

HORS D'OEUVRES

BUTLERED

CHOICE OF FIVE: \$15/PERSON / HOUR

CHOICE OF SEVEN: \$18/PERSON / HOUR

COLD

TOMATO / BASIL & MOZZARELLA SKEWERS (V) (GF)

RED ONION MARMALADE AND WHIPPED GOAT CHEESE CANAPÉ (V)

FRESH TOMATO AND BASIL BRUSCHETTA (V)

LOBSTER, CRAB & MANGO PHYLLO CUP

*SHRIMP COCKTAIL SHOOTERS, COCKTAIL SAUCE (GF)

*Prepared in Increments of 25 / \$60 for 25 Pieces

HOT

CHICKEN QUESADILLA / CILANTRO-LIME SOUR CREAM

MINIATURE BEEF WELLINGTONS / HORSERADISH SAUCE

MINIATURE BROCCOLI AND CHEDDAR QUICHE (V)

ITALIAN SAUSAGE STUFFED MUSHROOMS (GF)

MINIATURE MARYLAND CRAB CAKES / PINK TARTAR SAUCE

HEBREW NATIONAL FRANKS IN A BLANKET / SPICY BROWN MUSTARD

PORK POT STICKERS / TERIYAKI GLAZE

SPANAKOPITA (V)

CRABMEAT STUFFED MUSHROOMS

BEEF SLIDERS / AMERICAN CHEESE / DILL PICKLE/SECRET SAUCE

ARTISAN CORN & JALAPENO JACK CAKES / SWEET CHILI SAUCE (V) (GF)

SEA SCALLOPS WRAPPED IN BACON (GF)

MINI LAMB GYRO / TZATZIKI SAUCE

ASIAN TUNA TARTAR / COCKTAIL SPOON (GF)

RASPBERRY ALMOND AND BRIE / RASPBERRY SAUCE (V)

VEGETABLE COCKTAIL SPRING ROLL / SWEET AND SOUR SAUCE (V)

VEGETABLE EMPANADA / CILANTRO LIME CREAM (V)

MACARONI & PEPPER JACK CHEESE BITES (V)

COCONUT SHRIMP / SWEET CHILI SAUCE

CHICKEN CORDON BLEU BITES / BLEU CHEESE SAUCE

*ROASTED BABY LAMB CHOPS / ROSEMARY DEMI-GLACE (GF)

Additional \$2 / Person

GLUTEN FREE OPTIONS - (GF)

VEGETARIAN OPTIONS - (V)

HORS D'OEUVRES

(CONTINUED)

STATIONARY

BAKED BRIE DISPLAY	\$8/PERSON
Creamy French Brie Cheese Wheel Baked / Flaky Puff Pastry	
Brown Sugar / Honey / Almond Glaze	
Fresh Strawberries / Toasted Baguette Rounds	
DOMESTIC CHEESE AND CRUDITÉ DISPLAY	\$9/PERSON
Mild Cheddar / Muenster / Gouda / Smoked Mozzarella	
Pepper Jack / Swiss / Assorted Crackers	
Fresh Cut Vegetables / Ranch Dipping Sauce	
Add Fresh Fruit	\$4/PERSON
MEDITERRANEAN DISPLAY	\$11/PERSON
Hummus / Marinated Mushrooms / Tabbouleh	
Stuffed Grape Leaves / Feta Cheese / Roasted Peppers	
Marinated Artichoke Hearts / Grilled Pita	
ANTIPASTO DISPLAY	\$15/PERSON
Assorted Italian Meats and Cheeses / Marinated Mozzarella	
Roasted Peppers / Pickled Vegetables / Marinated Tomatoes	
Stuffed Cherry Peppers	
RAW BAR SEAFOOD STATION*	
Clams on the Half Shell	\$100/100 PIECES
Oysters on the Half Shell	\$225/100 PIECES
Shrimp Cocktail	\$250/100 PIECES
Cocktail Sauce / Lemons	
<i>(minimum order is for 100 Pieces per Item)</i>	
SUSHI STATION	\$250/50 PIECES
Spicy Tuna Roll / Crab Roll / Rainbow Roll / Philadelphia Roll	
Salmon Roll / Veggie Roll / Monkey Roll / California Roll / Bonsai Roll / Shrimp Tempura Roll	
Spicy Mayonnaise / Sriracha / Soy Sauce / Wasabi / Pickled Ginger	
Rare Seared Black and White Sesame Tuna	\$150/50 PIECES
Spicy Mayonnaise / Sriracha / Soy Sauce / Wasabi / Pickled Ginger	

*PROFESSIONAL SHUCKER FEE FOR RAW BAR \$75