

COCKTAIL SANDWICHES

Black Angus Meat Loaf Sliders: Fresh Black Angus Ground Beef, Sautéed Onions, Celery, Homemade Bread Crumbs, Garlic, Eggs, and Dried Thyme, baked, sliced, and served on a Potato Bread Bun	\$3.50
Turkey Sandwich: Smoked Turkey with Baby Field Greens a Slice of Roma Tomato and Durkees Mayonnaise on Grilled Flatbread	\$3.50
Roast Beef Sandwich: Medium Rare Roasted Beef Served on a Multi Grain Roll with Roasted Red Bell Peppers, Leaf Lettuce and a Champagne Mustard	\$3.50
Gourmet Ham And Three Cheese: Thinly Sliced Ham, American, Smoked Gouda, and Cheddar Cheese Placed on Sourdough Bread, That is buttered with a Parmesan Butter and Fried Golden Brown	\$3.50
Pulled Pork: Well Seasoned Slow Cooked Boston Butt Pork Roast, Pulled, then topped with a Homemade Creamy Garlic Cole Slaw & Bar B Q Sauce on a Potato Bread Bun	\$3.50
Grilled Portobello Mushroom, Roasted Red Peppers and Mozzarella on a Grilled Focaccia Bread	\$3.50
Open Face Smoked Salmon, Cream Cheese, Capers, Red onions and Alfalfa Sprouts on a Toasted Sourdough	\$3.50
Seared Ahi Tuna served Open Face with Asian Slaw and Wasabi Aioli	\$3.95
Tenderloin of Beef; Seasoned and Grilled Tenderloin of Beef served with Baby Field Greens on Ciabatta Bun with Creamed Horseradish	\$4.25

Prices are subject to 20% service charge and applicable tax

Prices are subject to change until both parties approve the proposal in writing and required deposit and signed policy page are received by the caterer.

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