

RECEPTION MENU

HOT SELECTIONS

PER DOZEN

COCONUT SHRIMP

bang bang sauce (\$42)

BBQ CHICKEN QUESADILLAS

ancho chile cream (\$32)

ARTICHOKE PARMESAN CROSTINI

garlic crouton, artichoke heart,
parmesan (\$27)

BEEF TENDERLOIN SKEWERS

horseradish cream (\$51)

BACON WRAPPED SHRIMP SCAMPI SHOOTER

lemon basil butter (\$60)

NEW ZEALAND LAMB LOLLIPOPS

creamy horseradish (\$62)

MINI LOBSTER & SHRIMP ROLLS

maine lobster, shrimp, celery, chive,
lemon aioli (\$68)

COLD SELECTIONS

PER DOZEN

TOMATO BRUSCHETTA

balsamic reduction (\$24)

DITKA'S SHRIMP COCKTAIL SHOOTERS

atomic cocktail sauce (\$60)

OYSTERS ON THE HALF SHELL

east coast oysters, fresh horseradish, cocktail sauce, tabasco (\$38)

PLATTERS

LOCAL & IMPORTED CHEESES

fresh & dried fruits, jam, honey, crackers
(\$5 per person)

MARKET FRESH VEGETABLE DISPLAY

freshly cut vegetables, ranch sauce
(\$5 per person)

FRESH FRUITS OF THE SEASON

freshly cut fruits, strawberry yogurt sauce
(\$5 per person)

COACH'S POT ROAST NACHOS

cheddar-jack, jalapenos, sour cream, tomato
(\$21) (serves 3-4)

RHODE ISLAND CALAMARI

crispy fried, cocktail sauce,
tossed in garlic butter, sweet & hot peppers
(\$15) (serves 3-4)