

firefly grill catering

firefly celebrates farmers and artisans who grow and raise their food consistent with our green philosophy.

We source the freshest & highest quality, seasonally correct, sustainably grown, raised & foraged food from local farmer's & around the globe.

The below information is simply a guide, firefly grill is a full service caterer with limitless possibilities.

The **firefly** can accommodate your every wish.

appetizers Serves 6-8

firefly Hummus Snack 24.95

House-made Hummus served with Tzatziki Sauce, Muenster Cheese, Swedish Mustard and Brick-oven Flat Bread

House-made Crab Rangoon 32.50

Real Blue Crab and hand rolled served with Sweet Chili Sauce

Crispy Chicken Wings 28.50

Buffalo Hot with Choice of Blue Cheese, Honey Mustard or Ranch dipping Sauce
Served with Carrot and Celery Sticks

Sam's Favorite Hot Cheese Dip 24.95

Served with Warm & Crispy Sourdough Baguettes

Thai Lettuce Cups 48.95

Satay Chicken Strips, Carrots, Sprouts, Coconut Curry Noodles & Lettuce Leaves
Served with Peanut, Sweet Red Chili and Tamarind-Cashew Sauces

Morel Mushrooms (seasonal) Market Price

Served with House-made Aioli

firefly garden Fried Green Tomatoes (seasonal) 25.50

Served with House-made Aioli

Guacamole Made-to-Order 32.95

Ripe Avocado, Onion, Tomato, Chiles, Cilantro and Fresh Lime.
Served with House-made Tortilla Chips, Salsa and Sour Cream

Quesadillas 34.95

Grilled Flour Tortilla Filled with Melted Cheese, Green Onions and Chiles, Served with Guacamole, Salsa and Sour Cream with Chicken 42.95

Vietnamese Fresh Spring Rolls 38.95

Delicate Rice Paper Rolls with Asparagus, Shiitake Mushrooms, Carrots, Rice Noodles, Green Onion, Cilantro and Shrimp. Served with Peanut Sauce

firefly Ocean Salvagers available at Market Price

Fresh Cold Water Oysters, Live Maine Lobster, Crab Louis, U-15 Shrimp accompanied with all of the classic enhancements

appetizers Serves 6-8

firefly House-made Chips & Boursin 14.95

firefly Vegetable Tray 24.95

Seasonal Selections with House-made Dipping Sauce

firefly Caviar & Duck Egg Mold 28.95

Niall's famous Duck Egg Salad topped with Caviar served with House-made Crostinis

firefly Harvest Platters Market Price

Assortment of House-cured Meats and Fish & House-made Pâtés
Served with House-made Crostinis & classic enhancements

firefly Artisan Cheese Plate Market Price

Served with House-made Crostinis

firefly Escargot 45.95

Organic Basil Raised Escargot with Mushroom Ragout & Garlic Butter served with a Crispy Sourdough Baguette

Hand Rolled Sushi & Sashimi Platters Market Price

the Finest Fish flown in from around the world

Mini Spanakopitas 28.95

Greek Savory Pastries filled with Spinach & Feta Cheese

firefly Tapenade Plate 25.95

Garden Pesto, Sun-dried Tomato & Olive Tapenades served with house-made crostinis

Fresh Maine Lobster & Avocado Stacks market price

Fresh Maine Lobster Stacked with Mango & Avocado Drizzled with Champagne Vinaigrette

firefly Baked Brie Tartlets 32.95

with Brown Sugar & Slivered Almonds

firefly garden Jalapeno Poppers (seasonal) 28.95

Jalapeno Pepper from our Garden stuffed with House-made Ricott Cheese served with a locally foraged Black Berry Reduction

firefly House-made Crabcakes 48.95

Served with House-made Tartar Sauce