



Hospitality Group
Function Facilities

Hors D'oeuvres Selection

Hand Passed for 1 hour
Per 50 pieces

Scallops wrapped in Bacon	\$200
Bruschetta Crostini	\$140
Coconut Shrimp	\$190
Chicken Tenders with dipping sauce	\$175
Spanakopita	\$135
Crab Cakes with Remoulade	\$225
Stuffed Mushrooms with Teresa's Special Stuffing	\$150
Mini Arancini (Italian Rice Balls) with Marinara Sauce	\$150
Caprese Skewers (fresh mozzarella, cherry tomatoes, basil)	\$200
Grilled Chicken Satay with thai peanut sauce	\$150
Beef Teriyaki Skewer	\$200
Fried Ravioli with red sauce	\$150
Prosciutto, goat cheese and pear crostini	\$175
Teresa's mini meatballs	\$175
Lollipop lamb chops with mint currant jam	\$275
Prime Bourbon Bacon	\$175
Spicy tuna wontons	\$175
Beef crostini, caramelized onions with blue cheese	\$175
Tomato Basil Soup shooters with grilled cheese crouton	\$160
Mini Lobster Arancini	\$190
Fig and goat cheese crostini	\$150
Lobster salad Crostini	\$225
Southwest Spring rolls or Buffalo chicken Rolls	\$150

Stationary Hors D'oeuvres

Prices are based per person

Imported and Domestic Cheese Display with Crackers	\$6
Add salami and soppressata	\$3
Antipasto Display	\$10
Cured meats, cheeses, and fruit with marinated vegetables and focaccia	
Crudite Display	\$4
Assortment of seasonal vegetables with our homemade ranch dressing	
Fresh Seasonal Fruit Display	\$7
Mediterranean Station	\$10
Hummus, tabbouleh, imported feta, tomato and cucumber salad, with warm grilled pita	
Raw Bar Selection	Mkt.
Jumbo Shrimp Cocktail, crab claws, oysters in a half shell, little neck clams, lobster	

In addition to these popular selections, we will be delighted to customize a menu for you. Offerings may change periodically. Prices are per person and exclude 7% meals tax, a 15% gratuity and 5% administrative fee. Consuming raw or undercooked foods may increase your risk of contracting a foodborne illness, especially if you have certain medical conditions.