



## Hand Passed Hors d'oeuvres

*The caterer will assist you in choosing quantities based on number of guests at your event  
(Priced per 100 pieces)*

### Hot Selections

*Blue Cheese and Caramelized Onion Squares*

\$125

*Scallops Wrapped with Bacon*

\$275

*Black Bean Pepperjack Quesadillas*

\$150

*Spiced Maryland Crabcakes*

\$150

*Spanakopita*

\$150

*Bacon Wrapped Chicken*

\$175

*Petite Assorted Quiche*

\$150

*Mushrooms Stuffed with Chorizo Sausage or*

*Spinach & Feta Cheese*

\$150

*Miniature Beef Wellingtons*

\$275

*Colossal Coconut Shrimp with Raspberry Dip*

*Sauce*

\$275

*Swedish Meatballs (in chafar)*

\$125

*Brie Cheese puffs with Raspberry Preserve*

\$150

*Little Pigs in a Blanket with Mustard Dip Sauce*

\$125

*Asparagus and Cheese Puffs*

\$150

### Cold Selections

*Bruschetta*

\$125

*Caprese Bites*

\$200

*Filo Cups Filled with Portobello Stuffing*

\$125

*Colossal Shrimp Cocktail*

\$300

*Smoked Salmon Canapes with Capers*

\$175

*Puff Pastry Filled with Crab or Shrimp Salad*

\$125

*Herbed Goat Cheese Filled Dates*

\$150

*Chicken Salad in Puff Pastry Tarts*

\$125

Pieces include China, Glassware and Flatware. All Food and Beverage Packages are subject to a 20% Administrative Charge (\$200.00 minimum) and applicable sales tax. Certain Guest Minimums apply. All Prices are subject to change.

