

Catering Menu

Catering Platters

- *Assorted Cheese and Cracker Tray* *\$2.75 per person*
- *Fresh Vegetable Crudités with choice of dip* *\$2.25 per person*

- *Baked Brie wrapped in puff pastry layered with Apricots, served w/crackers*
Serves 18-20 people *\$50.00 each*
- *Overstuffed Finger Sandwiches – 2 dozen minimum* *\$36.00 per dozen*
 - *Tuna Fish with Sprouts and Roasted Red Peppers*
 - *Roast Turkey, Bacon, Lettuce, Cranberry Cream Cheese*
 - *Black Forest Ham, Sharp Cheddar Cheese, Tomato and Pesto Mayo*
 - *Grilled Veggies with Black Beans*
 - *Chicken Salad with Couscous, Lettuce and Tomato*

- *Fresh Fruit Salad* *\$2.75 per person*
- *Penne Pasta with Grilled Vegetables and Basil Parmesan Vinaigrette* *\$2.75 per person*
- *Classic Potato Salad* *\$2.75 per person*
- *Mixed Green Salad with choice of Homemade Dressing* *\$2.75 per person*
- *Feta Cheese and Sun Dried Tomato Torta Tower*
with Basil served with Crackers Serves 12 *\$36.00 each*
- *Large Round Rye filled with Spinach Dip* *\$30.00 each*
- *Chicken Pinwheels with Lemon-Sage Mayo on French bread* *\$18.00/dozen*
- *Sliced Open Face Sirloin on French Bread with Horseradish Sauce* *\$27.00/dozen*
- *Blackened Salmon Filet served cold with*
Cucumber Dill Sauce or Lemon Capers Aioli *\$15/pound*
- *Tuckers own Crab Cakes served with Roasted Red Pepper Sauce* *\$21.00/dozen*

Cold Hors D'oeuvres

(Minimum order is 2 dozen per selection/ All selections are priced per dozen)

- *Tri-Color Cheese Tortellini Skewers with Pesto Mayo* \$14.00
- *Phyllo Cups filled with Thai Chicken Salad* \$14.00
- *Phyllo Cups filled with Balsamic Vegetable Salad* \$14.00
- *Fresh Cantaloupe wrapped in Prosciutto* \$18.00
- *Snow Pea Wrapped Shrimp with Soy Ginger sauce* \$20.00
- *Tomato, Basil, and Fresh Mozzarella skewers with EVVO (Seasonal)* \$16.00
- *Chilled Shrimp platter with Homemade Cocktail Sauce* \$24.00
- *Endive Spears piped with Boursin Cheese* \$15.00

Hot Hors D'oeuvres

(Minimum order is 2 dozen per selection/ All selections are priced per dozen)

- *Three Cheese Ravioli served with Roasted Garlic sauce* \$18.00
- *Lobster Ravioli with herb oil* \$30.00
- *Sea Scallops wrapped in Bacon* \$30.00
- *Pan Fried Scallops with Mustard Dill Vinaigrette* \$30.00
- *Red Potato Stuffed with Walnuts & Chives* \$18.00
- *Vegetable or Seafood Stuffed Mushroom Caps* \$18.00
- *Spinach and Feta Cheese filled Phyllo Triangles* \$18.00
- *Nantucket Scallop Puffs* \$21.00
- *Chicken or Beef Teriyaki Skewers* \$18.00
- *Mini Beef Wellington* \$27.00
- *Coconut Crusted Shrimp with Honey Mustard Sauce* \$24.00
- *Moroccan Meatballs with Curry & Chutney* \$18.00
- *Clams Casino* \$24.00
- *BBQ Pork Spring Rolls* \$18.00
- *Spicy Chicken Fingers with Honey Mustard* \$18.00

Entrées

(All entrée selections are priced per person/ Minimum order is 10)

- *Chicken Pot Pie with Puff Pastry vol au vents* \$8.00
- *Chicken Francaise* \$8.00
- *Baked Cod Filet with Buttered Crumb Topping* \$9.50
- *Grilled Salmon Filet with Honey Mustard Sauce* \$9.50
- *Baked Three Cheese and Pesto Lasagna* \$7.00
- *Pesto and Ricotta Cheese stuffed Chicken Breast
with Roasted Red Pepper Sauce* \$8.00
- *Braised Short Ribs of Beef* \$9.50
- *Crabmeat Stuffed Jumbo Shrimp (3 per order)* \$12.50
- *Deep Dish Quiche filled with Bacon, Tomato, and Cheddar* \$4.00

Vegetables and potatoes are available upon request

Desserts

- *Bread Pudding with Raisins and Whiskey Sauce (serves 12)* \$30.00
- *Chocolate Banana Bread Pudding (serves 12)* \$34.00
- *Fresh Apple Cobbler (serves 12)* \$30.00
- *Seasonal Fruit Crisp (serves 12)* \$30.00
- *Chef's Selection of Finger Desserts* \$12.00 /dozen
- *Fudge Brownies* \$12.00/dozen

All hot food items are packed in oven ready, disposable pans with reheating instructions.

All ready to serve foods are presented on disposable platters.

Seventy-two hours advance notice is required for all orders

This menu represents a sampling of popular menu requests; feel free to suggest your favorites!

Gluten Free Pasta Available

Revised 12/14