



3704 Carolina Beach Road
Wilmington, NC 28412

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Heavy Hors D'oeuvres

**All Prices Subject to Change. See back of menu for additional charges and policies*

**Price listed below are per person per piece*

Vegetarian & Cheese Hors D'oeuvres

Stationary & Passed

Basil Bocconcini with Cherry Tomatoes

Baby Mozzarella Marinated in Olive Oil and Garlic Skewered with a Cherry Tomato and Fresh Basil
(1.50)

Braised Collard Greens on Grit Cake

This Recipe Was For the Food Network Wedding with Stone Ground Grits, Cheddar and Pepper Jack Cheeses Topped with Collard Greens
(1.75)

Grilled Vegetable Cakes

Marinated and Grilled Portabella Mushrooms, Artichoke Hearts, Eggplant, Zucchini, Yellow Squash, Roasted Red Peppers, Carrots, Red Onions with Parmesan, Pecorino, Romano and Asiago Cheeses on a Golden Fried Cake Topped with Sun-Dried Tomato Aioli
(2.50)

Cheese Straws

Crispy Parmesan Cheese Straws Seasoned with Cayenne Pepper
(1.50)

Crispy Asparagus Straws

Marinated Asparagus, Prosciutto, and Parmesan Cheese Wrapped in Flaky Phyllo Dough
(1.75)

Shitake Mushroom, Arugula, Tomato and Yellow Squash Focaccia

Sautéed Garden Vegetables atop Focaccia with Beef Steak Tomatoes Asiago and Pecorino Romano Cheeses
(1.75)

Focaccia with Plum Tomato and Parmesan Cheese

Handmade Focaccia Topped with Basil Pesto, Sliced Roma Tomatoes, and Parmesan Cheese
(1.50)

Crunchy Hawaiian Cucumber Rolls

This Crunchy Delight is a Refreshing Favorite with Diced Apples, Pineapples, Pecan Pieces and Sour Cream Piped on a Hollowed Out Cucumber
(1.50)

Deviled Eggs

This Traditional Southern Favorite with Pickle Relish, Mayonnaise, Mustard and a Dash of Paprika
(1.50)

*Also available in Herbed (1.50) Bacon (1.75) Shrimp or Crab (2.00)

Vegetable Kebabs with Tofu

Perfectly Cut Yellow Peppers, Zucchini, Cherry Tomatoes, Mushrooms, Bell Peppers and Tofu Grilled and Finished with Your Choice of Asian Apricot Glaze or Hoi Sin Barbeque Glaze
(2.00)

Eggplant Crisps

Golden Fried Eggplant Topped with Mozzarella, Parmesan Cheeses and Oven Roasted Roma, Grape and Sun-Dried Tomatoes
(1.75)

Fried Green Tomatoes

A Southern Treat Fried Golden Brown Topped with Cajun Aioli
(1.50)

Tuscany White Bean Bruschetta

This Italian Favorite with Kalamata Olives, Northern White Beans, Diced Tomatoes atop Toasted Garlic French Baguette with Seasoned Ricotta
(1.50)

Grilled Artichoke Bruschetta

Artichokes, Kalamata Olives, Roasted Peppers and Boursin Cheese on Toasted Baguette
(1.75)

Mango and Caramelized Red Onion Pizzette

Mini Pizza Topped with Diced Mangos, Jamaican Relish Caramelized Red Onion, Wisconsin Smoked Cheddar and Parmesan Cheeses with a Touch of Pizza Sauce
(1.50)

Red Pepper, Spinach and Feta Cheese Pizzette

This Mini Pizza Topped with Sautéed Baby Spinach, Caramelized Red Onions, Roasted Red Peppers, Fresh Basil with Feta and Mozzarella Cheeses \$1.50
(1.50)

Grilled Vegetable and Pine Nut Pizzette

Sliced Roasted Marinated Eggplant, Zucchini, Carrots, Squash Red Peppers, and Pine Nuts on a Mini Pizza Brushed with Basil Pesto and a Touch of Pizza Sauce
(1.50)

Wild Mushroom Pizzette

Crimini, Portabella, and Shiitake Mushrooms, Caramelized Onions with Fresh Rosemary on Mini Pizza with Fontana Cheese
(1.75)

Hummus on Toasted Pita Points

Homemade Hummus Served on a Seasoned Toasted Pita Point with Marinated Red Peppers and Black Olives
(1.50)

Mini Latke

Mini Latke (Potato Pancake) with Sour Cream and Apple Sauce
(1.75)

Pimento Cheese Spread on Party Breads

This Southern Favorite with Cream Cheese, Mild and Sharp Wisconsin Cheddar Cheeses and Pimentos Piped on Party Breads with a Garnish of Red Peppers and Olives
(1.50)

Soup Shooters

*Yellow Tomato Gazpacho, Cream of Potato Leek
Other Options Available Upon Inquiry*
(1.50)

Tomato and Olive Tapenade on Toasted Pita Points

Flavorful Tapenade of Plum Tomatoes, Kalamata Black Olives, Red Onions, Capers and Parmesan Cheese
(1.50)

Caponata on Toasted Pita Points

Sautéed Eggplant, Kalamata and Black Olives, Capers, Raisins and Pimentos Served on Garlic Toast Points

(1.75)

Wild Mushroom Tortlet

Sautéed Portabella and Crimini Mushrooms, Shallots in a Heavy Cream Reduction with Swiss Gruyere and Parmesan Cheese in a Toasted Pastry Tortlet Shell

(2.00)

Tri-Colored Tortellini and Bocconcini Mozzarella on Skewers

Cheese Tortellini, Marinated Bocconcini Mozzarella and a Grape Tomato on a Skewer Served with a Sun-Dried Tomato Dipping Sauce

(1.75)

Mediterranean Pinwheels

This Grecian Favorite on Tortilla with Boursin and Feta Cheeses, Tahini, Kalamata Olives and Fresh Mint Sliced and Tooth-Picked

