



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)



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Cold

SHRIMP COCKTAIL

Classic Style, Cocktail Sauce,
Avocado Mousse, Fresh Lemon.
5/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