



hors d'oeuvres

Hot

SLIDERS

*Buffalo or Kobe Beef & Berkshire Pork Blend,
Choice of Cheddar, Swiss, or Pepperjack.*

3.5/Person (1 ea)

COCONUT SHRIMP

Coconut Crusted Jumbo Shrimp, Sweet Chili Sauce.

4.7/Person (2 ea)

MINERVAS CRAB BAKE

*Crabmeat, Cream Cheese, Artichoke, Lemon, Dill,
Three Pepper Blend, Cheddar & Jack Cheese, Crackers, Bread.*

4/Person

HOUSE MADE MEAT BALLS

*Beef or Kobe Beef & Berkshire Pork Blend, Choice of BBQ,
Mushroom Cream Sauce, or Marinara & Parmesan.*

4.5/Person (2 ea)

LOADED RED POTATO CUPS

Bacon, White Cheddar, Chive Sour Cream.

2/Person (2 ea)

CHICKEN SATAY

*Grilled Chicken Tenders, Padang Peanut Sauce,
Toasted Sesame Seeds, Fresh Scallion.*

3.5/Person (2 ea)

STUFFED MUSHROOMS

Choice of Crab Stuffing or Chorizo & Queso Fresco.

3/Person (1 ea)

ARANCINI

*Fried Risotto, Stuffed with choice of Mushroom and
Fontina Cheese or Crab Meat and Dill Cream Cheese.*

2.5/Person (1 ea)



hors d'oeuvres **Cold**

SHRIMP COCKTAIL

*Classic Style, Cocktail Sauce,
Avocado Mousse, Fresh Lemon.
3/Person (2 ea)*

CHARCUTERIE PLATTER

*Assorted Meats, Gourmet Cheeses, Pickled Vegetable,
Dijon, House Jam, Crackers, Bread.
4/Person*

GRILLED ASPARAGUS PLATTER

*Lemon Juice, Parmesan.
2.1/Person*

FRUIT PLATTER

*Seasonal Fresh Fruit.
3.2/Person*

ITALIAN SANDWICH BITES

*Focaccia Bread, Salami, Prosciutto, Jack Cheese,
Lettuce, Tomato, Banana Peppers, Italian Vinaigrette.
3.5/Person*

HUMMUS PLATTER

*House Made Hummus,
Fresh Vegetables, Pita Chips.
3.2/Person*

SALMON CANAPES

*Salmon Mousse, Cucumber, Crème Fraiche, Chives
Smoked Peppered Salmon, Capers, Cream Cheese
Caviar, Toast Points.
7/Person*