Reception Hors d’oeuvres

Passed Hors d’oeuvres

**Served butler style for one hour**

**Tier One ($3.50 per piece)**

Beef Tenderloin en Croute with Béarnaise

BBQ Shrimp wrapped in Crisp Bacon

##### Grilled Tequila-Lime Shrimp with Chipotle Aioli

Jumbo Tempura Shrimp with Horseradish Sauce to dip

Jumbo Coconut Shrimp with Gingered Sweet and Sour Sauce

Seared Tenderloin of Beef Carpaccio on Crostini

**Tier Two ($3.00 per piece)**

Caprese Skewers – Fresh Mozzarella, Calamata Olives & Grape Tomatoes

#### French Brie and Raspberry Tartlets rimmed with Pecans

Miniature Maryland Crab Cakes on Water Crackers with Sauce Remoulade

#### Piri Piri Grilled Scallops with Mango Dipping Sauce

Scallops wrapped in Crisp Bacon

Spicy Beef Empanadas with Lime Crème Fraiche

Wild Mushroom Pastry Turnovers

**Tier Three ($2.50 per piece)**

## Apple, Brie and Walnut Crostini

## Asparagus Spears Wrapped in Prosciutto with Dijon Cream

## Baby Tomatoes, Endive, Cucumber Cups and Celery Boats filled with Boursin Mousse

Blanketed Frank Lollipops with Honey Mustard Sauce

Bruschetta with Pesto and Tapanade of Tomatoes and Mozzarella

Crab and Corn Beignets

# Indonesian Chicken or Beef Satay with Peanut Dipping Sauce

Olive Tapenade on Goat Cheese Crostini

Pecan Crusted Chicken Bites with Honey Mustard Sauce

Spanikopita – Spinach and Feta in delicate Phyllo dough

##### Spring Roll Sticks with Asian Chili Lime Dipping Sauce

Tandoori Chicken with Spicy Mango Chutney

Tempura Zucchini Circles with Honey Mustard Dip

Vegetable Samosa

Warm Brie and Honey Bouchee with Almonds

White Pizza Triangles with Fontina and Olive Oil

**2017**

#### **Stationary Displays**

**Served with Sliced Baguette, Assorted Crackers or Chef’s Selection of Specialty Breads**

**Tier One**

## Creamy Chesapeake Crab Dip **(275.00)**

Mirrored Display of Imported and Domestic Cheeses and Seasonal Fresh Fruit and Berries

**(300.00 Small/350.00 Medium/400.00 Large)**

Seasonal Antipasto Display with Chef’s Selection Marinated Vegetables, Salads, Meats and Cheeses **(325.00)**

**Tier Two**

Baked Brie en Croute with Honey and Almonds **(150.00)**

## Chilled Wheel of Brie with Seasonal Berries glazed with Raspberry Sauce and Slivered Almonds **(150.00)**

Pear and Camembert Cheese with Honey, Brandy and Fresh Rosemary **(150.00)**

**Tier Three**

Fresh Vegetable Crudités Basket with Sun-dried Tomato Herb Dip **(125.00)**

Goat Cheese Log covered with Toasted Pistachios and Dried Cranberries **(85.00)**

Hot Ricotta Cheese Dip with Endive Leaves and Sliced Foccacia **(85.00)**

Roasted Red Pepper Hummus with Pita Chips and Assorted Crackers **(85.00)**

Warm Cheddar Fondue with Soft Pretzels to dip **(125.00)**

Warm or Chilled Spinach and Artichoke Dip with Whole Grain Bread/Crackers **(125.00)**

**Raw Bar**

Oysters and Clams on the 1/2 Shell and Jumbo Steamed Shrimp

With Cocktail Sauce, Lemons and Fresh Horseradish **(Market Price)**

**Please Note: Our Executive Chef requires a minimum of three passed hors d’oeuvre per person in combination with two displayed hors d’oeuvre of the appropriate size to accommodate your guests during a one hour cocktail service. Additional passed hors d’oeuvres are available in increments of 100 pieces. In packages that include passed and displayed hors d’oeuvres the chef will provide the appropriate amount determined by your final guest count. For packages that do not include hors d’oeuvre an additional charge will be necessary. Thank you.**

**2017**