(1.75)

Chaffing Dish Items

Ratatouille

Sautéed Squash, Zucchini, Bell Peppers, Eggplant, Onions, and Fresh Herbs in a Chunky Plum Tomato Sauce

(2.95)

Stuffed Zucchini w/Ratatouille

Sautéed Diced Eggplant, Zucchini, Red and Green Bell Peppers with Chopped Tomatoes in a Light Red Sauce Stuffed in Zucchini Topped with Parmesan Cheese and Baked

(2.95)

Vegetarian Summer Rolls w/ Red Chili Dipping Sauce

Julienne Sliced Garden Vegetables Fried Golden Served with a Sweet and Spicy Dipping Sauce

(1.75)

Stuffed Eggplant

Sautéed Artichokes, Asparagus, Zucchini, Carrots, Sun-Dried Tomatoes, Orzo Pasta in Marinara Sauce Topped with Parmesan and Mozzarella Cheeses

(3.95)

Eggplant Parmesan

Three Layers of Sautéed Eggplant with Marinara Sauce, Parmesan and Mozzarella Cheeses

(3.25)

Eggplant Rollentine

Sautéed Lengthwise and Layered with Seasoned Ricotta, Fresh Basil and Sliced Mozzarella Cheese Rolled and Baked in Marinara Sauce

(2.95)

Vegetable Rice Pilaf

Diced Zucchini, Red Bell Peppers, Peas, Carrots and Parmesan Cheese, Onions and Celery

(2.00)

Vegetable Fajita

A Colorful Medley of Mushrooms, Bell Peppers, Caramelized Onions, Cheddar and Pepper Jack Cheeses on a 10" Flour Tortilla Served with Guacamole Salsa and a Garnish of Cilantro and Lime Wedges

(3.95)

Spring Vegetable Stir Fry

A Colorful Dazzling Medley of Fresh and Sweet Vegetables, Baby Carrots, Zucchini, Baby Corn, Green Beans, Asparagus, Scallions and Cherry Tomatoes in an Asian Honey Dressing

(2.95)

Spinach and Pine Nut Stuffed Crepes

Ricotta Cheese, Toasted Pine Nuts, and Sun-Dried Tomatoes Piped into Our 6" Crepe Served with Roasted Garlic Cream Sauce

(2.50)

Wild Mushroom Crepe

Shiitake, Portabella and Crimini Mushrooms, Caramelized Onions, Roasted Peppers and Munster Cheese Rolled in a 6" Crepe Topped with Morney Sauce

(2.75)

Roasted Asparagus and Red Pepper Crepe

Herbed Asparagus, Grilled Red Peppers with Ricotta and Parmesan Cheeses Topped with Parmesan Cream Sauce

(2.75)

Spinach and Artichoke Dip

A Creamy Mix of Artichokes, Spinach and Cream Cheese Served with Seasoned Toasted Pita Points and Crostini

(2.50)

Three Cheese Stuffed New Potatoes

Potato Shells Filled with Cheddar, Parmesan and Mozzarella Cheeses and Whipped Potatoes Topped with Green Onions (Bacon, Crab, Shrimp or Broccoli Optional)

(2.50)

Roasted Asparagus

Roasted Asparagus Garnished with Marinated Artichoke Hearts, Red Peppers, and a Chiffonade of Basil

(3.95)

Oven Roasted Asparagus Pockets on Phyllo Dough

Herbed Asparagus Wrapped in Phyllo Then Baked Golden Brown with Sauce Bure Blanc

(3.95)

Spinach and Artichoke Stuffed Tomatoes

Vine Ripe Tomatoes Filled with Spinach and Artichoke Dip Topped with Sliced Toasted Almonds Baked Golden and Served with Pita Points

(3.95)

Olive Torpenade Stuffed Mushrooms

Diced Kalamata Olives, Tomatoes, Capers and Feta Cheese Piped into a Crimini Mushroom Cap

(1.75)

Poultry Hors D'oeuvres

Stationary & Passed

Gingered Chicken Cakes with Lime Cilantro Mayonnaise, Mangos and Pineapples

Flavorful Cake of Boneless Chicken Breast, Ginger, Scallions and an Array of Spices with a Citrus Lime Cilantro Mayonnaise Topped with Diced Mangos, Pineapples and Cilantro

(2.00)

Blackened Chicken and Mango Tortlet

Grilled Julienne in a Cascade of Blackening Spices with Chunks of Mango and Jamaican Relish in a Golden Tortlet Shell

(1.75)

Chicken and Mushroom Tortlet

Julienne Chicken, Shallots, Tarragon, Parmesan and Gruyere Cheeses in a Cream Reduction Sauce, Baked In a Golden Tortlet Shell

(2.00)

Bang Bang Chicken in Phyllo Tortlet

This Cascade of Asian Flavors, Soy Sauce, Ginger Garlic Peanut Butter and Sesame Seeds with Marinated Chicken in a Baked Golden Shell

(2.00)

Buffalo Chicken Pizzettes

This Southern Favorite Mini Pizza with Gourmet Boars Head Buffalo Chicken, Blue Cheese Dressing with Colby Monterey Jack Cheese

(1.75)

Honey and Garlic Glazed Chicken w/ Gruyere and Mozzarella Cheeses Pizzette

Sweet and Savory Chicken with Mild Cheeses on a Mini Pizza Brushed with Asian Seasonings and Honey

(1.75)

Barbeque Chicken with Smoked Gouda and Fontina Cheeses Pizzette

Zesty Barbecue and Smoked Cheeses on a Mini Pizzette Brushed with Basil Pesto

(1.75)

Cashew, Mixed Nut, or Pecan Crusted Chicken Tenders

Tender Strips of Boneless Chicken Breast in Your Choice of Breading Served with Either Honey Mustard or Thai Peanut Sauce

(2.00)

