

Pellana

CLASSIC HORS D'OEUVRES

All Prices are Per Piece Unless Specified

HOT SELECTIONS

PETIT CRAB CAKES \$3

with Cucumber & Fresh Fruit Salsa

LAMB LOLLIPOPS \$8

Domestic Rib Lamb Chop (3 oz. each)

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

on toasted ciabatta bread

SCALLOPS WRAPPED IN APPLE SMOKED BACON \$2.5 p/pc

SEARED SCALLOPS SCAMPI \$2.5 p/pc

On a toast point with Roasted Roma Tomato

GLAZED BEEF SKEWERS \$2.5 p/pc

Grilled with our Signature Marinade

PETIT PRIME STEAK SANDWICH \$4 p/pc

Sliced Tenderloin, Caramelized Onion, House Steak Sauce and Swiss cheese

RISOTTO FRITTER \$2.5 p/pc

Portobello Mushroom, Burgundy Demi-Glace

COLD SELECTIONS

SHRIMP COCKTAIL \$3

Served in an Ice Bowl with House Made Cocktail Sauce

BEEFSTEAK TOMATO CROSTINI \$2

Great Hill Bleu Cheese, Vidalia Onions & Balsamic reduction

SEARED AHI TUNA \$3

Wasabi & Ginger Soy Sauce

RAW BAR

SHRIMP COCKTAIL \$3

OYSTERS ON ½ SHELL \$2.5

LITTLENECK CLAMS \$2

JONAH CRAB CLAWS (Seasonal) \$4

LOBSTER TAIL & CLAW \$MKT

STATIONARY DISPLAYS

CHEESE & CRACKER DISPLAY \$4 p/per

Great Hill Bleu cheese, Vermont Cheddar, Aged Gouda

Ciabatta Bread & Assorted Crackers

FRESH FRUIT PLATTER \$5 p/per ~ In addition to cheese platter \$2.5 p/per

Fresh Fruit picked seasonally may include Strawberries, Grapes, Melon,
Raspberries, Blackberries, Blueberries, Mango, Apple etc...