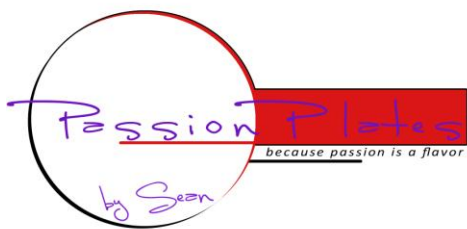
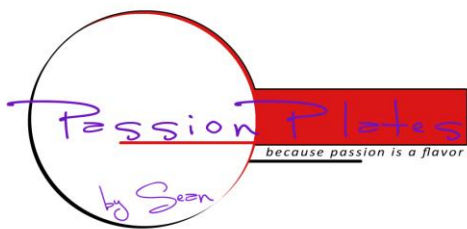


Menu Options – summer griller

Appetizers	Price (prices/10 people)
<input type="checkbox"/> Shrimp Cocktail in a court bouillon	\$60
<input type="checkbox"/> Peel-n-Eats w/ old bay	\$50
<input type="checkbox"/> Seared Tuna Bites	\$50
<input type="checkbox"/> Garlic and Roasted Red Pepper Hummus w/ Pita & Veggies	\$30
<input type="checkbox"/> Italian Hoagie Rolls prosciutto, capicola, salami, and sharp provolone wrapped around shredded lettuce, sliced onions, and sliced tomatoes in EVOO, Salt, Pepper, and Oregano.	\$40
<input type="checkbox"/> Bruschetta	\$30
<input type="checkbox"/> Veggies & Dip baby carrots, celery, red bell pepper, & ranch or blue cheese dip	\$35
<input type="checkbox"/> Cheese/Meat/Olive Platter Aged Cheddar, Stilton Blue, Emmentaller, Prosciutto, Summer Sausage, Manzilla Olives, Black Olives, and Kalamata Olives,	\$75
<input type="checkbox"/> Scandinavian Cheese Dip shredded cheddar, diced pimentos, mayonnaise.	\$35
<input type="checkbox"/> Pizzeta w/ garlic, rosemary, EVOO, and Parmesan Regiano	\$30
<input type="checkbox"/> Bread & Infused Dipping Oil	\$20
Salads	
<input type="checkbox"/> Classic Caesar Salad – Romaine, grated parmesean, garlic powder, ground pepper, garlic croutons, and Caesar Dressing, topped with shaved parmesean reggiano	\$30
<input type="checkbox"/> Tossed Salad – Spring Mix, onions, tomatoes, celery, carrots, red pepper, croutons. Served with an assortment of dressings on the side. Balsamic Vinaigrette, Blue Cheese, Ranch,	\$35
<input type="checkbox"/> Iceberg Wedges – Wedges of Iceberg lettuce topped with diced tomatoes and blue cheese crumbles, drizzled with balsamic vinaigrette.	\$25
Entrees	
<input type="checkbox"/> Crab cakes	\$100
<input type="checkbox"/> Shrimp Scampi w/ angel hair	\$70
<input type="checkbox"/> Herb Encrusted Pork Tenderloin w/ port wine reduction	\$50
<input type="checkbox"/> Sweet Italian Sausage sautéed w/ peppers, onions, and garlic.	\$35
<input type="checkbox"/> Grilled Teriyaki Pork Chops	\$40



<input type="checkbox"/> Ribs w/brown sugar bourbon bbq sauce	\$50
<input type="checkbox"/> Sliced London Broil	\$40
<input type="checkbox"/> Garlic Glazed Sirloin Steak	\$50
<input type="checkbox"/> Grilled Ribeye	\$150
<input type="checkbox"/> Grilled NY Strip	\$150
<input type="checkbox"/> Handmade Burgers	\$50
<input type="checkbox"/> Balsamic/Garlic Marinated boneless chicken	\$50
<input type="checkbox"/> Italian Herbed bone-in Chicken	\$50
<input type="checkbox"/> Dittalini w/ pancetta, chicken, & white wine broth	\$65
Sides	
<input type="checkbox"/> glazed carrots	\$20
<input type="checkbox"/> green beans	\$20
<input type="checkbox"/> snow peas	\$20
<input type="checkbox"/> grilled corn on the cob	\$30
<input type="checkbox"/> boiled corn on the cob	\$20
<input type="checkbox"/> baked potatoes	\$20
<input type="checkbox"/> herbed basmati rice	\$20
<input type="checkbox"/> pasta salad	\$30
<input type="checkbox"/> marinated mushrooms	\$25
<input type="checkbox"/> caramelized onions	\$15
<input type="checkbox"/> blue cheese sauce	\$25



Desserts

<input type="checkbox"/> Strawberry Sin strawberries, brown sugar, butter, and Kahlua served over vanilla ice cream and pound cake	\$50
<input type="checkbox"/> Fruit strawberries, pineapple, & melon served with a pina colada whipped cream.	\$40
<input type="checkbox"/> Crème Brulee served in shortcake cups	\$60

Beverage Service

<input type="checkbox"/> Water	\$20
<input type="checkbox"/> Iced Tea	\$30
<input type="checkbox"/> Assorted Sodas	\$30
<input type="checkbox"/> Coffee/Tea Service	\$30
<input type="checkbox"/> Assorted Wines (circle the wines you would like)* White Zinfandel Chardonnay Chablis Pinot Grigio Moscato Riesling Cabernet Sauvignon Merlot Pinot Noir Malbec Zinfandel Shiraz	\$15/bottle
<input type="checkbox"/> Assorted Beers (circle the beers you would like)* Miller Lite Bud Lite Coors Lite Amstel Lite Heineken Lite Corona Lite Budweiser MGD Yeungling Corona Sam Adams Victory New Castle Sierra Nevada Samuel Smith Nut Brown Ale Bass Guinness Flying Fish Porter	\$15/six pack
<input type="checkbox"/> Assorted Mixed Drinks (circle the liquors you would like)* Vodka Gin Rum Spiced Rum Tequila Bourbon Jack Daniels Whiskey Scotch Irish Whisky Liquors - Bailey's Frangelico Kahlua Apple Pucker Watermelon Pucker Peach Schnapps Chambord Godiva	\$25/bottle well \$35/bottle premium

* any unopened bottles or six packs can be returned to PassionPlates and you will be refunded. All opened bottles or broken six packs must remain with the customer and will be charged at full price.