Coconut Chicken Tenders

Toasted Coconut and Panko Crumbs Fried Golden with an Apricot Chipotle Dipping Sauce

(2.00)

Mesquite Smoked Turkey Salad with Grapes and Pecans on Party Breads

Smoked Turkey Breast with Mayonnaise, Herbs, Red and White Grapes, and Pecans on Party Breads

(1.75)

Seared Duck on Sweet Potato Cake

Grilled and Juicy Duck on Golden Fried Sweet Potato Cake with Cranberry Aioli

(3.00)

Mini Peking Duck Pancakes with Plum Sauce

Marinated Duck in Homey Soy Sauce and Ginger with Cucumbers Rolled and Served with Dipping Sauce

(3.00)

Chaffing Dish Items

Bacon Wrapped Chicken Satay

Chicken Wrapped in Apple Wood Smoked Bacon with a Apricot Barbeque Glaze

(1.75)

Chicken Marsala

Petite Filets of Boneless Chicken Breast Sautéed in a Creamy Marsala Mushroom Wine Sauce
(4.95)

Chicken Piccata

Petite Filets of Chicken Breast Dusted and Sautéed in Egg Batter with a White Wine Lemon Caper Butter Sauce
(4.95)

Chicken Oscar with Crabmeat and Asparagus Béarnaise Sauce

Pan Seared Petite Filets of Chicken, Lump Crab, and Grilled Asparagus in a Creamy Béarnaise Sauce
(7.50)

Chicken Satay with Peanut Dipping Sauce

Chicken Tenders Marinated in Ginger, Soy Sauce, Brown Sugar, and Spices Served on a Skewer
(1.75)

Chicken, Spinach, and Pepper Jack Cheese Quesadillas

Julienne Boneless Chicken Breast, Sautéed Spinach, and Pepper Jack and Wisconsin Cheddar Cheese Melted Inside a Flour Tortilla and Served w/ Chunky Salsa
(1.75)

Chicken Spring Rolls

Traditional Spring Roll Stuffed with Julienne Vegetables, Boneless Chicken and Served with Sweet Chili Apricot Glaze
(1.50)

Grilled Chicken and Mango Quesadillas

Flour Tortilla Stuffed with Boneless Chicken, Mangos, Caramelized Red Onion, Green Peppers, Jamaican Relish, Cilantro and Pepper Jack Cheese
(2.00)

Hawaiian Chicken Skewers

Grilled Chicken Breast, Pineapple, and Green Bell Peppers, Red Onion with a Apricot Glaze
(2.50)

Lime Marinated Chicken Skewers w/ Avocado Crème Dip

Boneless Breast of Chicken, Marinated in Lime Juice, Honey, and Chilies with a Guacamole and Crème Fraiche Dip
(2.00)

Mediterranean Chicken

Julienne Chicken, Sautéed Eggplant, Artichokes, Kalamata Olives, Bell Peppers, Onions and Tomatoes in a Light Red Marinara

Sauce

(5.95)

Chicken Florentine

Sautéed Petite Filets Topped with Fresh Sautéed Baby Spinach Finished with Murney Cream Sauce

(5.95)

Big Island Chicken

Petite Filets Sautéed Topped with Grilled Pineapple, Ham and Melted Mozzarella and Munster Cheeses Finished with a Rum Molasses Glaze

(4.95)

Southwest Chicken

Grilled Chicken Breast Topped with Black Beans, Roasted Corn, Sautéed Onions and Pablano Peppers and Finished with a Pepper Jack Cream Sauce and a Garnish of Tri Color Deep Fired Tortillas

(5.25)

Sesame Glazed Chicken Stir-Fry

Julienne Chicken, Mini Corn, Snow Peas, Water Chestnuts, Bamboo Shoots, Julienne Carrots, Peppers and Onions in a Sesame Glaze

(4.95)

Chicken Saltimbocca

Italian Classic Literally Meaning "Jump in Mouth" is Tender Breast Dusted in Flour, Pan Sautéed, and Topped with Fresh Sage, Tomatoes, Mozzarella and Thin Slices of Prosciutto and Finished with a White Wine Sauce

(6.25)

Pecan Encrusted Chicken

Boneless Breast Dredged in Egg Batter, Pecan Pieces and Pan Sautéed and Topped with Sweet Potato and Spice Cream Sauce

(5.95)

Seafood Hors D'oeuvres

Stationary & Passed

Shrimp Cocktail

Traditional, Served with Cocktail Sauce

Caribbean, Tossed in Caribbean Jerk Glaze

Cape Fear, Tossed in Creamy Barbecue Aioli

Confetti, Tossed in Olive Oil, Lemon Juice, Garlic Basil and Tri Color Holland Peppers

Jumbo (1.75 Each)

Large (1.50 Each)

Blackened Shrimp on Skewer

Two Local Bay Shrimp on Skewer Dredged in Blackened Spices Served with Choice of

Gorgonzola or Grand Manier Dipping Sauces

(2.00)

Coconut Shrimp with Maui Mustard Sauce

Shrimp Marinated in Coconut Milk, Cilantro, and Lime Juice, Breaded in our Special

Batter and Fried

(2.00)

Shrimp Cakes with Chili Lime Aioli

Local Bay Shrimp, Sautéed Green Onions, Bell Peppers and Fresh Cilantro and Spices in Panko

Bread Crumbs Fried Golden

(3.00)

Scallop Trio

This Colorful Tasty Display features Scallops Wrapped with Bacon with Tomato Remoulade,

Sesame Scallops, (Black and White Toasted Seeds) On Crostini with Sweet Chili Sauce and

Scallops on Crostini with Lemon Dill Aioli

(\$3.00)

Pan Seared Sea Scallops on Black Bean Cake

Served with a Cilantro Lime Aioli and a Garnish of Fried Tri Color Tortilla

(3.00)

Smoked Scallops with Horseradish Cream

Smokey Bay Scallop with Fiery Horseradish Cream atop a Cool Crunchy English Cucumber

