

Pellana

CLASSIC HORS D'OEUVRES

All Prices are Per Piece Unless Specified

HOT SELECTIONS

PETIT CRAB CAKES \$3

Watermelon, mango & cucumber salsa

LAMB LOLLIPOPS \$8

Domestic Rib Lamb Chop (2 oz. each)

BAKED BRIE & FIG COMPOTE \$2 p/pc (min 25 pieces)
on toasted ciabatta bread

SCALLOPS WRAPPED IN APPLE SMOKED BACON \$3.5 p/pc

GLAZED TENDERLOIN BEEF SKEWERS \$4 p/pc
Grilled with our Signature Marinade

PETIT PRIME STEAK SANDWICH \$6 p/pc
Sliced Tenderloin, Caramelized Onion, House Steak Sauce and Hors eradish cream

COLD SELECTIONS

SHRIMP COCKTAIL \$4

Served in an Ice Bowl with House Made Cocktail Sauce

BEEFSTEAK TOMATO CROSTINI \$2.5

Great Hill Bleu Cheese, Vidalia Onions & Balsamic reduction

AHI TUNA CANAPE \$3

Wasabi & Ginger Soy Sauce

RAW BAR

SHRIMP COCKTAIL \$4

OYSTERS ON ½ SHELL \$2.5

LITTLENECK CLAMS \$2

COLOSSAL CRAB \$5 P/P

LOBSTER TAIL & CLAW \$MKT

STATIONARY DISPLAYS

CHEESE & CRACKER DISPLAY \$6.95 p/per
Great Hill Bleu cheese, Vermont Cheddar, Aged Gouda
Ciabatta Bread & Assorted Crackers

FRESH FRUIT PLATTER \$6.95 p/per ~ In addition to cheese platter \$4 p/per
Fresh Fruit picked seasonally may include Strawberries, Grapes, Melon,
Raspberries, Blackberries, Blueberries, Mango, Apple etc...