



Sunset Hour Cocktail Party

\$25.00 per person*

Appetizer Display (Please choose **ONE**)

Spinach Artichoke Dip

Pita bread, small crudité and tortilla chips

Caprese with Tomato, Basil, Mozzarella with Balsamic Syrup

Tropical Fruits, Berries & Domestic Cheese

Joe's Skinny Dip, Hummus with Tatzki, Olives, Pita and Vegetable Crudite

Santa Cruz Queso with Tri-Color Chips & Salsa

Stationary Hors d'Oeuvres (Please choose **Three**)

Crispy Island Corn Fritters

With maple rum dipping sauce

Bonfire Shrimp Sweet Thai Chili & Crispy Noodles

Caribbean Sirloin Tips

Caprese Bruschetta

Grilled Italian bread topped with plum tomato, sweet basil and fresh mozzarella

Island Spice dusted with orange-chili hollandaise

Jamaican style, Swedish Meatballs

Tossed in a creamy, Jamaican jerk sauce

Blackened Scallops

Blackened in our own spice mix and glazed with mango syrup

Clams Casino

Whole Belly Clams topped with bell peppers, crisp bacon, butter and our house spice blend

Pecan Crusted Chicken

Fresh, hand cut tenders with honey whiskey glaze

Wild Mushroom Arancini

Creamy, fried Arborio rice balls accompanied by sharp cheese fondue

Mojo Pulled Pork Crostinis

Island seasoned with maple-rum BBQ and tobacco onions

Buffalo Chicken OR Wild Mushroom Strudel

Crisp phyllo dough stuffed with blend of choice and fresh cheeses. With roasted onion cream

Joe's Crab Fritters, Key Lime Aioli

Chipotle Butter Mussels with Grilled Breads

AND TO COMPLETE THE MENU...

Signature Display Mac & Cheese Bar **OR** Caribbean Rice & Black Bean Bowls

"Build your Own" with Topping Choices: Smoked Bacon, Pico de Gallo, Jerk Shrimp, Cheddar Cheese & Jalapeños
(*Sour Cream included on Caribbean bowls, Add Spicy Beef or Guacamole for \$1.99 per person)

(* Service charge (21%), taxes and set up fees NOT included in price)

The express menu is available for a two-hour reception. 25 guests min. Bar packages available to accompany your reception.