

Cocktail Party

<u>Passed Hors d'Oeuvres</u> Coconut Crusted Chicken with Honey Soy dipping Sauce

Pulled Pork Quesadilla, Caramelized Onion & Jack Cheese

Grilled quesadilla with our 12 hour slow smoked, pulled pork topped with caramelized onion and melted Monterey Jack Cheese. Topped with a squeeze of our smoky BBQ sauce.

Cherry Tomato, Basil, & Fontinella Crostini

A crisp croustade is brushed with our robust pesto Genovese, topped with ripe tomato and fontinella cheese.

Mini Maine Crab Cake

A great light entree or hors d'oeuvre, the fresh crab flavor is enhanced with lemon, scallions and parsley. Choose one of the following sauces to satisfy your palate: Smoky Chipotle Remoulade or Mustard Dill sauce

Southwestern Beef in Pastry

The tastes of the Southwest in a three cheese blend with roasted sweet peppers, grilled Beef mildly seasoned with cumin, a hint of cinnamon and fresh cilantro.

Chef Active Chicken & Shrimp Station

Caribbean Rice Salad

A flavorful rice salad, served room Temperature, with water chestnuts, slivered sweet pepper, scallions, accents of orange, sesame, ginger and tamari.

Grilled Mango Mojo Mint Chicken

This island inspired entree is wonderfully light and flavorful summer fare. Grilled on site giving this dish the freshest most moist flavor.

Grilled Shrimp Skewer, Margarita Rum Glaze

Broccolini, Carrot & Fennel Slaw

Green & Red Onions, Lemon Lime & Soy Dressing

Chef Active Beef & Scallop Station

Kentucky Bourbon Grilled Bistro Tenderloin of Certified Angus Beef

Tender and perhaps more flavorful than typical Tenderloin with flavor profile of a Sirloin. Grilled to a medium rare and rolled in our tamarind herb butter sauce and served with a Kentucky Bourbon Sauce.

An assortment of traditional Artisan finger rolls topped with assorted herbs and seeds, baked fresh to order.

Cajun Scallop Lollipop

A great Cajun taste treat of a seared sea scallop that has been dusted with Cajun spices and topped with a preserved lemon.

Truffle Mashed Potatoes

<u>Dessert</u>

Mini Specialty Cookie and Chocolate Table

Peet's Gourmet Coffee & Tea

Peppers Fine Foods Catering Phone: (508) 393-6844