(2.50)

Scallops Wrapped with Bacon atop Crostini

Succulent Bay Scallops Wrapped in Apple Wood Bacon atop Seasoned Toasted Crostini with

Sun-Dried Tomato Remoulade

(2.50)

Seared Tuna Nicoise on Crouts

Ahi Tuna Seared and Served on a Toasted Seasoned Crouton with a Nicoise Salad of Black Olives, Green Beans, and Plum Tomatoes and Capers
(3.00)

Ginger Tuna on Rice Cracker with Wasabi Aioli

Ahi Tuna, Ginger, Garlic, Soy Sauce, Sesame Seeds on Diced Red Peppers on Rice Cracker
(\$3.00)

Wild Rice Pancakes with Crème Fraiche, Smoked Salmon, and Caviar

Herb and Wild Rice Pancakes Topped with Crème Fraiche, Smoked Norwegian Salmon, and Red and Black Caviar
(4.95)

Smoked Salmon Roulade

Norwegian Salmon and Cream Cheese in a Mousse Piped on Cucumber
(2.50)

Topped with Floretted Smoked Salmon
(2.95)

Crab Cakes

Mini Crab Cakes Coated in Seasoned Bread Crumbs, Pan Fried, and Served with Choice of Cajun Remoulade or Lemon Dill Sauce
(3.00)

Soup Shooters

Chilled Avocado with Crab Garnish, Lobster Bisque, Crab Bisque, She Crab
Other Options Available Upon Inquiry
(Priced Accordingly)

Seafood Salad in Phyllo Tartlet Shell

Local Bay Shrimp, Lump Crab Meat, Bell Peppers, Onions and Celery in a Citrus Aioli
(3.25)

Seafood Cakes

Lump Crab, Local Bay Shrimp, Bay Scallops Sautéed Green Onions and Red Peppers in a Golden Fried Cake Topped with Chili Lime Aioli with a Bay Scallop Garnish
(3.00)

Chaffing Dish Items

Grilled Oysters and Pancetta

Atlantic Oysters Filled w/ Pancetta and Topped with Balsamic Mignonette
(2.75)*

Bon Appetit Oyster

Roasted Oyster Topped with Lump Crab, Boursin Cheese and a Garnish of Roasted Red Pepper
(2.95)*

Oysters Rockefeller

Oysters Topped with Sautéed Spinach, Béchamel Sauce and Bacon Topped with Hollandaise Sauce
(2.75)*

Clams Casino

Bacon, Bell Peppers, Shallots, and Garlic with a Herb Compound Butter
(2.95)*

Potato Wrapped Grouper

Petite Filets of Grouper Wrapped in Spaghetti Potatoes and Marinated Fresh Herbs With a Lemon Caper Sauce
(5.95)*

Grilled Grouper Caprice

Grilled Petite Filet Topped with Tomato Concise Buffalo Mozzarella, Fresh Basil and a Balsamic Reduction
(6.25)*

Optional- Maki or Tilapia

Grouper Piccata

Petite Filets of Local Grouper, Battered in Egg, Pan Sautéed in a White Wine Lemon Caper Sauce
(5.95)*

Blackened Scallops

Sea Scallops with Paul Prudhomme's Cajun Seasoning Seared in a Cast Iron Skillet Served on a Bed of Sautéed Baby Spinach and Finished with a Mandarin Orange Cream Sauce
(5.95)*

Shrimp and Scallops Paella

Local Bay Shrimp, Sea Scallops, Sautéed Bell Peppers, Caramelized Onion, Harri Covert, in a Light Sauce with Saffron Rice
(5.95)*

Pacific Rim Scallops and Shrimp

Local Bay Shrimp, Sea Scallops Sautéed with Shitake Mushrooms, Bamboo Shoots, Boc Choy, Carrots, Bell Peppers and Onion in a Sesame Ginger Glaze Served Over a Bed of Basmati Rice with a Garnish of Cashews and Fried Wontons
(5.95)*

Assorted Shrimp Dim Sums

Hand Crafted Shrimp Wontons, Shrimp Money Purses, and Shrimp Spring Rolls with an Asian Dipping Sauce

(1.75)

Shrimp and Cheese Quesadillas

Flour Tortilla Filled with Blackened Baby Shrimp, Bell Peppers, Onions, Monterey and Wisconsin Cheddar Cheeses Served with an Asian Sweet Chili Sauce

(2.50)

Shrimp and Chicken Jambalaya

Local Bay Shrimp, Boneless Chicken and Spicy Smoked Sausage with Sautéed Bell Peppers and Onions, in a Creole Tomato Sauce

(4.95)

Shrimp and Grits

Local Bay Shrimp, Tasso Ham, Sautéed Bell Peppers, Onions, Tomatoes and Bacon in a Delicate White Wine Cream Sauce Reduction with Cheddar Cheese Served Over Stone Ground Grits

(5.95)

Shrimp Scampi

Local Sautéed Shrimp with Diced Tomatoes, Scallions, Garlic in a White Wine Butter Sauce with Hint of lemon Zest and a Garnish of Shredded Parmesan Cheese

(5.95)

Prosciutto Wrapped Shrimp on Skewer

Two Local Bay shrimp Wrapped in Prosciutto with a Balsamic Reduction

(2.50)

Mediterranean Shrimp

Sautéed Local Bay Shrimp with Kalamata Olives, Artichoke Hearts, Roasted Red Peppers and Caramelized Red Onions in a White Wine Butter Sauce with a Garnish of Feta Cheese and Chiffonade of Fresh Basil

(5.95)

Crab Stuffed Flounder

Local Bay Flounder Stuffed with Lump Crab, Sautéed Spinach and Roasted Peppers with a Saffron Veloute Sauce

(4.95)

Crab Dip

Lump and Back Fin Crab Blended with Sour Cream and Cream Cheese, Chopped Baby Spinach, and Roasted Red Peppers, Baked with Parmesan Cheese and Served with Imported Crackers and Crostini

