

Appetizers (sample list):

Crabcakes with roasted pepper aioli (\$10 each)
wild, lump crab, with panko and spices topped with a touch of aioli



Crabmeat stuffed shrimp (\$12 each)
an elegant appetizer that combines two of the finest sea creatures

Chicken-sweet potato pancake with sautéed shrimp (\$8 each)
a spin on a surf & turf using a healthy latke with grilled or roasted diced chicken



Cucumber cups filled with Ahi poke (\$8 for 1 large, or for 2 medium, or 3 small)
no cleanup appetizer, all eatable: hollowed cucumber stuffed with sushi grade ahi poke



Blackened Shrimp & Gouda and/or Mango & Brie Quesadilla (\$10 each, =4 wedges)
Cajun style shrimp mixed with shredded smoked gouda or sliced mango with thin slices of brie with a touch of lime, all served with guacamole and salsa

Smoked Salmon with Tzatziki on a cracker (\$10 for 4)
Apple/alder smoked salmon with a touch of Tzatziki on a slice of baguette or cracker

Endives stuffed with Gorgonzola & Hazelnuts or Goat cheese & Walnuts (\$10 for 3)
another no cleanup appetizer where the Belgian endive carries the rich cheese and nuts drizzled with oil

Devilled eggs (\$4 for 2)
another classic party favorite



Sliders, various choices (\$8-12 for 3)
filet mignon with brie and arugula, ground beef with fontina, ground turkey with spinach & brie, ground lamb with feta & tzatziki, black bean-brown rice with mozzarella & mango

Rumaki (\$10 for 4)
chicken liver and water chestnut wrapped in bacon



other selected items:

Mushroom & goat cheese stuffed tomatoes, 6 cheese stuffed mushrooms, bacon wrapped scallops,