

## À LA CARTE MENU ADDITIONS

### HORS D'OEUVRES

EACH SELECTION FEEDS UP TO 25 GUESTS

Goat Cheese, Charred Peach, Pecan & Honey on Crostini . . . . .	\$65	Cocktail Shrimp . . . . .	\$60
Vine Ripe Tomato & Mozzarella Bruschetta . . . . .	\$55	Loaded Potato Eggrolls . . . . .	\$55
Whipped Feta with Balsamic Fig Jam & Pistachio on Crostini . . . . .	\$65	Roasted Garlic Hummus Dip with Carrot & Celery . . . . .	\$60
Pimento Cheese Crostini . . . . .	\$45	Crudit� with Ranch or Blue Cheese . . . . .	\$60
Bacon Wrapped Dates . . . . .	\$60	Aqua Terra Bistro's Famous Bread & Spread . . . . .	\$50
Antipasto Skewers . . . . .	\$60	Fresh Fruit Skewers . . . . .	\$65

### CHARCUTERIE & CHEESE BOARDS

SMALL BOARDS FEED UP TO 25 GUESTS, MEDIUM BOARDS FEED UP TO 40 GUESTS, & LARGE BOARDS FEED UP TO 75 GUESTS

	Small	Medium	Large
<b>Charcuterie Board</b> <i>An array of domestic &amp; imported cured meats &amp; cheeses, specialty sauces, jams, nuts, fruit, warm bread &amp; lavash</i>	\$250	\$450	\$750
<b>Cheese &amp; Fruit Board</b> <i>An array of fresh cheeses, specialty sauces, jams, nuts, fruit, warm bread &amp; lavash</i>	\$180	\$320	\$480

### CHEF ATTEDED ACTION STATIONS

## CARVING STATIONS

<b>Prime Rib</b> <i>Garlic and herb roasted, served with horseradish cream sauce &amp; natural a'jus</i>	\$12/pp
<b>Pork Loin</b> <i>Pepper crusted &amp; bacon-wrapped, served with creole honey mustard &amp; maple bourbon glaze</i>	\$10/pp
<b>Tenderloin of Beef</b> <i>Garlic &amp; exotic mushroom duxelles, merlot demi-glance, gorgonzola butter</i>	\$15/pp

## PASTA STATION

\$8/pp

<b>Pasta</b> <i>Penne or Faifalle</i>	<b>Sauce</b> <i>Alfredo, Marinara, or Basil Pesto</i>	<b>Cheese</b> <i>Parmesan or Mozzarella</i>
<b>Toppings</b> <i>Baby spinach, kalamata olives, pepperoncini, onions, mushrooms, artichoke hearts, sundried tomato, herb blend, &amp; fresh garlic</i>		