

# 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

### 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) \$19.50

### 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