



## Appetizers

One Pound Charred, Spicy Buffalo Wings with Celery Sticks  
and Bleu Cheese Dipping Sauce \$7.95 per pound

Homemade Potato and Cheese Pierogies with  
Caramelized Onions and Sour Cream \$2.25 ea.

Medium Hot Banana Peppers stuffed with Veal Sausage and  
Ricotta Cheese in a Pool of Marinara Sauce,  
Topped with Mozzarella \$3.75 ea.

Oysters Rockefeller-Baked Oysters with Creamy Spinach  
and Melted Cheese \$2.50 ea.

Beau's Famous Chicken Sausage with Creole Mustard Sauce  
(Gourmet Magazine 1998) \$3.00 per person

Jumbo Shrimp with Cocktail Sauce \$3.50

Mini House Made Maryland Crab Cakes with Mustard Sauce \$3.00 ea.

House Made Mozzarella Sticks with Marinara \$1.50 ea.

Cultured Mussels in Garlic Butter or Spicy Marinara \$2.25 per person

Calamari Napolitano-Flour dusted, Sautéed with Lemon, Garlic,  
Sweet Red Peppers, Scallion, Crusted Red Pepper  
and Sherry \$10.95 per platter (Serves 4 guests)

Teriyaki Glazed Mini Beef Kebobs or  
Sweet & Sour Mini Chicken Kebobs \$2.50 ea.

Stuffed Mushrooms with Veal Sausage and a Vodka Tomato  
Cream Sauce or Crab Stuffed with an Asiago Cream Drizzle \$2.00 ea.

Seared Scallops with Saffron Cream Corn \$3.00 ea.

Assorted Deluxe Cold Canapés  
Deluxe Smoked Salmon, Ahi Tuna & Crab \$3.00 ea.

Grilled Shrimp with Orange Anaheim Pepper Sauce \$3.50 ea

*Prices subject to change without notice*  
*Tax & 20% Gratuity not included 5/09*