

Hors 'd Oeuvres and Appetizers

(minimum 2 dz per unless otherwise noted)

Deviled Eggs

Choice from:

Traditional, Caper-Scallion,
Kalamata Olives-Roasted Red Pepper

1.75 EACH

Appetizers

Red Onion Feta Tarts

2.00 each

Caprese Skewers

2.00 each

Prosciutto & Melon

3.00 each

Asparagus Wrapped in Puff Pastry

2.50 each

Grilled Zucchini w/Olives, Sun Dried Tomato &

Goat Cheese

2.00 each

Chicken Artichoke Spinach Purses

2.75 each

Wild Mushroom Phyllo Pockets

3.00 each

Mini Cauliflower Cakes

2.50 each

Mini Stuffed Yukon Potatoes

Choose from:

Cheddar-Chive or Bacon-Cheddar

1.75 each

Crostini

Roast Beef *3.00 each*

Roasted Tomato Caprese *2.25 each*

Brie with Apricot Preserves *2.50 each*

White Bean & Parsley Pesto *2.00 each*

More Appetizers

Chicken Parmesan Bites

served with marinara

3.00 each

Thai Shrimp Skewers

Served with Sweet Chili Sauce

4.00 each

Grilled Chicken Satay

Served with peanut sauce

3.00 each

Honey Soy Steak Satay

Served with peanut sauce

4.00 each

Steak & Brie Sliders

6.50 each

Mini Taquitos

Choose from: Chicken or Potato

Served with chipotle crema

1.75 each

Tuscan Meatballs

In a red wine sauce

2.00 each

Party Platters & Dips

Grilled and Fresh Vegetable Crudite

An assortment of seasonal vegetable served with our herb dressing
10 person minimum
4.50 per person

Seasonal Fruit

An artful display of seasonal fruits
10 person minimum
4.50 per person

Dips

Your choice of our house made dips—12oz
Parmesan Dip *12.00 each*
Olive Tapenade *12.00 each*
Artichoke Jalapeno *10.00 each*
Guacamole *10.00 each*

House Made “Dippers”

Crostini
Tortilla Chips
Potato Chips
5.00 each

Duffy Boat Platter

Assorted Chefs Choice appetizers, cheese, charcuterie and crackers
6 per person minimum
15.00 per person

House Smoked Salmon

With Tarragon Aioli and Crostini
\$100 each

Cheese, Salami and Olive Tray

Chefs choice of gourmet cheese, jam, nuts, salami and assorted olives. Served with crostini
10 person minimum
12.00 per person

Meat & Cheese Tray

Your choice of any three meats:

Turkey, Ham, Chicken, Roast Beef,
Genoa Salami or Soppressata

And Choose 2 cheeses:

Monterey Jack, Provolone, Swiss, Pepper Jack

Tray comes garnished with pepperoncini. Served with mayonnaise and Dijon mustard

10 person minimum
9.50 per person

Green Salads

10 person minimum

Classic or Kale Caesar

Romaine, Caesar dressing, parmesan and croutons
4.00 per person

Mixed Green Salad

Candied pecans, blue cheese crumbles, grape tomatoes and balsamic dressing & croutons
4.00 per person

Dinner Salad

Mixed Greens, romaine, carrots, tomatoes,
And balsamic dressing
3.50 per person

SWEET ENDINGS

COOKIES

minimum 1 dz per flavor

Chocolate Chip

Oatmeal Raisin

Peanut Butter

Snickerdoodle

Ginger Spice

Brown Butter Pecan Sea Salt

1.25 each

BARs

Sold by each

1 dozen minimum order

Lemon Bars

Brownies

Nut Bars

S'Mores Bar

Mexican Brownie

2.75 each

PIECE OF CAKE

Minimum order 6 pieces

Carrot Cake

Chocolate Cake

4.50 each

PUDDING

Minimum order 6 each

Chocolate

Butterscotch

2.50 each

SIDE SALADS

10 person minimum order

Florentine Pasta Salad

3.75 per person

Mediterranean Orzo

3.75 per person

Herb Macaroni

4.00 per person

California Pasta Salad

3.50 per person

Olives Potato Salad

4.50 per person

Curried Macaroni Salad

3.00 per person

Kale & Brussels Sprout Salad

4.00 per person

Chopped Broccoli Salad

3.75 per person

Cabbage Crunch

2.75 per person

Quinoa Tabbouleh

4.00 per person

Cucumber & Dill Salad

3.25 per person

Seasonal Salads

call for availability

Corn & Mango Salad

3.75 per person

Grilled Corn & Poblano Pepper

Potato Salad

4.50 per person

Autumn Farro & Butternut

Squash Salad

3.50 per person

MORNING IDEAS

(pick-Up after 9am—no delivery)

Quiche

Choose from:

Quiche Lorraine 34.00 each

Spinach-Goat Cheese 36.00 each

Broccoli Cheddar 32.00 each

Asparagus-Leek 38.00 each

Ham-Swiss 34.00 each

Fresh Fruit and Berries

(minimum of 10 ppl)

A selection of seasonal fruits, melons and berries

4.50 per person

Crème Brule French Toast

Brioche, fresh made caramel and custard baked to perfection—no syrup needed!

half pan serves 10-12

50.00 each

Pastries

Cinnamon Rolls

4.50 each (6 minimum)

Scones: Orange Cranberry, Lemon Blueberry

4.50 each minimum each