

# Banquet Menu - Appetizers

**\$3.00 per person**

## **CROSTINI**

Thinly sliced french bread, toasted and topped with a blend of sun-dried tomatoes, red onion, calamata olives and parmesan cheese.

## **PHYLLO TRIANGLES**

Spinach, garlic, onion and feta cheese baked in a flaky phyllo dough.

## **EGG ROLLS**

Pork and vegetables rolled into a crisp wrapper. Served with Thai dipping sauce.

## **SALMON MOUSSE**

Alaskan salmon blended with cream cheese and fresh herbs. Served with fresh bread and sliced cucumbers.

## **TORTILLA ROLL-UPS**

A savory filling of spinach, bacon and ricotta cheese rolled in a flour tortilla.

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**\$4.50 per person**

## **CRUDITE TRAY**

Crisp, fresh vegetables attractively presented with a buttermilk garlic dipping sauce.

## **ALASKAN SMOKED SALMON LOX**

Thinly sliced alder smoked salmon lox drizzled with a lemon caper dressing and garnished with shaved red onion. Accompanied by brie cheese and fresh baked bread.

## **YAKITORI CHICKEN**

Chicken strips marinated in soy sauce, sesame oil, ginger and garlic. Served with an Asian dipping sauce.

## **SIRLOIN SKEWERS**

Tender beef sirloin skewers grilled and served on a bed of rice with mushroom demi and horseradish Dijon dipping sauce.

## **FRUIT TRAY**

A colorful arrangement of fresh seasonal fruit

## **SCALLOP STUFFED MUSHROOMS**

Large mushrooms caps, filled with a special scallop stuffing. Baked with parmesan cheese and topped with hollandaise.

## **COQUILLES ST. AUGUSTINE**

A Land's End specialty! Jumbo scallops wrapped in bacon and broiled. Topped with sauce béarnaise.

## **HOTCRAB AND ARTICHOKE DIP**

A delightful blend of crab, artichoke hearts, cream cheese, scallions and parmesan cheese. Baked to a golden brown and served with fresh bread.

**\$6.00 per person**

## **SHRIMP ROCKEFELLER**

Jumbo shrimp butterflied and stuffed with a savory blend of spinach, parsley, breadcrumbs and Pernod then wrapped in prociutto and topped with beurre blanc.

## **DELUXE CHEESE AND COLD CUTS**

Selected hard cheese with deli meat. Served with assorted breads.

## **ICED, PEELED SHRIMP**

The best quality available. Steamed in our own blend of spices and chilled. Served with lemon and cocktail sauce.

## **KACHEMAK BAY OYSTERS**

Served on the half shell with cocktail sauce and lemon OR Baked Rockefeller style and topped with hollandaise.

## **STEAMER CLAMS**

Local clams steamed in their own nectar with garlic, lemon juice, white wine and butter.

*All appetizer trays are prepared for 25 people or more. Each tray contain two pieces of each prepared appetizer (a tray for 25 people will contain 50 pieces).  
Current local tax and 18% gratuity added to all Food & Beverage charges.*