

Hors d'Oeuvres

APPETIZERS | HEAVY HORS D'OEUVRES MENUS*

... of the land

SEASONED DRIP BEEF

ON PUMPERNICKEL ROUNDS WITH HOUSE-MADE SWEET MUSTARD. 5

BRISKET "SLIDERS"

OUR HICKORY-SMOKED SHREDDED BRISKET ON BABY ROLLS. 4

QUESADILLAS

CHICKEN OR BEEF WITH SAUTÉED ONIONS AND BELL PEPPERS. 4.5

GRILLED CHICKEN

OFF THE GRILL WITH A CARAMELIZED TERIYAKI MARINADE. 4

CHICKEN SALAD SANDWICH

WITH GRAPES AND WALNUTS ON MINI CROISSANT 4.5

BBQ & BLU WINGS

ROASTED IN A BBQ MARINADE, WITH BLUE CHEESE SAUCE. 3

JUICY PORK SHOULDER

ON OUR OWN YEAST ROLLS WITH CAROLINA BBQ SAUCE. 3.5

PORK POTSTICKERS

STEAMED DUMPLINGS WITH PORK, A HINT OF GARLIC AND ONION. SOY-CREAM SAUCE. 5

HICKORY-SMOKED SPIRAL SLICED HAM

WITH AMERICAN & EUROPEAN MUSTARDS, HOMEMADE ROLLS. 3.75

"PIGGY WELLINGTONS"

FORMERLY PIGS-IN-A-BLANKET, FLAKY BUTTERY PASTRY SURROUNDING SPICED SAUSAGES; SERVED WITH SELECTION OF MUSTARDS. 3

ANTIPASTI CHARCUTERIE & CHEESES

WITH ASSORTED CURED MEATS, ITALIAN CHEESES, MARINATED OLIVES, PEPPERS, AND RUSTIC BREAD. 6

... of the water

JUMBO LUMP CRABCAKES

PAN FRIED, GOLDEN BROWN WITH SAUCE REMOULADE. 7.5

GULF SHRIMP

SERVED COCKTAIL-STYLE WITH HORSE RADISH COCKTAIL SAUCE 35/DZ

GRILLED SHRIMP

MARINATED IN GARLIC BUTTER, SERVED OFF THE GRILL 35/DZ

WHOLE SIDE OF HICKORY-SMOKED SALMON

WITH MINCED RED ONION, CAPERS, LEMONS AND HORSE RADISH. 60 PER 4-POUND SIDE

WHOLE SIDE HICKORY-GRILLED SALMON

GARNISHED WITH CLARIFIED BUTTER, SUN-DRIED TOMATOES AND CHIVES. 160 PER 4-POUND SIDE

Cheeses

BAKED WHEEL OF BRIE EN CROÛTE

WITH TOASTED WALNUTS AND HONEY, SLICED FRENCH BREAD 2.25
OR \$55 PER WHEEL (28 OZ)

WARM ARTICHOKE TAPENADE

RICH MARINATED ARTICHOKE AND PARMESAN CHEESE, BAKED IN BREAD BOWL WITH SLICED FRENCH BREAD 2.5

CREAM CHEESE & HABAÑERO JELLY

SERVED WITH TRISCUIT-STYLE CRACKERS 1.25

Cheeses

PESTO & GOAT CHEESE TORTE

LAYERED SUN-DRIED TOMATO, BASIL PESTO AND GOAT CHEESE; ON HERB CROSTINI 3.5

THE ITALIAN INN DIP

SHARP CHEDDAR, TABASCO AND WORCESTERSHIRE WITH VEGETABLE CRUDITÉS 2.25

SMOKED SALMON DIP

CREAMY WITH CAPERS, RED ONIONS, FRESH DILL ON MAIZE CHIPS 3

ROASTED GARLIC & CHIVE WHIP

LIGHT AND AIRY CREAM CHEESE, SERVED WITH VEGETABLE CRUDITÉS OR MAIZE CHIPS 1.75

JALAPENO PIMENTO DIP

MEXICAN CHEESE BLEND WITH PIMENTOS AND DILL (HOMEGROWN), WITH FRITOS 2.75

CHEESE BOARD

ASSORTED AMERICAN & EUROPEAN CHEESES, DRIED FRUITS, GRAPES, NUTS AND CRACKERS 4

Fruits, vegetables

SEASONAL FRUIT DISPLAY

SEASONAL SELECTION OF STRAWBERRIES, KIWI, BLACKBERRIES, RASPBERRIES, PINEAPPLE, MELONS, BANANA, BLUEBERRIES, MANGOS, GRAPES 4

VEGETABLE CRUDITÉS

SEASONAL SELECTION OF CARROT MEDALLIONS, BROCCOLI, CELERY, BELL PEPPERS WITH (CHOOSE)

HUMMUS 1.5

BASIL PESTO 2

THE ITALIAN INN 2.25

GARLIC & CHIVE WHIP 1.75

BRUCHETTA

FRESH BASIL, GRAPE TOMATOES, ARTICHOKE, OLIVES, GREEN ONIONS ON HERB CROSTINI 3.75

STUFFED MUSHROOMS

SAUTÉED PEPPERS AND ONIONS WITH BACON AND CREAM CHEESE, BAKED IN PORTABELLA MUSHROOM 2.75/DZ

GRILLED ASPARAGUS

SIMPLE, FRESHLY GRILLED WITH SEA SALT, PEPPER AND OLIVE OIL, SAUCE BÉARNAISE 2.75

ROASTED & LOADED POTATO

POTATO SAUCER FILLED WITH FULL-FAT-FULL-FLAVOR CHILI, SMOKED CHEDDAR AND SOUR CREAM 3.25

* FOR HEAVY HORS D'OEUVRES MENUS, MINIMUM \$20 PER GUEST, OR AVERAGE \$20 PER GUEST.

MENU PRICES SUBJECT TO REGULAR MARKET FLUCTUATIONS DUE TO MEAT OR SEAFOOD COSTS.

ALL MENUS INCLUDE CHINA, SILVERWARE AND GLASSWARE FOR YOUR EVENT | PRICING ACCURATE TO MAY 2015