

TAPAS EVENT / \$34

Minimum 50 Guests

Tapas is the tradition of enjoying small portions. Tapas menus are composed from a collection of small dishes, focused on bringing people together and encouraging conversation while enjoying a wide variety of delicious food.



THE WELCOME CRUDITE

A flowing display of domestic and imported cheeses, fresh seasonal fruit, vegetables and dip.

BUTLER-STYLE HORS D'OEUVRES | Chef selected cold hors d'oeuvres, served for a period of one hour. Add hot hors d'oeuvres / \$3

CHOICE OF SIX STATIONS:

BAYOU CATFISH

Cajun catfish, grilled and topped with a chilled mango salsa

MINI MEATLOAF WITH SWEET POTATO PUREE

Home-style meatloaf "cupcakes" topped with a sweet potato puree

KIELBASA IN PUFF PASTRY

Grilled kielbasa wrapped in a puff pastry and baked golden brown

CARVED TURKEY WITH CRANBERRY AIOLI

Slow roasted sliced turkey with a cranberry aioli

LOBSTER MACARONI AND CHEESE & PENNE A LA VODKA

Chunks of lobster, orecchiette pasta, sherry cream sauce and assorted vegetables and penne in a vodka sauce

VEGETABLE SAMOSA WITH YOGURT DRIZZLE

Baked pastry shell filled with a savory mixture of spiced potatoes, onions, peas, coriander and lentils topped with a yogurt drizzle

PESTO SALMON WITH COUS COUS

Salmon in a pesto sauce served on a bed of citrus cous cous

PULLED BARBEQUE PORK SLIDERS

Slow roasted pulled pork smothered in our house barbeque sauce and served on a warm roll

GARLIC SHRIMP WITH RADICCHIO SLAW

Hooked jumbo shrimp on a zesty radicchio slaw

RUSTIC SAUSAGE POLENTA

Sweet Italian sausage, caramelized pepper medley and tomato polenta

RAVIOLI FORESTIER

Creamy mascarpone cheese filled ravioli topped with a portobello mushroom sauce

BLACKENED SCALLOP WITH TARRAGON CREAM

Pan seared Cajun scallop with a tarragon cream drizzle

CHOP CHOP WITH GRILLED CHICKEN

Shredded lettuce, garden vegetables, gorgonzola cheese crumbles and grilled chicken tossed in our creamy house dressing

CRAB CAKES

New England crab cakes served warm with a horseradish cream drizzle

MEDITERRANEAN PASTA

Signature pasta tossed with kalamata olives, spinach and feta cheese in a white wine sauce

CHICKEN TACOS

Shredded seasoned chicken in a flour tortilla topped with shredded lettuce and pico de gallo

BLACKENED BEEF TIPS WITH GORGONZOLA GRITS

Tenderloin tips tossed in Cajun seasonings and served with southern gorgonzola grits

VEAL PARMESAN SLIDERS

Tender veal in marinara sauce, topped with parmesan cheese and served on a warm roll

TUSCAN ZUCCHINI

Grilled zucchini and portobello ragu with white beans

PAN SEARED DUCK

Tender duck topped with a tangy orange and raspberry chutney

SWEET TABLE & COFFEE STATION

Assorted cup cakes, mini cheese cakes, pecan squares, chocolate mousse and assorted candies, coffee, tea and decaffeinated coffee

BAKED BRIE & RASPBERRY BRUSCHETTA

Crispy crostini topped with brie cheese and raspberry preserves

ANGUS BEEF SLIDERS

Angus patty served on a warm roll

MARINATED SIRLOIN WITH GORGONZOLA CREAM

Tender sliced sirloin topped with a creamy gorgonzola sauce

BAKED SHEPHERD'S PIE

Seasoned beef layered with corn and home-style mashed potatoes

STROMBOLI WITH MARINARA

Italian meats and cheese rolled in dough and baked, topped with marinara

BOLOGNESE ORECCHIETTE

Orecchiette pasta in a red meat sauce

OYSTERS ROCKEFELLER

Oysters topped with a mixture of finely chopped greens, bacon and swiss, baked in their shells

SHRIMP CAPRICIANO

Shrimp, mushrooms and garlic in a vodka sauce with penne pasta

ASIAN FRIED CALAMARI

Calamari fried to a golden brown and topped with barbequed pickled ginger

SWEET POTATO SKINS

Sweet potato chips topped with a maple turkey risotto

BRAISED SHORT RIBS

Slow braised short ribs with root vegetables and chive mashed potatoes

SHRIMP SCAMPI

Sautéed shrimp tossed with angel hair pasta

GRILLED CHEESE AND TOMATO BISQUE

Four-cheese grilled panini with tomato and herb bisque

TUNA

Pan seared tuna with jasmine rice and pineapple salsa

SAUSAGE SLIDERS

Sweet Italian sausage grilled with peppers and onions served on a fresh roll

TIKI ISLAND PORK

Grilled pork with pineapple cilantro salsa

CHICKEN DIANE RISOTTO

Tender chicken sautéed in lemon juice, dijon mustard and green onions on a bed of risotto

BOURBON GLAZED SALMON

Sweet and tangy oven roasted glazed salmon

PRETZEL TURKEY BURGER

Juicy turkey patty grilled and served on a pretzel roll topped with fried onions

NEW ORLEANS FLATINI

Spinach, arugula and andouille sausage flatbread

STEAK HOUSE FLATBREAD

Grilled sirloin with gorgonzola and garlic cream