

<u>Appetizers</u>

8 Pieces Charred, Spicy Buffalo Wings with Celery Sticks and Bleu Cheese Dipping Sauce \$9.95 per pound

Homemade Potato and Cheese Pierogies with Caramelized Onions and Sour Cream \$2.75 each

Medium Hot Banana Peppers Stuffed with Veal Sausage and Ricotta Cheese in a Pool of Marinara Sauce,

Topped with Mozzarella \$3.75 each

Oysters Rockefeller-Baked Oysters with Creamy Spinach and Melted Cheese \$2.50 each

Beau's Famous Chicken Sausage with Creole Mustard Sauce (Gourmet Magazine 1998) \$3.00 per person

Jumbo Shrimp with Cocktail Sauce \$4.00 each

Mini House Made Maryland Crab Cakes with Mustard Sauce \$3.50 each

House Made Mozzarella Sticks with Marinara \$2.00 each

Cultured Mussels in Garlic Butter or Spicy Marinara \$2.25 per person

Calamari Napolitano-Flour Dusted, Sautéed with Lemon, Garlic, Sweet Red Peppers, Scallion, Crusted Red Pepper and Sherry \$12.95 per platter (Serves 4 guests)

> Teriyaki Glazed Mini Beef Kebobs or Sweet & Sour Mini Chicken Kebobs \$3.50 each

Stuffed Mushrooms with Veal Sausage and a Vodka Tomato Cream Sauce or Crab Stuffed with an Asiago Cream Drizzle \$2.50 each

Seared Scallops with Saffron Cream Corn \$4.25 each

Assorted Deluxe Cold Canapés
Deluxe Smoked Salmon, Ahi Tuna & Crab \$3.50 each

Grilled Shrimp with Orange Anaheim Pepper Sauce \$3.50 each