

Make hosting easy with party trays

STARTERS

BITE-SIZE CRAB CAKES

with lemon-garlic remoulade or chipotle remoulade - \$55

SOUTHWEST SPRING ROLLS

with chipotle ranch dip - \$40

LIGHTLY FRIED CALAMARI

with peppers and chorizo sausage drizzled in garlic butter - \$45

MIXED GREEN SALAD

with cucumbers, tomatoes, onion, and creamy dill dressing - \$30

JUMBO CHILLED SHRIMP

with spicy cocktail sauce - \$55

BLACKENED CHICKEN BITES

wrapped in bacon with orange horseradish marmalade - \$40

CHICKEN WINGS

(BBQ, mild, or hot) - \$40

CAESAR SALAD

romaine hearts with house-made Caesar dressing (contains anchovies), croutons, diced tomato, bacon, and fresh parmesan Reggiano - \$35

MAINS

SOUTHERN FRIED OR 1000 SPICE CHICKEN

Classic fried or spicy marinated, flash fried and then baked - \$60

CHICKEN MARSALA OR CHICKEN PICATTA

boneless breasts with Marsala wine and mushrooms or lemon, capers and white wine - \$55

VEGETABLE ENCHILADAS

with salsa and sour cream - \$45

CHICKEN OR PULLED PORK ENCHILADA

with salsa and sour cream - \$55

BAKED STUFFED SHRIMP

with crabmeat stuffing and beurre blanc - \$100

BLACKENED SALMON

with warm corn and black bean salad and guacamole - \$80

BAKED SALMON

with dill beurre blanc - \$80

CAJUN CHICKEN AND ANDOUILLE SAUSAGE ALFREDO

with peppers and onions over penne - \$55

IMPORTED BABY BACK RIBS

with our house-made barbeque sauce - \$80

SIDE ORDERS

Cole slaw - \$20

Wild mushroom risotto - \$35

Seasonal vegetable medley - \$25

Fresh broccoli sautéed in garlic and olive oil - \$22

Fresh spinach sautéed in garlic and olive oil - \$25

Garlic smashed potatoes - \$22

Dirty rice - \$25

Corn bread - \$17

DESSERT

Creamy bread pudding with vanilla sauce - \$32

Dutch apple crisp - \$37

Chocolate cake...Double-layer 9" round - \$42

Each tray serves 8-10 guests

Please order at least 3 days in advance / (518) 758-1669