
THE FILLMORE ROOM

IN THE BOULEVARD WOODGRILL

FEATURED HORS D'OEUVRES

The following are priced per piece w/ a 50 piece minimum

- NEW** ★
Homemade Meatballs w/ Fresh Marinara
Jamaican Jerk Chicken Drumettes
Crab Stuffed Crimini Mushroom Caps
Tandoori Chicken Satay w/ Cucumber Sauce
Southwest Chicken and Avocado Mini-Chimichangas
Panko-Crusted Shrimp w/ Hot and Sour Mustard Sauce
Grilled Vegetable Kabob w/ Tamarind-Soy Sauce
NEW ★
Carolina-Style Shredded Pork Rolls
Sweet and Spicy Thai Beef Satay w/ Tamarind Sauce
Fresh Crab Spring Roll w/ Hot and Sour Mustard
Fresh Shiitake Mushroom Spring Roll w/ Ginger Soy Sauce
Baked Crab, Spinach and Artichoke Dip
Large Shrimp Cocktail
Mini Jumbo Lump Crab Cake
NEW ★
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Broiled Shrimp and Scallop Brochette
Red Gazpacho Shot w/ Avocado Garnish

FEATURED PLATTERS

The following are priced as marked (each platter serves 50 - 75 people)

- Balsamic Basil Tomato Bruschetta
Fresh Seasonal Fruit Platter
Sesame-Garlic Hummus w/ Pita Points & Roasted Veggies
NEW ★
Traditional Peruvian Shrimp Ceviche
Fresh Tomato, Mozzarella and Basil Caprese Salad Tray
Fresh Vegetable Crudite w/ Buttermilk Ranch
Artisan Cheese and Cracker Platter
Smoked Salmon and Dill Crème Fraiche Crostini
Chilled Roast Beef w/ Fresh Horseradish Cream
NEW ★
Prosciutto di Parma Wrapped Asparagus Spears
Artisan Smoked Salmon Platter w/ Traditional Garnish
Dessert Platter

FEATURED ENTRÉE LIST

- Molasses and Rum Brushed Baby Back Ribs**
Gauva Glazed Pork Loin w/ Fresh Pineapple Relish
Jumbo Lump Crab Cakes w/ Fresh Herb Remoulade
NEW ★ Petite Filet w/ Tomato-Garlic Aus Jus and Carmelized Onions
Vegetarian Gateaux w/ Marinara Sauce
Honey-Ginger Marinated Chicken w/ Fresh Pineapple Relish
Marinated Skirt Steak in Tamarind-Soy Sauce
Homemade Beef, Veal and Pork Meatloaf w/ Marinara Sauce
Woodgrilled Norwegian Maple BBQ Salmon
NEW ★ Baked Penne Pasta w/ Marinara Sauce and Italian Sausage
Woodgrilled Swordfish w/ Ginger and Black Bean Puree

FEATURED SIDES LIST

- Boulevard Buttermilk Mashed Potatoes**
Baked Fontina and Gruyere Macaroni and Cheese
Chilled Haricot Vert, Carrot and Dill Salad
Creamed Spinach w/ Imported Parmesan Cheese
Rosemary and Garlic Roasted Red Bliss Potatoes
Sautéed Seasonal Vegetable Medley