

Brian Coffey

 **CATERING** 

Tapas Options

2025-2026

Tomato and Basil Canapes

Smoked Salmon Canapes

Crab Tartlets

Baked Stuffed Littleneck Clams

Drunken Chicken in Sherry Sauce

Chicken wrapped in Apple-wood smoked bacon

Mushrooms stuffed with vegetables and cheese

Mushrooms stuffed with Italian Sausage

Pintxos Matrimonio

Marinated Octopus Salad

Linguine with white clam sauce

Pork Tenderloin in garlic Rosemary sauce

Creamed Spinach Voul-a-Vants

Grilled Asparagus wrapped in Ham

Shrimp in garlic sauce

Chorizo sausage with roasted peppers and onions

Baby Lobster Salad Rolls

Zucchini stuffed with shrimp

Pave Potatoes with Ham

Vegetable Cakes with Lemon Aioli

Beef Tenderloin tips in green peppercorn sauce

Chef Carved Beef Tenderloin with assorted sauces and finger rolls

Tapas (aka small plates) are delicious dishes of food originally created in the Andalusia region of Spain; these small plates have gained great popularity here in the U.S. Originally designed as “street food” and served in pubs all over the region, they are now popular as not only an appetizer but for a meal as well. Tapas are great for parties that are informal and guests can move around and socialize with their “small plates” especially when there is not enough seating for everyone.

**Food Allergy? Please be advised that any of our food products may contain, or may have come in contact with food allergens, including eggs, fish, dairy, nuts, shellfish, and wheat. If you have anyone in your group that may have any dietary restrictions it is your responsibility to let us know prior to choosing menu items.*