

RECEPTION

HOT SELECTIONS

PER DOZEN

COCONUT SHRIMP

bang bang sauce \$42

BBQ CHICKEN QUESADILLA

ancho chile cream \$32

ARTICHOKE PARMESAN CROSTINI

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

HOMEMADE MEATBALLS

marinara, parmigiano reggiano \$36

BEEF TENDERLOIN SKEWERS

horseradish cream \$51

GRILLED VEGETABLE QUESADILLA

seasonal grilled vegetables, cheddar-jack,
avocado crema, pico de gallo (V) \$28

NEW ZEALAND LAMB LOLIPOPS

creamy horseradish \$62

MINI LOBSTER & SHRIMP ROLLS

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

COLD SELECTIONS

PER DOZEN

TOMATO BRUSCHETTA

balsamic reduction (V) \$24

SEASONAL FRESH SHUCKED OYSTERS

fresh horseradish, cocktail sauce, tabasco \$38

DITKA'S SHRIMP COCKTAIL SHOOTERS

atomic cocktail sauce (GF) \$60

PLATTERS

SERVED FAMILY STYLE
MINIMUM OF 15

COACH'S POT ROAST NACHOS

cheddar-jack, jalapeno, sour cream, tomato, scallion (SERVES 3-4) \$20.50

RHODE ISLAND CALAMARI

crispy fried, tossed in garlic butter, sweet & hot peppers (SERVES 3-4) \$18.50

LOCAL & IMPORTED CHEESES

fresh & dried fruits, jam, nuts, honey, crackers (V) (\$8 per person)

FRESH FRUITS OF THE SEASON

freshly cut fruits, strawberry yogurt sauce (GF) (V) (\$8 per person)

MARKET FRESH VEGETABLES

freshly cut vegetables, herb ranch dipping sauce (GF) (V) (\$6 per person)

ALL PRICES ARE SUBJECT TO CHANGE

(GF) Gluten Free (V) Vegetarian