

Lloyd's Cocktail Party Hors d'oeuvres

pricing is per dozen with a 3 dozen minimum

Crudité

Traditional Fresh Carrots, Celery, Peppers, Broccoli & Cauliflower w/ Ranch Dipping Sauce
\$3.00 per person

Bruschetta

Toasted Crostini w/ Tomatoes, Basil, Olive Oil & Roasted Garlic
\$18.00

Pita Chips with Hummus

Crispy Pita Chips, Red Pepper & Garlic Hummus, Cucumber & Tomato
\$20.00

Chips, Salsa & Guacamole

Homemade Chips, Spicy Salsa & Fresh Guacamole
\$3.00 per person

Cheese & Fruit Display

Assorted Domestic & Imported Cheeses w/ Seasonal Berries, Melon, & Grapes
Served with Assorted Crackers
\$4.00 per person

Pork Pot Stickers

Crispy Pork Dumplings w/ Spicy Soy Sauce
\$20.00

Egg Rolls

Traditional Chinese Vegetarian Egg Roll w/ Szechwan Glaze
\$22.00

Coconut Shrimp

Battered and Deep Fried Shrimp w/ Spicy Sweet Chili Sauce
\$26.00

Thai Chicken Satay

Marinated Chicken w/ warm Peanut Sauce
\$22.00

Spicy Asian Tuna Tartar

Sushi Grade Tuna with Chile Aioli, Avocado, & Homemade Kettle Chips
\$26.00

Crab Rangoon

Cream Cheese, Crab in Crispy Wonton Wrapper
\$26.00

Buffalo Wings

Buffalo Hot Wings, Blue Cheese Dip & Celery Sticks
\$22.00

Mini Cheeseburgers

Mini Versions of our Famous Lloyd's Cheeseburger
\$24.00

Crispy Ravioli

Mushroom Ravioli w/ Marinara Sauce
\$20.00

Jalapeno Poppers

Stuffed w/ Cream Cheese
\$22.00

Chicken Tenders

Beer Battered Chicken Strips
Served w/ Honey Dijon & BBQ Sauce
\$22.00

Chicken Cordon Blue

Chicken, Ham & Swiss Rolled & Flash Fried
\$22.00

BBQ Chicken Flatbread

Grilled Chicken, Caramelized Sweet Onion, BBQ Sauce & Wisconsin Aged Cheddar
\$22.00

Fajita Burger Sliders

Mini Burgers, Fajita peppers, Provolone Cheese & Chipotle Ranch
\$24.00

Black Pepper & Blue Cheese Sliders

Black Pepper Crusted Burger, Bleu Cheese, Baby Lettuce & Black Pepper Aioli
\$24.00

Rueben Sliders

Corned Beef, Sauerkraut, Thousand Island & Rye
\$24.00

Beef Crostini

Toasted Crostini, Grilled Beef Tenderloin, Sautéed Mushroom, & Goat Cheese Crème Fraiche
\$26.00

Beef Carpaccio Flatbread

Beef Tenderloin, Roasted Red Pepper, Capers, Grilled Asparagus & Black Pepper Aioli
\$26.00

Bacon Wrapped Water Chestnuts

Crunchy Water Chestnuts, Applewood Smoked
Bacon & Sweet Chili Glaze
\$20.00

Bacon Wrapped Shrimp

Wild Caught Gulf Shrimp, Applewood Smoked
Bacon & Sweet Soy Glaze
\$26.00

Mini Crabcakes

Bite Sized Version of Our
Most Popular Appetizer
\$30.00

Smoked Salmon Flatbread

Smoked Salmon, Chopped Capers, Red Onion,
Chopped Egg & Sour Cream
\$26.00

Shrimp Scampi Skewers

Gulf Shrimp, Garlic, Butter & White Wine
\$26.00

Jumbo Shrimp Cocktail

Served w/ Cocktail Sauce, Fresh Horseradish,
Tabasco Sauce, & Lemon
*\$26.00

Crab Claws

Served w/ Cocktail Sauce, Fresh Horseradish,
Tabasco Sauce, & Lemon
*\$34.00

Buffalo Shrimp

Buffalo Style Fried Shrimp, Bleu Cheese Dip &
Celery Sticks
\$26.00

Beef Tenderloin Chips

Grilled Beef Tenderloin, Bleu Cheese, Red Onion
Marmalade & Kettle Chip
\$26.00

Brie & Strawberry Phyllo Tart

Brie, Chopped Pistachio, Strawberry, Balsamic
Preserves in Crispy Phyllo Shell
\$22.00

Sweet Onion & Goat Cheese Flatbread

French Goat Cheese, Caramelized Sweet Onion &
Balsamic Honey Reduction
\$22.00

Bleu Cheese Grapes

Soft Bleu Cheese Covered Red Grapes rolled in
Toasted Pistachio
\$18.00

Macaroni & Cheese Bites

Home Style Macaroni & Cheese w/ Crispy Crust
\$22.00

Mini Spanakopita Cups

Creamy Spinach in Crispy Phyllo Cup
\$21.00

Carving Stations

Roast Turkey Breast w/ Gravy & Cranberry Sauce
Accompanied with Assorted Breads
\$14.95 per person

Roast Baron of Beef w/ Au Jus & Horseradish Cream
Accompanied with Assorted Breads
\$16.95 per person

Roast Tenderloin of Beef w/ Au Jus & Horseradish Cream
Accompanied with Assorted Breads
\$24.95 per person