(3.50)

Crab Stuffed Mushroom

Large White Mushroom Caps Stuffed with Lump Crab, Spinach, Bell Peppers, Onions and Seasoned Bread Crumbs

(2.50)

Blackened Salmon with Pineapple Mango Salsa

Petite Filet of Wild Atlantic Salmon in a Cascade of Paul Prudhomme's Cajun Spices Topped with a Citrus Pineapple Mango Salsa

(5.95)

Chipotle Salmon

Petite Filet Marinated in Fresh Cilantro and Lime juice Grilled and Finished with a Honey Chipotle Glaze and a Garnish of Roasted Corn and Black Beans

(5.95)

Petite Filets of Apricot Ginger Salmon

Filets of Wild Atlantic Salmon Grilled with a Grilling Sauce of Apricot Preserves, Honey Mustard with a Hint of Raspberry Vinegar

(5.95)

Phyllo Wrapped Salmon

Petite Filets of Wild Atlantic Salmon Wrapped in a Phyllo and Topped with a Dill Cream Sauce

(6.25)

Seafood Newberg

Shrimp, Scallops, Lump Crab, Imported Mushrooms, and Scallions in a Sherry Cream Sauce Served with Rice

(6.25)

Surf and Turf Brochettes

Two Large Shrimp, Marinated Rib Eye Steak, Button Mushrooms, Bell Peppers, Red Onion and Grape Tomato on a Skewer Grilled and Finished with Herb Butter Demi-Glaze

(3.95)

Beef, Pork & Game Hors D'oeuvres

Stationary & Passed

Caramelized Onion and Sausage with Fontina and Mozzarella Cheeses Pizzette

Sautéed Sweetly Caramelized Onion with Zesty Sausage on a Mini Pizza Brushed with Basil Pesto or a Touch of Pizza Sauce

(1.50)

Hawaiian Pizzettes

*Juicy Pineapple, Canadian Bacon with a Touch of Pizza Sauce Topped with Mozzarella and
Parmesan Cheeses
(1.75)*

Sausage, Wild Mushroom Pizzette

*This Mini Pizza Topped with Grilled Italian Sausage, Crimini Mushrooms, Caramelized Red
Onion with Parmesan and Smoked Mozzarella Cheeses with a Touch of Pizza Sauce
(1.75)*

Beef on Crouton with Creamy Horseradish Sauce

*Thinly Sliced Roast Beef on a Seasoned Crouton with Zesty, Creamy Horseradish Sauce
(1.75)*

Ham and Cheese Pinwheels

*Virginia Ham, Boursin Cheese, Chopped Walnuts and Roasted Peppers Rolled and Sliced
(1.50)*

Rolled Parma Ham Crepes

*Blend of Cream Cheese, Boars Head Parma Ham, Dijon Mustard, Red Pepper Hulls and
Tarragon Wrapped in a 6" Crepe and Sliced
(\$2.00)*

Ham Mousse on Crostini with Orange Marmalade

*Virginia Ham in a Mousse Piped on Garlic Toasted Crouton with an Orange Marmalade Glaze
(1.75)*

Prosciutto Bruschetta and Cantaloupe Chutney

*Herb Roasted French Baguette Sliced and Topped with Prosciutto De Palma and
Cantaloupe Chutney with Mint and Ginger
(1.75)*

Prosciutto Wrapped Asparagus and Red Vinegar Peppers

*Steamed Asparagus and Sliced Red Pepper Wrapped with Prosciutto De Palma.
(2.00)*

Prosciutto Wrapped Honey Dew Melon

*Prosciutto Wrapped in Fresh Honey Dew Melon
(2.00)*

Pulled Pork Barbecue over Sweet Potato Cake

*Carolina Barbecue over Golden Fried Sweet Potato Cake with a Garnish of
Barbecue Glaze
(2.25)*

Onion and Bacon Tortlet

A Blend of Caramelized Red Onions, Apple Wood Smoked Bacon, Swiss, Gruyere and Parmesan Cheeses, Baked in a Golden Tortlet Shell

(1.75)

Asian Beef in Phyllo Shell

Julienne Beef Marinated in Soy and Fish Sauce, Lime Juice, with Fresh Cilantro, Mint and Toasted Sesame Seeds in a Golden Grown Tartlet Shell

(2.00)

Sausage Rolls

This Traditional Favorite of Ground Italian Sausage and Spices in Golden Fried Pastry Dough Served with a Tomato Basil Dipping Sauce

(1.75)

Chirizo Sausage and Mango Tortlet

Sautéed Chirizo Diced Mangos, Caramelized Red Onion and Jamaican Relish in a Phyllo Tortlet Shell

(1.75)

Sausage, Caramelized Red Onion and Wild Mushroom Tortlet

Grilled Italian Sausage Sautéed Portobello and Crimini Mushrooms, Caramelized Red Onion, Fresh Rosemary with Parmesan and Smoked Mozzarella Cheeses Baked Golden in a Cream Reduction Sauce

(2.25)

Anti Pasta Mozzarella Kabob

Basil Bocconcini, Genoa Salami, Pepperoni, Kalamata Olives and Vinegar Pepper on Skewer

(2.00)

Chaffing Dish Items

Eggplant Rollentine

Grilled Eggplant Rolled with Ham, Ricotta and Mozzarella Cheeses Then Baked to Perfection in Our Marinara Sauce

(3.00)

Lamb Lollipops w/ Mint Pesto

Sliced Rack of Lamb Sliced onto Individual Chops and Marinated in Fresh Mint Pesto with a _____ Dipping Sauce

(3.95)

Meatballs

Swedish Meatballs in a Mushroom, Bacon, and Cream Sauce

(2.00)

Mini Italian Meatballs in Marinara Sauce

(2.50)

