



2017 PASSED HORS D'OEUVRES

(Selection of 6)
\$40.00 per Guest

(Selection of 8)
\$42.00 per Guest

(Selection of 10)
\$48.00 per Guest

SEAFOOD

Smoked Salmon Bundle

Chive Cream Cheese on Toasted Crisp

Tuna Sashimi Wonton Cup

Avocado Puree

Fried Clams

Lemon Butter Sauce topped with Bacon and Bread Crumbs

Lobster Roll

Fresh Clawed Lobster Meat with Mayo, Zest of Lemon and Parsley on a Mini Brioche Roll

Lump Crab Cake

Hand Formed Delicate Crab Meat with a Superb Blend of Seasonings and Selected Spices
Topped with Chipotle Aioli

Dynamite Shrimp

Crispy Shrimp Tossed in a Creamy Sweet and Spicy Sauce

Coconut Shrimp

Pomegranate Dipping Sauce

Buffalo Shrimp Empanada

Drizzled with a Bleu Cheese Aioli



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FOWL

Prosciutto wrapped Duck

Accompanied with Dates and Cheddar

Chicken Parmesan Meatball

Stuffed with Mozzarella and Infused with Homemade Marinara Sauce

Chicken Cordon Bleu Bites

Breaded Chicken topped with Ham and Swiss Cheese

Chicken and Waffle Cone

Spicy Maple Drizzle

Quail Scotch Egg

Miniature Chicken Taco

Tender Shredded Chicken Tossed with Salsa Verde, Onion and Cilantro

Boneless Korean Barbecue Wing

Sesame Seeds and Chives

Mini Chicken Pot Pie

Brunoise of Carrots, Celery, Onions, Potatoes, Corn, Beans and Chicken



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MEAT

Veal Burger Crostini

Mediterranean Veal with a Curry Mayo on an Herb Crostini

Short Rib Taco

Packed with Grilled Pickled Onion, Chipotle Crème

Angus Beef Burger on Miniature Pretzel Bun

Aged Cheddar, Caramelized Onions and Hennessey Ketchup

Steakhouse Spiced Beef Crostini

Seasonal Rubbed Beef topped with Horseradish

Spicy Sausage, Peppers and Onion Hero

Italian Sausage and Sautéed Broccoli Rabe with a Roasted Garlic Aioli

Pork Pot Sticker

Pan Fried and Drizzled with a Light Chili Sauce

Pulled Pork Roll

Immersed in Our Homemade Barbeque Sauce Resting on a Mini Biscuit with Cole Slaw

Deconstructed Lamb Gyro

House-made White Sauce

Moroccan Lamb Lollipop (Additional \$)

Seasoned with Mild Curry and Crusted with Pistachio Flakes



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VEGETARIAN

Avocado Points

Seasoned with Latin Spices topped with Cherry Tomatoes

Grilled Cheese & Tomato Shot

Melted Fontina and Mozzarella Cheese Triangles Dunked in Warm Tomato Soup

Spinach Artichoke Dip Wonton

Creamy Spinach and Artichoke Dip Wrapped in a Wonton Crisp

Mac n' Cheese Poppers

Cheddar, Gouda, and Provolone Cheese Rolled in Herb Gremolata and Panko Bread Crumbs

Grilled Vegetable and Pesto Flatbread

Vegetable Spring Rolls

Wrapped Organic Julian Vegetables with a Side of Chili-Lime Sauce

Vegan Dolmades

Grape Leaves Stuffed with Jasmine Rice

Jalapeno Popper Deviled Egg

Topped with Parmesan Crisp

Chickpea Cakes

Topped with Tzatziki Sauce

Cheese and Vegetable Quesadillas

Monterrey jack and Cheddar Cheese, Sautéed Onions, Red and Green Peppers

Wild Mushroom and Goat Cheese Tartlet

Local & Domestic Oyster and Shitake Mushrooms Infused with White Truffle and Chives

Mini Latkes

Homemade Potato Pancake Topped with Crème Fraiche, Caviar & Dill

Bavarian Soft Pretzel

Warm From the Oven, with Choice of Liptauer Cheese or Haus-Made Grainy Mustard Dip