onion, and garlic</i>	100	200
Ravioli cheese stuffed with marinara sauce	50	95
Coconut Shrimp coconut battered jumbo shrimp with fresh lime dipping sauce	110	200

All prices subject to change.