



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

Wrapped Asparagus Spears \$3.5

Fresh cooked local asparagus spears wrapped in bacon or prosciutto.

Devils on Horseback \$3.5

Prunes stuffed with local bleu cheese and wrapped in bacon.

Petite Beef Wellington Bites \$3.5

A marinated tenderloin with our mushrooms duxel and rosemary baked in a puff pastry

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.

Stuffed Mushrooms \$3.5

Button Mushrooms stuffed with cream cheese, bacon, and Genoa salami and sprinkled with aged cheese.

Pin Wheels \$2.5

Rolled with homemade spread, spinach, cheese,, bell peppers, and choice of meat: turkey, ham, roast beef, or vegetarian.

French Drumstick \$3.5

Marinated and served with a tangy creamy tomato sauce.

Chicken Cordon Blue Bites \$3.5

Hand-breaded chicken breast rolled with mozzarella and ham. Baked and topped with our homemade garden gravy.

Petite Tenderloin Medallions \$6.0

Two-ounce petite tenderloin bites grilled to perfection and topped with our house creamy peppercorn sauce.

Petite Flat Iron Steaks \$6.0

Hearty steak bites grilled to perfection and topped with mushrooms, onions, and our homemade sauce.

Chicken Satay \$3.5

Marinated chicken brest charbroiled and drizzled with a homemade peanut sauce.

Teriyaki Skewers \$3.5

Chicken, beef, or shrimp cooked over an open flame and smothered in our sweet teriyaki sauce.

Melon-Prosciutto-Mozzarella Skewers \$3.0

Fresh melon seasoned just right with cured prosciutto and fresh mozzarella.

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Fresh from the Sea

Crab & Avocado Dip \$3.0

Crab marinated in lime and fresh cilantro served with sliced avocado and corn tortilla chips.

Shrimp Cocktail \$4.5

Large shrimp served with squeezed lemon and homemade cocktail sauce.

Bacon Wrapped Shrimp \$4.5

Large shrimp wrapped in bacon and cooked to perfection.

Giant Shrimp Skewers \$5.0

A fun way to present a classic. Served with homemade cocktail sauce.

Smoked Alaskan Salmon \$5.0

Fresh salmon bites topped with our creamy dill sauce or fresh pineapple salsa.

Shooters

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

Vegetable Shooters \$3.0

Served with homemade ranch, hummus, or roasted red pepper dip served in a shot glass.

Giant Shrimp Shooters \$5.0

A fun way to present a classic. Giant shrimp served in a shot glass with homemade cocktail sauce.

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

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

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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 \$4.0

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.

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