

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.

SALMON MOUSSE

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

PHYLLO TRIANGLES

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

TORTILLA ROLL-UPS

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

EGG ROLLS

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

\$4.50 per person

CRUDITE TRAY

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

FRUIT TRAY

A colorful arrangement of fresh seasonal fruit.

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.

SCALLOP STUFFED MUSHROOMS

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

YAKITORI CHICKEN

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

COQUILLES ST. AUGUSTINE

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

SIRLOIN SKEWERS

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

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.

KACHEMAK BAY OYSTERS

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

DELUXE CHEESE AND COLD CUTS

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

STEAMER CLAMS

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

ICED, PEELED SHRIMP

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

*All appetizer trays are prepared for 25 people or more. Each tray contains two pieces of each prepared appetizer (a tray for 25 people will contain 50 pieces).
Current local tax and 20% gratuity added to all Food & Beverage charges.*