

Some Menu Items May Require 48 Hours Notice

HORS D'OEUVRES (cold)

- Spicy Shrimp with Lemon-Herb Cocktail Sauce (\$2.25/ea.)
- Jamaican Jerk Shrimp with Summer Fruit Salsa (\$2.25/ea.)
- Cucumber Round with Smoked Salmon and Dill Crème Fraîche (\$1.95/ea.)
- Bruschetta with Herb Pesto, Chèvre & Tomato (\$1.50/ea.)
- Crostini with Beef Tenderloin and Horseradish Crème (\$1.95/ea.)
- Ginger Peanut Glazed Thai Chicken Satay Skewers (\$1.75/ea.)
- Artisan Cheese Platter with Fruit and Crackers (\$55)
- Antipasto Platter (\$65)
- Crudités Basket with Garlic-Herb Dip (\$35)
- Santa Fe Platter with Red Bean Pesto, Salsa Cruda, Sour Cream and Olives (\$35)

HORS D'OEUVRES (hot)

- Miniature Beef Wellington (\$2.25/ea.)
- Wild Porcini Mushroom Puffs (\$1.75/ea.)
- Coconut-Crusted Shrimp with Fiery Apricot Dipping Sauce (\$2.25/ea.)
- Crostini with Caramelized Onion and Gorgonzola (\$1.50/ea.)
- Mushroom Caps Stuffed with Sausage and Béchamel (\$1.75/ea.)
- Mini-Crab Cakes with Creole Remoulade (\$1.95/ea.)
- Asparagus and Fontina wrapped in Phyllo (\$1.50/ea.)
- Clams Casino with Herb Crumbs and Bacon (\$1.75/ea.)
- Southwestern Veggie Cornucopias (\$1.50/ea.)
- Skewered Jumbo Scallops wrapped in Bacon (\$2.25/ea.)
- Chicken and Monterey Jack Quesadilla Horns (\$1.75/ea.)
- Thai Chicken and Cashew Spring Rolls (\$1.75/ea.)
- Fig and Mascarpone Beggar's Purses (\$1.75/ea.)

## SALADS AND COLD PLATTERS

Caprese Salad with Ciliegine Mozzarella and Grape Tomatoes, Basil  
& Extra-Virgin Olive Oil (\$6.95/lb)

Sunshine Salad-Baby Greens, Mandarin Oranges, Cucumbers and  
Walnuts with Raspberry Vinaigrette (\$3.50/pp.)

Field Green Salad with Seasonal Dried Fruit, Chèvre and Honey-  
Thyme Vinaigrette (\$3.50/pp.)

Mixed Green Salad with Honey-Thyme Vinaigrette (\$2.95/pp)

Orzo with Fresh Basil, Tomato and Pine Nuts (\$5.95/lb)

Orzo with Roasted Eggplant and Red Onion (\$5.95/lb.)

Black Bean and Corn Salad (\$5.95/lb.)

Tortellini Salad with Roasted Peppers and Feta (\$6.95/lb)

WBG Potato Salad with Dijon Vinaigrette (\$4.95/lb)

Apple-Dill Cole Slaw with Fresh Dill (\$3.95/lb)

Spicy Broccoli Slaw (\$3.95/lb)

Chef Lori's Famous Chicken Salad (\$7.95/lb.)

Curried Chicken Salad with Mango Chutney (\$7.95/lb.)

West Bay Tuna Salad with Capers and Fresh Dill (\$6.95/lb.)

Boar's Head Deli Meat and Cheese Platter with Assorted Rolls  
(\$5.95/pp.)

Sandwich Platter (Traditional & Wraps-\$6.95/ea., Finger-\$2.95/ea.)

## ENTREES (Hot & Cold)

- Chicken Niçoise over a bed of Baby Greens (\$7.95/pp.)  
Grilled Breast of Chicken with Lemon and White Wine Sauce  
(\$7.95/pp.)  
Seared Cajun Salmon with Fresh Cucumber Mousse (\$9.95/pp)  
Roasted Beef Tenderloin Sliced and Fanned on a Platter with  
Cracked Peppercorn Sauce (\$155.00)  
Grilled Sea Scallops with Ginger-Honey Glaze over Fresh Julienne  
Vegetables (\$14.95/pp)  
Grilled Breast of Chicken and Farfalle with Spinach, Gorgonzola and  
Tomato (\$40.00/pan)  
Chicken and Black Bean Burritos (\$29.95/pan)  
Vegetarian Lasagna (\$42.00/pan)  
Traditional Lasagna (\$45.00/pan)  
Seafood Lasagna-Crab, Shrimp and Scallops with Béchamel  
(\$68.95/pan)  
Eggplant Parmesan (\$45.00/pan)  
Shepherd's Pie (\$36.00/pan)  
Quiche (\$18.00)  
Chowders, Soups and Stews by the Quart (\$7.50/qt~2 Qt. minimum)

## ACCOMPANIMENTS

- Baby Red Bliss Potatoes in an Herb Butter (\$5.95/lb.)  
Garlic-Herb Smashed Potatoes (\$4.95/lb.)  
Potatoes Dauphine-Yukon Gold Potatoes Layered with Gruyere and  
Shallots (\$25.00/pan~ serves 8-10)  
Roasted Sweet Potato Wedges (\$5.95/lb.)  
Couscous with Tiny Peas, Fresh Mint and Lemon (\$5.95/lb.)  
Red Quinoa and Rice with Veggies (\$6.95/lb.)  
Asian Peanut Noodles with Red Pepper and Scallions (\$5.95/lb.)  
Red Lentil Salad with Scallions and Dijon Vinaigrette (\$5.95/lb.)  
Green Beans with Olive Oil and Roasted Peppers (\$5.95/lb.)  
Roasted Seasonal Vegetables (\$5.95/lb.)

## DESSERTS

- Homemade West Bay Gourmet Cookie Platter (2 dozen minimum)  
\$12.00

WBG Can Provide All Staffing, Rentals and Bar Services That You  
May Require. Please Call to Request a Customized Quote for Your  
Event.