Chorizo Sausage Quesadillas

Spicy Chorizo Sausage, Sautéed Onions, Bell Peppers with Pepper Jack and Cheddar Cheeses with a Sweet Chili Apricot Glaze

(1.75)

Teriyaki Rib Eye Steak

4 ozs of English Cut Grilled Rib Eye, Tri-Color Holland Peppers and Caramelized Onions

(6.95)

Also Available with Sliced Grilled London Broil

(4.95)

Tri-Color Peppers and Sausage Stuffed Mushrooms

Your Traditional Italian Sausage and Peppers with Parmesan Cheese

(2.00)

Sweet and Sour Pork Medallions w/ Asian Vegetables

Juicy Pieces of Marinated Tenderloin w/ Bamboo Shoots, Water Chestnuts, Broccoli, Bell Peppers, and Cashews

(4.95)

Grilled Pork & Apple Skewers

Grilled Chunks of Boneless Pork and Granny Smith Apples Marinated in an Asian Duck Sauce

(2.00)

Barbecue Pork Quesadilla

Flour Tortilla Stuffed with Traditional Carolina Barbecue with Bell Peppers, Caramelized Onions, Cheddar and Pepper Jack Cheeses

(1.75)

Julienne Slices of Pork with a Peanut Satay Sauce

Tender Juicy Strips of Pork with Yellow Bell Peppers, Pea Pods, and Broccoli Served Over Rice with a Peanut Satay Sauce

(4.95)

Parmesan Encrusted Pork Chops

Boneless Pork Chops Encrusted with Parmesan Cheese and Panko Bread Crumbs Golden Fired and Topped with Caramelized Onions and Brandy Mustard Cream Sauce

(4.95)

South Western pork with Black Beans and Roasted Corn

Chili Rubbed Pork Sliced and Topped with a Roasted Corn and Black Bean Salsa
(4.95)

Pacific Rim Pork

Julienne Sliced Boneless Pork, Pan Sautéed with Snow Peas, Boc Choy, Carrots, Onions and Bell Peppers in a Soy Ginger Glaze
(4.95)

Low Country Stuffed Pork Loin

Local Bay Shrimp, Andouille Sausage, Pepper Jack and Wisconsin Cheddar Cheese, Bell Peppers, Onions, and Corn Bread Stuffing Topped with Caramelized Shallot Demi Glaze
(5.25)

Hot Pasta Dishes

All Hot Pasta Dishes are accompanied by Baskets of Fresh Sliced Focaccia Bread, Garlic Toast Points and Sliced French Baguette Bread

Bowtie Pasta Primavera

Sautéed Asparagus, Snow Peas, Baby Corn, Baby Carrots, Zucchini, Yellow Squash and Scallions in a Chunky Marinara Sauce with a Garnish of Shredded Parmesan Cheeses and a Chiffonade of Fresh Basil
(4.50)

Wild Mushroom Ravioli

Wild Mushroom Stuffed Raviolis with Sautéed Artichoke Hearts, Roasted Red Peppers with a Garnish of Wild Mushrooms in Either Sun Dried Tomato Cream Sauce or Gorgonzola Cream Sauce
(4.95)

Tri-Color Tortellini

Tri- Colored Tortellini with Pancetta, Roasted Peppers, and Peas in a Parmesan Cream Sauce
(4.50)

Jumbo Cheese Ravioli

Jumbo Cheese Ravioli with choice of Chunky Marinara, Rosa Cream or Alfredo Sauce
(3.95)

Bon Appetit Pasta

Penne Pasta with Grilled Chicken, Sautéed Garden Vegetables and Roasted Red Peppers Served in a Rosa Cream Sauce
(4.50)

Grilled Vegetable Ravioli

Grilled Vegetable Ravioli Served in a Gorgonzola Cream Sauce

(4.50)

Bowtie Pasta with Wild Atlantic Salmon

Sautéed Grape Tomatoes, Red Onions, Sliced Black Olives, Capers Tossed in a Havarti Dill Cheese Cream Sauce

(4.95)

Blackened Shrimp and Chicken Alfredo

Penne Pasta, Julienne Chicken and Local Bay Shrimp Tossed and Sautéed in Paul Pherdone's Cajun Spices with Peas and Roasted Peppers in a Creamy Alfredo Sauce

(5.25)

Bowtie Vincenza

Grilled Italian Sausage, Roasted Chicken Sautéed Bell Peppers, Caramelized Onions and Roasted Tomatoes in a Basil Pesto Cream or Chunky Marinara Sauce

(4.50)

Spinach Ricotta and Pine Nut Stuffed Shells

Large Pasta Shells Stuffed with Sautéed Spinach, Toasted Pine Nuts, Ricotta and Parmesan Cheeses Served with Marinara or Rosa Cream Sauce

(3.95)

Pasta Primavera

Bowtie Pasta with Sautéed Asparagus, Zucchini, Broccoli, Carrots, Yellow Squash, Red Onion and Parmesan Cheese in a Chunky Marinara Sauce

(3.95)

Newburg Stuffed Shells

Lump Crab, Local Bay Shrimp with Seasoned Ricotta, Picorino Romano and Mozzarella Cheese Topped with a Garnish of Shaved Parmesan and a Chiffonade of Basil in a Lobster Cream Sauce

(5.95)

Sandwiches

Honey Chicken Salad on Mini Croissant

Boneless Chicken Breast, Dried Cranberries, Pecans, Mayonnaise and Honey on a Soft Roll

(4.95)

Assorted Finger Sandwiches on French Baguette Breads

Ham, Turkey, Corn Beef and Plum Tomatoes, Lettuce, Swiss and Provolone Cheeses and Honey Mustard

(2.95)

Top Round of Beef on French Baguette Breads

Our 'In House' Top Round Sliced Thin with Plum Tomatoes, Lettuce, Provolone Cheese and Creamy Horseradish Sauce

(3.95)

Available on Mini Croissants

(4.95)

Norwegian Smoked Salmon on Mini Bagels

Norwegian Smoked Salmon, Beef Steak Tomatoes, Creamed Cheese and Dill on a Mini Bagel

(5.95)

Buffalo Mozzarella Tomato and Fresh Basil on French Baguette

Crusty Golden Brown French Bread with Boursin Cheese, Sliced Buffalo Mozzarella, Fresh Basil and Roma Tomatoes

(2.95)

Roasted Tenderloin on Mini Croissants

Roasted Tenderloin with Creamy Horseradish Sauce, Provolone Cheese, Leaf Lettuce and Beef Steak Tomato Served on Mini Croissants.

