



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
Creme Fraiche and Dill

\$240

(Add Caviar for \$100)

Crab & Avocado
Served on Toasted Brioche

\$235

Potato Latkes
Green Apple, Horseradish and Sour Cream

\$120

(Add Smoked Trout for \$75)

Ahi Tuna Tartare
With Wonton Chip, Cucumber, Watermelon,
Sunflower Seeds and Asian Vinaigrette

\$250

Assorted Bruschetta
Watermelon or Tomato

\$110

Devilled Eggs

\$85

Antipasti Bites
Pear, Prosciutto, Goat Cheese and Pecan

\$200

Loaded New Potato Bites
Sour Cream, Bacon, Chives

\$130

Tomato & Leek Canapés
Burrata, Basil Oil and Parmesan Tuile

\$120

Cheese Display/Platter
\$3.50 per person

Fruit Display/Platter
\$3.50 per person

Vegetable Platter
\$3.00 per person

Hot

(Price per 100)

Lemongrass Chicken Sate
Spicy Peanut Salsa

\$170

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- B.B.Q Bites

\$150

Onion and Fig Tartlet
Homemade Ricotta and Arugula Pesto

\$140