

PASSED HORS D'OEUVRES

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

All food and beverage subject to 18% Gratuity, 2% administrative fee and 7% tax. All audiovisual, room rental and other fees subject to 2% administrative fee and 6.25% tax. The following fees/charges: 2% administrative, bartender fees, carving fee, cake cutting fee, chef attendant fee and clean up fees are not considered a tip or service charge and are not distributed to wait staff employees, service employees or service bartenders.