(6.95)

Mini Roasted Vegetable Sandwiches on Focaccia Bread

Grilled Portobello Mushrooms, Eggplant, Zucchini, Yellow Squash and Vinegar Pepper Hulls with Mozzarella Cheese, Beef Steak Tomatoes and Sun-Dried Tomato Remoulade Sauce

(3.95)

Mini Tuna Burgers with Wasabi Mayonnaise and Pickled Ginger

Sliced Ahi Tuna with Pickled Ginger, Wasabi, Mayonnaise, Pickled Ginger, Fresh Cilantro on Soft Rolls

(6.25)

Mini Prosciutto and Buffalo Mozzarella on Focaccia Bread

Sliced Prosciutto De Palma, Fresh Buffalo Mozzarella, Fresh Spinach Leaves, Roasted Red Peppers and a Balsamic Vinaigrette

(3.95)

Country Ham Mini Biscuits

This Low Country Favorite on Biscuit with a Black Pepper Honey Dressing

(3.95)

Brie and Smoked Turkey on Mini Croissant

Slices of Brie Cheese on Mini Croissant with Boar's Head Mesquite Smoked Turkey on Toasted Mini Croissant with Cranberry Mayonnaise
(4.95)

Salads

Bowtie Pasta Salad with Grilled Chicken

Grilled Chicken, Artichoke Hearts, and Sun Dried Tomatoes in Balsamic Vinaigrette
(3.95)

Green Bean and Feta Cheese Salad with Pecans and Grape Tomatoes

Fresh Green Beans Blanched and Tossed with Feta and Parmesan Cheeses, Pecans, Red Peppers and Grape Tomatoes, Bound with Olive Oil and Fresh Herbs
(2.95)

Mescaline Greens with Julienne Vegetables

Gourmet Lettuces with Fresh Julienne Vegetables and Served with Balsamic Vinaigrette
(2.95)

Sesame Noodle Salad

An Orient-Inspired Salad with Egg Noodles, Crunchy Vegetables of Julienne Carrots, Cucumbers, Celery, Scallions, Water Chestnuts and Bean Sprouts with a Garnish of Peanuts and Sesame Seeds
(2.95)

Add Shrimp

(2.00)

Port City Seafood Salad

Local Bay Shrimp, Calamari, Lump Crab, Sea Scallops, Grape Tomatoes, Red Onions, and Celery in a Citrus Olive Oil Dressing
(5.95)

Mozzarella Salad

Fresh Bocconcini Mozzarella, Red grape Tomatoes, Asparagus, Kalamata Olives, Red Onion, Fresh Basil and Herbs in Olive Oil
(3.95)

Bowtie Garden Pasta Salad

Roma Tomatoes, Sliced Olives, Broccoli Florets, Zucchini, Yellow Squash, Carrots, Bell Peppers, Parmesan Cheese in a Creamy Blend of Ranch and Italian Dressing
(2.00)

Caprice Salad

*Sliced Fresh Buffalo Mozzarella atop Vine Ripe Tomatoes with Salt, Pepper, Fresh Garlic
Parmesan Cheese with a Drizzle of Olive Oil and a Garnish of Fresh Basil*

(2.95)

Cheese Tortellini

Tri Color Cheese Tortellini w/ Fresh Garden Vegetables in a Balsamic Vinaigrette

(3.50)

Seafood Pasta with Lemon Saffron Herb Dressing

*Local Bay Shrimp, Lump Crab, Bay Scallops, Saffron, Capers, Dill and Tarragon with Pasta in
a Creamy Dressing*

(4.95)

Platters

Cheese Tray

*An Array of the Finest Domestic and Imported Cheeses Accompanied by a Selection of Assorted
Crackers and Fresh Fruit Garnish*

(Priced Accordingly)

Fresh Fruit Display

Assorted Fresh Fruits and Berries Creatively Arranged by Our Executive Chef

(Priced Accordingly)

Italian Meat and Cheese Antipasto Display

*Cascading Meats and Cheese Including: Prosciutto De Palma, Sliced Dried Sausage, Pepperoni,
Salami Cones, and Sliced Stromboli, Fresh Asiago, Pecorino Romano, Marinated Bocconcini,
Buffalo Mozzarella, Provolone, Marinated Artichokes, Roasted Peppers, Stuffed Cherry
Peppers with Provolone and Prosciutto, Kalamata Olives. Served with Parmesan Crusted
Cheese Straws, Sliced French Baguettes and Focaccia with Plum Tomatoes and Parmesan
Cheese.*

(5.95)

Italian Torte Platter

*Baby Spinach, Ricotta and Parmesan Cheeses or Rice, Sautéed Scallions and Parmesan Cheese
in a Flaky Piecrust, Sliced and Displayed on a Platter*

(2.95)

Vegetable Crudite w/ Dip

A Montage of Crisp Vegetables Displayed in a Wicker Basket Nestled in Greens. We Offer a Selection of Dips
(2.50)

Carving Stations

Carving stations require an \$150 attendant fee per Chef as well as the rental of a heat lamp or any other equipment necessary for this station

Certified Angus Beef, Inside Round of Beef with Horseradish Cream, Whole Grain Mustard and Petite Pan Rolls and /or Mini Croissants
(5.95)

Certified Angus Beef, Roast Tenderloin of Beef with Merlot Sauce, Horseradish Cream Petite Pan Rolls and /or Mini Croissants
(11.95)

