

Tray Passed Hors d'oeuvres

Minimum of 25 pieces of each.

Crab Rangoon with Ginger
Spiced Soy Sauce

Sesame Chicken Tenders with
Thai Peanut Sauce

Pork Potstickers with
Teriyaki Sauce

Tomato Basil Bruschetta

Black Olive Tapenade Crostini

Assorted Mini Egg
Quiche Tartlets

Coconut Chicken Tender with
Sweet Chili Sauce

Spinach Spanakopita

Caprese Skewers
Reduced Balsamic

Marinated Beef Skewers with
Mango Relish

Pulled Pork Sliders with
Carrot Slaw

Chicken and Fontina with
Roasted Pepper Aioli

Mini Crab Cakes with
Remoulade

Mini Brie with Raspberry
En Croute

Wild Mushroom in Phyllo Dough

Mini Beef Wellington with
Mushroom Drizzle

Bacon Wrapped Date
Stuff with an Almond and
topped with Blue Cheese

Ginger Glazed Chili Prawns

Sea Scallops Wrapped in Bacon

Maryland Crab Cakes with
Mustard Remoulade

Lobster Macaroni and Cheese
Fritters

Chilled Shrimp Canapes with
Egg Mousse

Coconut Shrimp

Coconut Lobster Skewer

Tempura Shrimp Brochette with
Bang Bang Sauce

Poached Shrimp with Wasabi
Cocktail Sauce

Jerk Lamb Lollipops with Goat
Cheese Fondue

**\$2.50 per piece,
tray passed**

**\$3.50 per piece,
tray passed**

**\$4.00 per piece,
tray passed**

Displayed Hors d'oeuvres

Minimum order of 25 on most unless specified.

Assorted Cookies and Brownies

\$2.50 per person

Cheese and Crackers

\$2.50 per person

Housemade Chips with Dip

\$2.50 per person

Chips, Salsa, Queso and Guacamole

\$4.00 per person

California Crudité

Seasonal Fresh Vegetables and Buttermilk Ranch

\$3.50 per person

Fresh Seasonal Sliced Fruit Display

\$4.50 per person

Salad Station

Mixed Spring Greens, Romaine and Spinach, Dried Cranberries, Roasted Beets and Sliced Strawberries
Gorgonzola, Feta and Parmesan.

Candied Walnuts and Sliced Almonds.

\$6.50 Per Person

Slider Station

Cheeseburger, Pulled Pork, or Chicken

\$6.00 per person

Grilled Flatbread Station

Roasted Garlic, Assorted Spanish Olives, Black Olive Tapenade, Onion Dip

Three Assorted Seasonal Salsas.

\$8.00 per person

Warm Spinach and Artichoke Dip

With Baguettes

\$125.00 each with Crab \$165.00 each
(serves 50 people)

Artisan Cheese Display

International and Domestic Cheeses with Sliced Baguettes, Candied Walnuts and Water Crackers

\$8.00 per person

Bruschetta Display

Assorted Breads and Toppings

\$3.50 per person

Shrimp Cocktail Display

\$9.00 per person

Italian Antipasti Display

Sliced Italian Meats and Cheeses
with Marinated Artichokes,
Roasted Peppers, Marinated Olives,
Sliced Baguettes

\$8.00 per person

Baked Brie en Croute

Baked Whole Brie In Puff Pastry, 2lb. French Brie
Wheel, Dried Fruit and Nuts

Sliced Baguettes and Water Crackers

\$125.00 each

(serves Approx. 40 people)

Nacho Bar

Housemade Tortilla Chips, Scallions, Bacon Bits,
Chicken, Roasted Salsa, Jalapenos, Pico de Gallo,
Sour Cream, Cojita and Cheese Sauce

\$6.00 per person

Hummus Bar

Red Peppers, Feta, Olives, Chives, Roasted Garlic
and Grilled Bread

\$5.00 per person

Mashed Potato Bar

Apple Wood Bacon Bits, Blue Cheese, NY
Cheddar, Green Onion, Sour Cream

\$6.00 per person

Sushi Display

Assorted Sushi and California Rolls
Ginger, Soy, and Wasabi

\$4.50 per piece

(Minimum 100 Pieces per order)

Assorted Dessert Display

Miniature Desserts

\$6.00 per person