



Appetizer Platter Selections

SPINACH PARMESAN STUFFED MUSHROOMS

Large Button Mushrooms Stuffed with Creamy Spinach and Parmesan Cheese

CRAB STUFFED MUSHROOMS

Monterey Mushrooms Stuffed with Crabmeat, Parmesan Cheese and a Blend of Herbs

GINGER SESAME BEEF KABOBS

Aged Tenderloin Grilled with Ginger Sesame Sauce

CHICKEN SATAYS

Free Range Chicken Brushed with Our Family's Recipe Barbecue Sauce

FRIED GULF OYSTERS

Deep Fried, Served with Horseradish Sauce

FRIED POTATO CAKES

Fresh Potatoes and Herbs Topped with Cream Franche and Caviar

MINI PAN FRIED CRAB CAKES

Chesapeake Bay Lump Crab Meat Served with Cajun Remoulade Sauce

MUSTARD GRILLED LOLLIPOP LAMB RACKS

Frenched Rack of Lamb Grilled and Served with Mint Jelly

BAR-B-CUED PRAWNS

Stuffed with Basil and Wrapped in Hickory Smoked Bacon

JUMBO GULF SHRIMP

Served with Remoulade Sauce and Our Cajun Cocktail Sauce

BLACKENED CATFISH

Coated with Red Pepper and Creole Spices Cooked in a Cast Iron Skillet

FRIED CALAMARI

Served with Spicy Marinara Sauce

VEGGIES & CHEESES

Selection of Fresh Vegetables and Assortment of Cheeses