Roast Boneless Breast of Turkey with Orange Cranberry Sauce, Honey Mustard and Warm Baguettes
(5.95)

Chile Rubbed Loin of Pork with Tomato Salsa, Corn Salsa and Garlic Bread
(5.95)

Honey Glazed Ham with Fruit Chutney, Assorted Mustards and Petite Pan Rolls and /or Mini Croissants
(5.95)

Roasted Loin of Tuna in Tri Colored Peppercorn Crust with Basil Aioli, Fresh Fruit Salsa, Tomato Salsa and Garlic Parmesan Crostini
(6.95)

House Cured Gravlox with Mustard Dill Sauce, Capers, Onions and Cocktail Pumpernickel
(5.95)

Action Stations and Other Food Stations

Action stations require a \$150 attendant fee per station as well as the rental of any equipment necessary for this station

Fajita and Nacho Station

Spicy Seared Chicken and Tequila Marinated Beef Sautéed with Onions and Peppers Served with Warm Stone Ground Flour Tortillas and Tri Colored Chips, Tomatoes and Cilantro Salsa. Home Made Guacamole, Sour Cream, Jalapenos, Shredded Jack and Cheddar Cheeses, Lettuce, Refried Beans and Risotto

(7.95)

Pulled Pork Sundae Station

Traditional Carolina Barbeque Layered with Cole Slaw and Baked Beans Topped with a Mini Corn Muffin Served in a Martini Glass

(3.95)

Raw Bar Station

An Assortment of Market Available Oysters, Littleneck Clams, Jumbo Shrimp and Chilled Crab Claws, Cocktail Sauce, Horseradish, Lemons, Tabasco and Texas Pete

(17.95)

Seafood Station

Baked Carolina Crab Dip, Peel and Eat Shrimp, Fried Calamari, Gravlox Canapés, Parmesan Crostini, Cocktail Sauce, Spicy Marinara and Lemons

(13.95)

Seafood Martini Station

Shrimp, Lump Crab, Chopped Tomatoes, and Avocadoes Layered in a Martini Glass with Gazpacho Sauce

(5.95)

Shrimp Station

Shrimp Displays available with Traditional Cocktail Sauce

Caribbean- Tossed in Sweet Caribbean Jerk Glaze

Café Fear- Tossed In Creamy Barbecue Aioli

Confetti- Tossed in Olive Oil, Lemon Juice, Garlic and Tri Colors of Holland Red, Green and Yellow Peppers Plus Fresh Basil

Jumbo 4PC (6.95 pp)

Large 4PC (5.95 pp)

Shrimp and Grits Station

Medium Sized Shrimp, Sautéed with Tasso Ham, Mushrooms, Green Onions, Garlic and Herbs with Fresh Cream, Served Over Warm Seasoned Stone Ground Grits

(8.95)

Smashed Potato Station

Create Your Own Mashed Potato Cocktail with Garlic Mashed, Yukon Gold or Sweet Potatoes with Condiments Including: Broccoli Bits, Shredded Jack and Cheddar Cheese, Bacon Bits, Chives, Sour Cream and Sweet Cream Whipped Butter

(6.95)

Sushi and Sashimi Station

Any Combination of the Following Rolls All Come with Ginger, Wasabi, and Soy Sauce (Display Pieces Required, Inquire About Pricing)

California Rolls

Avocado Rolls

Salmon Rolls

Tuna Rolls

Cucumber Rolls

(5.95)

Desserts

Chocolate Dipped Strawberries and Sliced Fresh Fruit Display

Plus Your Choice of One Dipping:

Dark Chocolate Ganache

White Chocolate Ganache

Coconut

Pecans

(4.50)

Assorted Mini Desserts

Dessert Selections May Vary, These are Some of Our Many Specialties: Carrot Cake, Cream Puffs, Mini Cannoli, Raspberry Layer Cake, Mini Cheese Cake, Lemon Bars, Raspberry Chocolate Brownies, Truffle Cream Cheese and Coconut Pecan Chunk Brownies

(3.95 Per Dessert Piece)

Viennese Dessert Display

*Assorted Mini Dessert Display Along Side Our Sliced Fresh Fruit Display on Mirror with Chocolate Dipped Strawberries, Assorted Chocolate, Strawberry, Peanut Butter Fudge and Mandarin Orange Mousses Served in Mini Parfait and Mini Martini Glasses
(5.95 Per Dessert Piece)*

Truffles

*Parfait Glasses Filled with Cake, Fruit, and Pastry: Choice of Strawberry Shortcake, Triple Berry, Tiramisu, Peaches and Cream and Ambrosia Salad
(5.95 Per Dessert Piece)*

**Prices May Vary According to Market Price and Availability.*

Additional fees: Garnish Fee Applies for all platter Hors D'oeuvres, Delivery Fees applied based on location and time of day and a 7.75% tax will be applied to all orders.

Equipment Rental or Purchase Policy

Wire racks/inserts/sterno must be purchased for hot food at a cost of \$6 Per Set.

We do not provide chaffing dishes; however, we will coordinate the rental of these and any other equipment necessary for buffet through a local rental company for you. Client is responsible for paying rental bill from Rental Company. For wait staffed events there is a 20% handling/rental coordinating fee for Bon Appetit to coordinate client rentals and wait staff. This fee will be reflected on your menu invoice. Any equipment coming from

Bon Appetit must be secured with a credit card prior to event and must be returned to Bon Appetit the following business day.

Delivery Policy

*All deliveries will incur a delivery charge based on time of day and location.
Gratuity for driver is always appreciated.*

Visit Our Website www.bonappetitwilmington.com for Additional Menu Options Including Banquet Buffets, Corporate Catering, Pastries and Our Daily Lunch and Weekend Breakfast Specials.

Feel Free to Fax or Email Catering Orders!

910.790.9080

laura@bonappetitwilmington.com