

# HORS D'OEUVRES

## CHOICE OF THREE SELECTIONS

### VEGETARIAN

GRILLED PORTOBELLO AND GOAT CHEESE CROSTINI  
CARAMELIZED ONION AND GOAT CHEESE TARTS  
VIETNAMESE VEGETABLE SPRING ROLLS  
FRESH TOMATO MOZZARELLA AND BASIL BRUSCHETTA  
CHERRY TOMATOES STUFFED WITH HUMMUS  
VEGETABLE AND CHEESE QUESADILLA  
RISOTTA STUFFED MUSHROOMS  
STUFFED GRAPE LEAVES

### PIZZA

BAR PIE  
GRILLED VEGGIE PIE  
BUFFALO CHICKEN PIE

### MEAT

BEEF SATAY WITH SPICY PEANUT SAUCE  
MINI CUBAN STYLE STEAK SANDWICHES  
STEAK AND CHEESE QUESADILLAS  
GRILLED BABY LAMB CHOPS (MIN 25 PEOPLE)

### SEAFOOD

BANG BANG SHRIMP  
TUNA TARTARE ON CRISPY WONTONS  
COCONUT MACADAMIA CRUSTED SHRIMP

### CHICKEN

CHICKEN EMPANADAS  
CHICKEN SATAY WITH SPICY PEANUT SAUCE  
CHICKEN AND CHEESE QUESADILLA

### SLIDERS

CHEESEBURGER  
MEATBALL PARMESAN  
CRAB CAKE  
LAMB BURGER  
CHICKEN PARM

## PLATTERS

**OYSTER & SHRIMP RAW BAR \$100**

**MADISON MEZZE \$70**

GRAPE LEAVES, TOMATO, ROASTED RED PEPPER,  
HUMMUS, OLIVES, PITA

**ARTISANAL CHEESE PLATE \$50**

**BUFFALO WINGS \$50**

**SPINACH ARTICHOKE DIP \$60**

## PACKAGES

**\$18 PER PERSON  
PER HOUR**

*Plus Tax and Gratuity*

**\$11 PER PERSON PER HOUR**

*Plus Tax and Gratuity  
(Added to a Private Bar Package)*

**\$13 PER PERSON  
PER HOUR**

*Plus Tax and Gratuity  
(Every Hour Added to  
Catered Party)*

## ADD TO ANY FOOD PACKAGE

**BASIC OPEN BAR**

\$17 PER HOUR PER PERSON

**PREMIUM OPEN BAR**

\$21 HOUR PER PERSON