



-Hors D'oeuvres-

Priced per piece, 25 piece minimum

Hot Selections

- Crab Rangoon's** with Sweet Chili Dipping Sauce
- Mini Maryland Crab Cakes** with Remoulade Sauce
- Mini Reuben's** - Corned Beef, Rye Bread, Thousand Island Dressing
- Sesame Chicken Finger** with Sweet and Sour Sauce
- Potato Pancake** with Apple Sauce and Chive Sour Cream
- Spanakopita** - Spinach and Feta Wrapped in Filo
- Ratatouille Stuffed Mushrooms** with Parmesan Cheese
- Tenderloin & Herb Butter Crostini**
- Twice Baked Mini Potato** with Boursin Cheese and Chive
- Slow Braised Pork Shank** with Sherry Demi
- Maple Glazed Scallop and Bacon**
- Fish Tacos** with Pickled Cabbage and Cilantro Lime Aioli
- Beet Gorgonzola and Walnut Tart**
- Mini Beef Wellington**
- Grilled Lamb Pops** with Mint Dijon Sauce
- Coconut Shrimp** with Honey Mustard Dipping Sauce

Cold Selections

- Smoked Salmon Canapé** on Toasted Rye with Cornichon and Dill Spread
- Prosciutto Stuffed with Mozzarella Cheese**
- Crabmeat and Belgian Endive**
- Goat Cheese and Honey Stuffed Pepperdoux**
- Truffle Deviled Eggs**
- Smoked Duck and Fresh Fig (Seasonal)**
- Mini Maine Lobster Rolls**
- Boursin Cheese & Cucumber Canape**

Stationary Displays

- Charcuterie Plate**- Assortment of Local Smoked Meats, Cheese & House Grilled Bread
- Assorted International Cheeses**- Served with Grapes and Wild Berries, Gourmet Crackers and Crispy Baguette
- Vegetable Crudités**- Fresh Seasonal Vegetables with Ranch and Hummus Dips
- Baked Brie en Croute**- Served with Wild Berries, Candied Walnuts, Gourmet Crackers, Crispy Baguette & Fruit Jams
- Poached or Smoked Salmon**- Served with Chopped Eggs, Red Onion, Capers, Cream Cheese, Toasted Breads
- Raw Bar**- Calamari & Seaweed Salad, Shrimp Cocktail, Tuna Tartare, Oysters, Salmon
- Shrimp Cocktail**- Served with Cocktail Sauce & Sliced Lemons