



Hors d'oeuvre Selections

(Prices are subject to change and do not include 20% gratuity and 7% sales tax.)

Cold

(Price per 100)

Smoked Salmon Canapés
Dill & Goat Cheese Crostini

\$240

(Add Caviar for \$100)

Ahi Tuna Tartare

With Wonton Chip, Cucumber, Watermelon,
Sesame Seeds and Asian Vinaigrette

\$250

Fresh Mozzarella & Salami Skewers

Basil Drizzle

\$120

Tomato Bruschetta

\$110

Devilled Eggs

\$85

Antipasti Bites

Pear, Prosciutto, Goat Cheese and Pecan

\$200

Loaded New Potato Bites

Sour Cream, Bacon, Chives

\$130

Cheese Display/Platter

\$4.50 per person

Fruit Display/Platter

\$3.50 per person

Vegetable Platter

\$3.50 per person

Hot

(Price per 100)

Grilled Beef & Scallion Skewer

Ginger-Soy Sauce

\$300

Bacon Wrapped Dates

Bleu Cheese and Balsamic Vinegar

\$200

Crab Stuffed Mushrooms

\$180

Bacon Wrapped Scallops

\$260

Maryland Crab Cakes

House Remoulade

\$235

Coconut Shrimp

Sweet and Sour Dipping Sauce

\$160

Prosciutto Wrapped Asparagus

Lemon Aioli and Parmesan Breadcrumbs

\$220

Chicken-Bacon- BBQ Bites

\$150

Onion and Fig Tartlet

Homemade Ricotta and Arugula Pesto

\$140

Chicken Dumplings with Lemongrass

Spicy Peanut Dipping Sauce

\$170

Boursin Stuffed Artichokes

\$170