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**Hors D’oeuvres**

PASSED HORS D’OEUVRES

All our handmade hors d’oeuvres are available passed or stationary. There is a 25 piece minimum per selections. For most receptions the chef suggest a mix of 3-4 items. Custom hors d’oeuvres are available for your special occasion.

**Hot**

@ $3++each

Spinach & Feta Spanakopita

Crispy Sesame Chicken with Sweet Chili Sauce

Mushroom Caps Stuffed with Herbs & Cheese

Thai Chicken Sate with Peanut Sauce

Jala-mango Meatballs

Shiitake Leek Spring Rolls with Sweet & Sour Sauce

Tomato Soup Shooter with Grilled Cheese

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@$4++each

Coconut Shrimp with Sweet Chili Sauce

Crab Rangoons with Dipping Sauce

Sea Scallops Wrapped in Applewood Smoked Bacon

Miniature Beef Wellington in Puff Pastry

Maryland Style Mini Jonah Crab Cakes with Lemon Caper Aioli

Miniature Kobe Sliders

Lobster Bisque Boule

**Cold**

@ $3++each

Fresh Mozzarella & Vine Ripe Tomato Bruschetta

Apple, Brie and Candied Walnut Crostini

Gazpacho Shooter

Caprese Skewers

Curried Deviled Eggs

Avocado Goat Cheese Truffles

@ $4++each

Jumbo Shrimp Cocktail with Cocktail Sauce

Peruvian Scallop Ceviche

Sesame Tuna on Crispy Wonton with Ponzu Sauce & Wasabi

Phyllo Cups with Jonah Crab Salad

Miniature Maine Lobster Rolls *(market price)*

++20% function surcharge and 7% state and local taxes are not included in price

Menus and prices are subject to change without notice

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**Hors D’oeuvres**

**Continued...**

DISPLAYED PRESENTATIONS

Minimum of 20 people

**Artisan Cheese**

International and Local Cheeses, Fresh & Dried Fruits, Toasted Nuts, Assorted Crackers

@ 7++per person

**Fresh Fruit**

Cantaloupe, Honeydew, Pineapple, Grapes, Assorted Berries

@ 5++per person

**Vegetable Crudités**

Seasonal Vegetable assortment accompanied by Hummus & Peppercorn Ranch Dip

@ 5++per person

**Baked Brie**

Double Cream Brie wrapped in Puff Pastry with Seasonal Fruit Compote, served with assorted Crackers & Toasted Breads

@ 8++per person

**Smoked Salmon**

Hardwood Smoked Wild Salmon, Farm Fresh Eggs, Capers, Red Onion, Boursin

&Toasted Bagel Chips

@ 14++per person

**Chips & Salsa**

Fresh Tomato Salsa, Cilantro-Lime Guacamole & Southwestern Black Bean Dip, served with

Tricolor Corn Tortillas

@5++per person

**Antipasto**

Thin Sliced Cured Meats, Ciligiene Mozzarella, Seasonal Roasted & Pickled Vegetables, Roasted Garlic

Infused Olive Oil, Sliced Artisan Bread & Bread Sticks

@ 14++per person

**Spinach & Artichoke Dip**

Served Warm with Pita Chips & Crispy Tortillas

@ 7++per person

**Cocktail Party**

Chef Inspired House Made Hot & Cold Hors D’oeuvres Passed Butler Style accompanied by

an Artisan Cheese Display with Crackers and Fruit

@ 22++per person

++20% administrative fee and 7% state and local taxes are not included in price

Menus and prices are subject to change without notice