

## Under The Tuscan Moon

### Mediterranean Chicken

Mediterranean Chicken Grilled to Perfection and Topped with Olives, artichokes, red peppers and onions.

### Rosemary & Garlic Shrimp

Jumbo shrimp with fresh rosemary and garlic in virgin olive oil. A zesty treat for the senses.

### Baked Brie

Baked brie wrapped in flaky puffed pastry and served with fresh baked bread and crackers.

### Vegetable Crudities

An assortment of market-fresh veggies served with our mouthwatering artichoke dip.

### Pita Toast

Toasted pita bread points served with a rich roasted red pepper and garlic dip.

### Mediterranean Treats

Imported olives, nuts and grapes.

### Roma Tomatoes

Fresh sliced Roma tomatoes served with Mozzarella cheese and Basil.

### Desserts/ Cookies/ Brownies

*\$22.99 per person. Plus Tax and Labor.*

## Dockside Barbecue

### Appetizers

Southern Crab Cakes with cocktail sauce, Pimento cheese with celery, carrot sticks & crackers.

### Entrees

Southern Pulled Pork Barbecue or Grilled Barbecued Chicken Breast served with soft buns, creamy Cajun slaw, redskin potato salad and grilled veggie salad with corn relish.

### Dessert

Peach cobbler with vanilla bean ice cream.

*\$18.99 per person. Plus Tax and Labor.*

## The Captain's Big Fiesta

*Brian's Favorite - Served with his fresh frozen Margarita's*

### Big Fiesta

Homemade chips served with tomato salsa, pineapple salsa, roasted red pepper dip and guacamole.

Ice bowl filled with jumbo shrimp cocktail and garnished with grapes.

Nine layered Mexican dip (no meat).

### Burrito Bar

Grilled Cilantro chicken strips.

Chopped pulled pork seasoned with tequila and spices.

Flour tortillas

Shredded cheese, diced onions and salsa.

Three bean salad.

Saffron rice.

### Dessert

Apple empanadas.

*\$18.99 per person. Plus Tax and Labor.*

## The Three Hour Tour

### Jamaican Sliced Pork Tenderloin

Delicious. Served with fresh baked dinner rolls, horseradish mayo and honey mustard. (Sliced beef tenderloin available/\$4.95 extra).

### Mini Maryland Crab Cakes

Served with cocktail or key lime dipping sauce.

### Chips & Salsa

Homemade chips with pineapple salsa, tomato salsa and guacamole.

### Baked Brie

Baked brie with walnuts and brown sugar served in puffed pastry with sliced bread and crackers.

### Jumbo Cajun Shrimp

Jumbo Cajun spiced shrimp cocktail.

### Fruit n' Veggies

Fresh fruit and vegetables combo tray with artichoke dip.

### Dessert

Small white chocolate macadamia nut cookies.

*\$22.95 per person. Plus Tax and Labor.*

## The Love Boat Selections

*Perfect for your Wedding!*

### Afternoon Soiree

- Imported cheese (blue/cheddar/gouda) served with fresh grapes and crackers.
- Large display of fresh fruit and veggies with homemade dips.
- Assorted tea sandwiches (cucumber/pimento cheese/chicken salad).
- Homemade rainbow pasta salad.
- Hot artichoke and spinach dip with pita toast points.

\$14.95 Per person plus tax and Labor

### Sunset Dinner

- Shrimp with cocktail sauce.
- Sliced smoked salmon.
- Caviar.
- Capers, sour cream, onion and chives.
- Carving station with beef tenderloin served with fresh baked dinner rolls, mayo and spicy mustard.
- Grilled vegetable platter.
- Smoked gouda mashed potatoes.

\$25.95 Per Person plus tax and Labor

### Dessert Selections

Priced upon request.

