



BANQUET APPETIZERS

**Appetizers may be passed
Or served on a buffet station**

Appetizers may be added to your banquet package for an additional \$4 for lunch or \$6 for dinner.
There is a minimum order of two. Any additional appetizers will be charged at \$2 per person.

CROSTINI TRIO

Toasted Tuscan bread with an assortment of pates:
Sun-dried tomato and goat cheese; black olive and artichoke hearts

PORTOBELLO MUSHROOM MARSALA CANAPE

Sautéed Portobello mushrooms with Marsala wine, fresh garden parsley
And Greek parmesan cheese

STUFFED MUSHROOM CAPS WITH SAUTEED SPINACH

ENDIVE LEAVES STUFFED WITH HERBED BLEU CHEESE \$1 extra

SMOKED SALMON CROSTINI \$2 extra

Norwegian smoked salmon draped over grilled Tuscan bread
With Crème Fraiche and dill

RIPE CHERRY TOMATOES STUFFED WITH HERBED CRABMEAT \$1 extra

MINIATURE MEATBALLS

Served with tomato basil sauce and parmesan cheese or traditional Swedish preparation

CHICKEN SESAME

Served with honey butter sauce

QUESADILLAS

Choice of cheese, vegetable or chicken

GRILLED VEGETABLE SKEWERS

Drizzled with a balsamic reduction

WILD MUSHROOM RISOTTO FRITTERS \$1.50 extra

BANQUET APPETIZERS

(Continued)

VEGETARIAN PIZZA

Topped with tomatoes, spinach and mushrooms

ASPARAGUS WRAP \$2 extra

Tender asparagus and avocado wrapped with smoked salmon, drizzled with lemon vinaigrette

SHRIMP DE JONGHE \$4 extra

Sautéed with garlic butter and bread crumbs

SHRIMP COCKTAIL \$4 extra

BARBEQUE SHRIMP AND SCALLOP COMBO \$3.50 extra

COCONUT SHRIMP \$4 extra

SCALLOP AND PORTOBELLO \$3 extra

Sautéed in a rich, creamy garlic butter sauce

OYSTERS \$2.50 extra

Available fresh, Rockefeller or casino style

We are happy to arrange any additional services needed to enhance your event.
For more information, contact us at (847) 234-9660