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Transform the act of grazing into a culinary adventure by combining our tasty International style “small plates” with your favorite cocktail, wine, or sangria

Phyllo Triangles prosciutto, fontina cheese & parmesan wrapped in phyllo, topped with pear and garlic sauté 9

Mediterranean Platter capicola, sopressata, roasted peppers, manchego and Parmesan cheese, imported olives, artichokes, prosciutto and melon 10

Madrid Mushrooms stuffed with sun-dried tomatoes, pine nuts, mascarpone cheese, laced with a creamy tomato sauce 8

Basil Meatballs house-made, in a tomato basil sauce with grilled toast points 7

Spinach & Artichoke Dip served warm with crostini 9

Pork & Shrimp Pot Stickers with Hoisin sauce, Szechuan sauce & Asian slaw 7

Big Eye Tuna jerk spiced served with chili glaze, hoisin, orange ginger syrup, wasabi and green papaya salad 12

Tenderloin Canapés sweet chili glazed beef tenderloin, sliced thin 9 accompanied by Asian slaw and wasabi aioli on toasted baguette rounds

Peppercorn Crusted Beef Canape with wild mushrooms, caramelized onions, and horseradish aioli 8

Shrimp Cocktail with horseradish cocktail sauce 12

Bacon Wrapped Shrimp chili glazed over sweet & spicy mango papaya salad 10

Pancetta Scallops with roasted corn & tomato relish and corn saffron sauce 12

Garlic Shrimp sauteed with clams & mussels “Costa del sol” style 14

Sardines “de escabeche” mild and plump, marinated in a semi-sweet tomato sauce, served with lavosh crackers 6

Shrimp & Crab Cakes with spicy remoulade, sautéed spinach & pico de gallo 12

Mussels served in a spicy tomato broth garnished with toast points 8

Bruschetta “Tuscan style” rustic Italian bread, topped with fresh Mozzarella, 6 tomato, garlic, onion, parsley, basil, apricot nectar & balsamic syrup

Almond Stuffed Dates stuffed with smoked almonds and wrapped in bacon, 6 served on cheese-laced Belgian endive

Baked Brie in puff pastry with apricot preserves, topped with candied nuts 10

Chicken Enchilada Skillet two mini chicken enchiladas baked in an iron skillet 6

Mini Steak Quesadillas caramelized onions, gouda cheese, and avocado-tomato crème fraiche 6

Haystack Onion Strings lightly dusted in flour and buttermilk and deep fried 6

Friday Fish Fry – Lake Perch or Haddock served family style \$14.95 with coleslaw, potato salad, French fries, rye bread and potato pancakes