PASSED HORS D'OEUVRES

priced per piece · 25 piece minimum

HOT SELECTIONS

maryland crab cakes, rémoulade sauce fried chicken and waffle skewer, maple syrup drizzle potato pancake with apple sauce and chive sour cream spanakopita with spinach and feta, wrapped in phyllo seafood stuffed mushrooms with parmesan cheese tenderloin and herb butter crostini twice baked mini potato with boursin cheese and chive maple glazed scallop and bacon sesame chicken finger with sweet and sour sauce mini beef wellington grilled lamb pops with mint dijon sauce coconut shrimp with honey mustard dipping sauce asian vegetable spring roll chicken satay with peanut thai sauce assorted miniature quiche

COLD SELECTIONS

shrimp cocktail shooter with cocktail sauce and sliced lemon smoked salmon canapé with capers on toasted rye prosciutto stuffed with mozzarella cheese belgian endive spears with goat cheese and fig truffle deviled eggs with bacon and capers smoked duck and cherry (seasonal) balsamic drizzled tomato, basil, mozzarella bruschetta on crostini goat cheese and honey stuffed pepperdoux mini maine lobster rolls boursin cheese and cucumber canape