Hors d’ Oeuvres

**Butlered**

Choice of Five: $15/Person / Hour

Choice of Seven: $18/Person / Hour

## **Cold**

## Tomato / Basil & Mozzarella Skewers **C:\Users\bfisher\Desktop\Vegetarian Symbol.jpg** **C:\Users\bfisher\Desktop\Small GF.jpg**

## Red Onion Marmalade and Whipped Goat Cheese Canapé **C:\Users\bfisher\Desktop\Vegetarian Symbol.jpg**

## Fresh Tomato and Basil Bruschetta **C:\Users\bfisher\Desktop\Vegetarian Symbol.jpg**

## Lobster, Crab & Mango Phyllo Cup

## \*Shrimp Cocktail Shooters, Cocktail Sauce **C:\Users\bfisher\Desktop\Small GF.jpg**

 \*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 **C:\Users\bfisher\Desktop\Vegetarian Symbol.jpg**

## Italian Sausage Stuffed Mushrooms **C:\Users\bfisher\Desktop\Small GF.jpg**

## Miniature Maryland Crab Cakes / Pink Tartar Sauce

## Hebrew National Franks in a Blanket / Spicy Brown Mustard

## Pork Pot Stickers / Teriyaki Glaze

## Spanakopita **C:\Users\bfisher\Desktop\Vegetarian Symbol.jpg**

## Crabmeat Stuffed Mushrooms

## Beef Sliders / American Cheese / Dill Pickle/Secret Sauce

## Artisan Corn & Jalapeno Jack Cakes / Sweet Chili Sauce **C:\Users\bfisher\Desktop\Vegetarian Symbol.jpg C:\Users\bfisher\Desktop\Small GF.jpg**

## Sea Scallops wrapped in Bacon **C:\Users\bfisher\Desktop\Small GF.jpg**

## Mini Lamb Gyro / Tzatziki Sauce

## Asian Tuna Tartar / Cocktail Spoon **C:\Users\bfisher\Desktop\Small GF.jpg**

## Raspberry Almond and Brie / Raspberry Sauce **C:\Users\bfisher\Desktop\Vegetarian Symbol.jpg**

## Vegetable Cocktail Spring Roll / Sweet and Sour Sauce **C:\Users\bfisher\Desktop\Vegetarian Symbol.jpg**

## Vegetable Empanada / Cilantro Lime Cream **C:\Users\bfisher\Desktop\Vegetarian Symbol.jpg**

## Macaroni & Pepper Jack Cheese Bites **C:\Users\bfisher\Desktop\Vegetarian Symbol.jpg**

## Coconut Shrimp / Sweet Chili Sauce

## Chicken Cordon Bleu Bites / Bleu Cheese Sauce

## \*Roasted Baby Lamb Chops / Rosemary Demi-glace **C:\Users\bfisher\Desktop\Small GF.jpg**

 *Additional $2 / Person*

*Gluten Free Options -* ******

*Vegetarian Options -* ******

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

*(minimum order is for 100 Pieces per Item)*

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