

HORS D'OEUVRE SELECTIONS

** See Suggested Menu

Available as a Station for additional \$.50 per person



Poultry Selections

Chicken Marsala **

Sauteed chicken tenders, served with a Marsala wine sauce.

Buffalo Wings

An alternating assortment of Hot & Spicy, Bar-B-Que, and Italian wings.

Sesame Chicken

A strip of tender chicken breast is marinated in oil, dipped in a light tempura batter and rolled in a blend of sesame seeds and Japanese bread crumbs.

Chicken Scampi

Sautéed chicken tenders, served with a Scampi Sauce (traditional white wine, garlic & butter)

Chicken Miriam

Sauteed chicken tenders, served with Miriam Sauce (lemon herb & fresh mushrooms)

Marquis Chicken

Chicken breast coated with white sesame seeds, coconut shavings Japanese bread crumbs and seasonings, presented on an elegant knotted bamboo skewer.

Duck Spring Roll

Duck marinated in honey hoisin sauce with mushrooms and other Asian vegetables in a crispy spring roll.

Coconut Chicken

Strips of tender chicken breaded with panko and coconut milk and rolled in shredded coconut.

Oahu Chicken Pinwheel

Tender strips of chicken encrusted with macadamia nuts gently wrapped around juicy pineapple and a roasted red pepper. Presented elegantly on a knotted pick.

Chicken Hibachi Skewers

Juicy strips of chicken rolled around a colorful array of red, yellow, green bell peppers, scallions, and a hint of Monterey Jack cheese with jalapeño, lightly glazed with teriyaki seasoning.

Chicken Kabob with Pineapple

Teriyaki marinated chicken with green and red peppers and a chunk of pineapple on a wooded skewer.

Potato Skins

Potato skins baked to a golden brown.

Potato Knish

Potato filling inside a flaky puff pastry.

All prices subject to 20% service charge and 6% state sales tax.

Seafood Selections

Shrimp Provencale ** /

Large shrimp sautéed with our special recipe provencale (tomato and garlic) sauce.

Fried Shrimp

Plump shrimp, breaded and deep fried, served with a tangy cocktail sauce.

Clams Casino

Freshly shucked clams topped with seasoned bread crumbs, garlic and bacon.

Fried Scallops

Plump scallops, breaded and deep fried, served with a tangy cocktail sauce.

Shrimp Scampi

Large shrimp sautéed with traditional scampi sauce.

Shrimp Stuffers

Shrimp rolled in a panko breading and stuffed with a mouth watering crab meat stuffing.

Fried Calamari

Fresh calamari dusted with seasoned breading and deep fried.

Padded Oysters

Plump oysters gently tossed with seasoned bread crumbs and lightly sautéed.

Scallops in Wine

Fresh sea scallops sauteed in a delicate white wine sauce.

Lobster Cobbler

Lobster in a bechamel sauce with carrots, peas, and shallots, topped with buttered bread crumbs, presented in savory quiche cup.

Oysters Rockefeller

Freshly shucked oysters topped with spinach in a special cheese blend.

Malibu Coconut Shrimp

Our unique blend of Malibu rum, Coco Lopez and coconut batter on a butterflied shrimp.

Potato Selections

Potato Pancakes

Marty Resnick's mother's own special recipe.

Loaded Potato Skins

Potato skins filled with cheese and bacon baked to a golden brown.