



PARTY TRAYS & APPETIZER PLATTERS

Appetizer Platters (full platters 25-30 pieces)

Chef Patrick's Award-Winning Crab Cakes \$125

Shrimp Cocktail \$100

Scallops Wrapped in Bacon \$110

Caprese Skewers \$75

Lamb Meatballs w Tzatziki \$85

Pear, Goat Cheese, and Fig Phyllo Cups \$85

Vegetable Ratatouille on Sweet Potato Chips \$80

Spanakopita Triangles \$80

Stuffed Mushrooms \$65

Pasta Party Trays (half 8-10/full 20+)

Chicken Parmesan w/ Pasta \$80half/\$160full

Chicken Masala w/ Pasta \$80half/\$160full

Paula's Meatballs w/ Pasta \$75half/\$150full

Shrimp Scampi w/ Pasta \$85half/\$170full

Chicken Piccata w/ Pasta or Rice \$80half/\$160full

Four Cheese Ravioli w/Bolognese \$90half/\$180full

Eggplant Parmesan Bake \$75half/\$150full

Chef's Classics

Chicken Tikka Masala \$80half/\$160full

Chicken Coq Au Vin \$80half/\$160full

Pesto, Bruschetta Chicken \$80half/\$160full

Grilled Flank Steak Chimichurri \$90half/\$180full

Beef Bourguignon \$85half/\$170full

Salads

Greek Chopped Salad \$35half/\$65full

Classic Caesar \$35half/\$65full

Orzo Feta Salad \$40half/\$75full

Soups (Available by the 1/2 Gallon):

Chef's Texas Style Chili w/ Cornbread - \$65 gallon

New England Clam Chowder - \$80

Classic French Onion - \$75

Chef's Award-Winning Vegetarian Chili - \$65

Chicken, Shrimp, and Andouille Sausage Gumbo - \$75

Please inquire about Gluten Free Options and Full Menu Offerings!