

HORS D'OEUVRES

Priced per dozen served buffet style or butler passed

COLD (2 dozen minimum)

- Thai soft vegetable rolls with sweet chili sauce and micro basil | **25**
- Bleu cheese stuffed endive with walnuts and honey | **26**
- Caprese crostini with heirloom tomatoes, buffalo mozzarella and basil | **26**
- Olive tapenade on garlic crostini | **25**
- Chimichurri crostini with cotija cheese | **25**
- Fruit salsa with chilis and feta cheese on toast points | **27**
- Mini Greek yogurt and fruit parfaits with fresh mint | **29**
- Assorted juice shooters | **21**
- Brie and apricot tarts | **28**
- Melon with bleu cheese, prosciutto and basil | **24**
- Curried chicken skewers with coconut aioli and cilantro | **28**
- Turkey wrapped asparagus with honey mustard | **25**
- Baby croissant with chicken salad and arugula | **26**
- Tuna tartar with wasabi cream on a cucumber slice | **28**
- Lime cilantro shrimp with avocado cream and salsa fresca on a tortilla chip | **31**
- Oysters on the half shell with mignonette and lemon | **36**
- Jumbo shrimp ceviche with avocado, salsa, chilies, and lime | **33**
- Chilled lobster salad on brioche toast with celery | **35**
- Crab deviled eggs | **24**
- Mini shrimp cocktails with celery, cocktail sauce and lemon | **28**
- Blini with caviar | **38**
- Blini with smoked salmon and chive cream | **28**
- Prosciutto wrapped asparagus with honey mustard | **27**
- Beef carpaccio on focaccia with onion jam, shaved pecorino and baby arugula | **29**
- Chef's choice | **26**

HOT (2 dozen minimum)

- Miniature truffle grilled cheese and tomato soup shooter | **37**
- Mushroom and risotto fritter with marinara | **33**
- Fig and caramelized onion tart | **31**
- Mushroom stuffed puff pastry | **25**
- Spinach and artichoke pastry | **23**
- Thai peanut chicken satay | **28**
- Mini turkey pot pies | **27**
- Chicken lollipops | **28**
- Miniature Chesapeake crab cake with tartar sauce | **31**
- Shrimp tempura with sesame sauce | **32**

- Bacon-wrapped scallop with honey glaze | **33**
- Irish truffles: corned beef, Swiss cheese and sauerkraut, rolled in rye crumbs | **32**
- Scotch eggs with remoulade | **28**
- Mini Irish purses | **26**
- Swedish meatballs | **26**
- Miniature beef skewers with beef glaze | **28**
- Curried beef satay with cilantro crème | **29**
- Baby lamb chop with mint raita | **39**
- Lamb meatball skewers with cucumber and tomato | **30**
- Mini pizza rolls | **24**
- Chef's choice | **26**

Displays

Displays serve 50 guests

ASSORTED SLIDERS | **300**

Includes potato chips and *choice of three*:

- Classic beef with aged cheddar and house sauce
- Maryland crab cake with spicy rémoulade
- Spicy salmon with pickled onions and sriracha aioli
- Corned beef with cabbage and thousand island dressing
- Lamb with feta cheese and tomato jam
- Black bean patty with salsa verde

ANTIPASTI | **275**

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| <ul style="list-style-type: none"> • Yellow and red roasted peppers; • Balsamic marinated portobello mushrooms; • Grilled zucchini with shaved pecorino romano; • Grilled asparagus with roasted fennel; • Marinated olives; • Marinated artichokes; • Romaine spears; | <ul style="list-style-type: none"> • Garlic crostini; • Pita bread; • Chips; • Fava bean hummus; • Buttermilk ranch; • Roasted eggplant caviar; and • Olive tapenade. |
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CHARCUTERIE | **375**

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| <ul style="list-style-type: none"> • Chef's curated selection of Italian cured meats and charcuterie: <ul style="list-style-type: none"> ▪ Crespone salami ▪ Coppa ▪ Prosciutto di Parma ▪ Salami ▪ Sopressata ▪ Mortadella ▪ Black forest ham | <ul style="list-style-type: none"> • Breadsticks; • Assorted artisan bread; • Pickled vegetables; • Marinated olives; and • Assorted mustards. |
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INTERNATIONAL AND DOMESTIC CHEESE | 300

Chef's curated selection of artisan, domestic and imported cheeses, dried fruits, nuts, English crackers, and sourdough baguettes.

COMBINATION ANTIPASTI AND CHARCUTERIE | 375

Chef's curated selection of antipasti, roasted vegetables, Italian cured meats and charcuterie, breadsticks, assorted artisan bread, pickled vegetables, marinated olives, and flavored mustards.

COMBINATION CHEESE AND CHARCUTERIE | 400

Chef's curated selection of domestic and imported cheese and charcuterie, breadsticks, assorted artisan bread, pickled vegetables, marinated olives and flavored mustards.

VEGETABLE HARVEST DISPLAY | 300

- Asparagus
- Petit pan squash
- Celery
- Pink radishes
- Carrots
- Teardrop tomatoes
- Zucchini
- Squash
- Red and yellow bell peppers
- Cucumber
- Romaine spears
- Dipping sauces
 - Gorgonzola and sour cream
 - Herb and cucumber tzatziki
 - Piquillo pepper aioli
 - Buttermilk ranch

RAW BAR | 400

Assortment of chilled jumbo gulf shrimp, snow crab cocktail claws, and freshly shucked oysters on the half shell served on ice with lemon wedges, classic cocktail sauce, parsley caper rémoulade, and cognac sauce.

TROPICAL FRUIT | 325

- Fruit kabobs
- Sliced fruit
- Cantaloupe
- Honey dew
- Pineapple
- Watermelon
- Grapes
- Star fruit
- Dragon fruit
- Kiwi
- Blackberries
- Raspberries
- Blueberries
- Strawberries
- Assorted dipping sauces