



À LA CARTE HORS D'OEUVRES

Magleby's Breadstick Sandwiches ... \$3.0

Homemade breadsticks cooked daily sprinkled with parmesan cheese, sliced, and served with fresh cut lettuce, local tomatos, and your choice of:
Harvest Chicken Salad • Thick Cut Bacon • Black Forest Ham & Swiss
Sliced Turkey • Stacked Roast Beef • Barbecue Pulled Pork

Meat & Poultry

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| Wrapped Asparagus Spears \$3.5
Fresh cooked local asparagus spears wrapped in bacon or prosciutto. | Chicken Cordon Blue Bites \$3.5
Hand-breaded chicken breast rolled with mozzarella and ham. Baked and topped with our homemade garden gravy. |
| Devils on Horseback \$3.5
Prunes stuffed with local bleu cheese and wrapped in bacon. | Petite Tenderloin Medallions \$6.0
Two-ounce petite tenderloin bites grilled to perfection and topped with our house creamy peppercorn sauce. |
| Petite Beef Wellington Bites \$3.5
A marinated tenderloin with our mushrooms duxel and rosemary baked in a puff pastry | Petite Flat Iron Steaks \$6.0
Hearty steak bites grilled to perfection and topped with mushrooms, onions, and our homemade sauce. |
| Meatballs \$3.0
Cooked to perfection and topped with a house-made sauce. Comes with your choice of teriyaki, bordelaise, marinara, Swedish, or cranberry port. | Chicken Satay \$3.5
Marinated chicken brest charbroiled and drizzled with a homemade peanut sauce. |
| Stuffed Mushrooms \$3.5
Button Mushrooms stuffed with cream cheese, bacon, and Genoa salami and sprinkled with aged cheese. | Teriyaki Skewers \$3.5
Chicken, beef, or shrimp cooked over an open flame and smothered in our sweet teriyaki sauce. |
| Pin Wheels \$2.5
Rolled with homemade spread, spinach, cheese,, bell peppers, and choice of meat: turkey, ham, roast beef, or vegetarian. | Melon-Prosciutto-Mozzarella Skewers \$3.0
Fresh melon seasoned just right with cured prosciutto and fresh mozzarella. |
| French Drumstick \$3.5
Marinated and served with a tangy creamy tomato sauce. | |

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Fresh from the Sea

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| Crab & Avocado Dip \$3.0
Crab marinated in lime and fresh cilantro served with sliced avocado and corn tortilla chips. | Giant Shrimp Skewers \$5.0
A fun way to present a classic. Served with homemade cocktail sauce. |
| Shrimp Cocktail \$4.5
Large shrimp served with squeezed lemon and homemade cocktail sauce. | Smoked Alaskan Salmon \$5.0
Fresh salmon bites topped with our creamy dill sauce or fresh pineapple salsa. |
| Bacon Wrapped Shrimp \$4.5
Large shrimp wrapped in bacon and cooked to perfection. | |

Shooters

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| Homemade Soup Shooters \$3.0
Any of our homemade soups served in a shot glass.
Tomato Pesto, Tomato Corn Chowder, Minestrone, New England Clam Chowder, Country Vegetable, Roasted Red Bell Pepper, Chicken Tortilla | Green Salad Shooters \$2.5
Any of our fresh green salads served in a shot glass.
Apple Arugula, Baby Kale, Strawberry Spinach, Raspberry Chicken, Classic Caesar |
| Vegetable Shooters \$3.0
Served with homemade ranch, hummus, or roasted red pepper dip served in a shot glass. | Pasta Shooters \$3.0
Any of our classic pastas served in a shot glass.
Blackened Chicken Pasta, Rustic Penne Pasta, Spaghetti & Homemade Meatballs, Garden Vegetable Pasta, Gourmet Macaroni & Cheese |
| Giant Shrimp Shooters \$5.0
A fun way to present a classic. Giant shrimp served in a shot glass with homemade cocktail sauce. | |

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Vegetarian

- Bruschetta** \$3.0
Diced mozzarella, tomatoes, and onions marinated in olive oil and herbs.
- White Bean Bruschetta** \$3.0
Homemade white bean bruschetta with pine nuts and fresh basil. Served on mini toast.
- Cranberry Goat Cheese Bruschetta** \$3.5
Dried cranberries served with local goat cheese and tossed with fresh basil and balsamic vinegar.
- Grilled Crostini with Ricotta & Tomato** \$3.5
Sliced petite heirloom tomatoes served on a toasted sour dough with a pinch of ricotta.
- Caprese Bites** \$3.0
Fresh pulled mozzarella balls, basil leaves, and cherry tomatoes drizzled with aged balsamic and olive oil.
- Marinated Mint Cantaloupe** \$2.5
Fresh cut cantaloupe marinated overnight in mint and drizzled with fresh lime juice and sea salt.
- Fresh Seasonal Fruit** \$3.0
Served on platters or skewers in an elegant display.
- Salted Lime Watermelon** \$2.5
Fresh seasonal watermelon drizzled with lime and sprinkled with salt.
- Mac 'n' Cheese Shooters** \$2.5
Our Homemade mac 'n' cheese made with penne noodles, 4 cheeses, and topped with diced red bell peppers and chives served in a shot glass
- Domestic Cheese & Artisan Bread** \$3.0
Locally produced cheese and artisan bread garnished with fresh grapes and strawberries.
- Baked Brie with Fresh Berries & Nuts** \$4.0
Local brie wrapped in a flaky phyllo and baked. Served with fresh seasonal berries and nuts.
- Homemade Chips & Salsa** \$2.5
Homemade pico de gallo and guacamole served with our homemade corn tortilla chips. (Available in shooter style)
- Cream Cheese Dip** \$2.5
Roasted red pepper dip or fresh pesto dip served with baguettes and homemade corn tortilla chips.
- Spinach & Artichoke Dip** \$3.0
Smooth and creamy dip made in house. Served with sliced sourdough baguettes or homemade corn tortilla chips.
- Vegetable Platter** \$3.0
Served with homemade ranch, hummus, or roasted red pepper dip.
- Charcutery Board** \$5.0 - \$15
Cremine Salami, Prosciutto, and Pastrami, Specialty cheeses, walnuts, pecans, grapes, honey, and dried apricots served with crackers and Artesian breads served on large wooden boards. Specialty cheese and bread customized to your liking.

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