

HORS D'OEUVRES

MENU ITEMS SUBJECT TO CHANGE

CHOICE OF THREE SELECTIONS

VEGETARIAN

GRILLED PORTOBELLO AND GOAT CHEESE CROSTINI
CARAMELIZED ONION AND GOAT CHEESE TARTS
VIETNAMESE VEGETABLE SPRING ROLLS
FRESH TOMATO MOZZARELLA AND BASIL BRUSCHETTA
CHERRY TOMATOES STUFFED WITH HUMMUS
VEGETABLE AND CHEESE QUESADILLA
RISOTTA STUFFED MUSHROOMS
VEGETABLE POT STICKERS
STUFFED GRAPE LEAVES

PIZZA

BAR PIE
GRILLED VEGGIE PIE

MEAT

BEEF SATAY WITH SPICY PEANUT SAUCE
MINI CUBAN STYLE STEAK SANDWICHES
STEAK AND CHEESE QUESADILLAS
GRILLED BABY LAMB CHOPS (MIN 25 PEOPLE)

SEAFOOD

MINI MARYLAND CRAB CAKES
LOBSTER EMPANADAS
LOBSTER TEMPURA ROLL
LOBSTER EMPANADAS
TUNA TARTARE ON CRISPY WONTONS
COCONUT MACADAMIA CRUSTED SHRIMP

CHICKEN

CHICKEN EMPANADAS
CHICKEN SATAY WITH SPICY PEANUT SAUCE
CHICKEN AND CHEESE QUESADILLA

SLIDERS

CHEESEBURGER
MEATBALL PARMESAN
CRAB CAKE
LAMB BURGER
PHILLY CHEESESTEAK

PLATTERS

OYSTER & SHRIMP RAW BAR \$100

MADISON MEZZE \$120

BURRATA, TOMATO, PESTO, ROASTED PEPPER,
HUMMUS, OLIVES, ARTICHOKE HEARTS, CROSTINI

ARTISANAL CHEESE PLATE \$50

BUFFALO WINGS \$50

SPINACH ARTICHOKE DIP \$60

PACKAGES

\$18 PER PERSON

PER HOUR

Plus Tax and Gratuity

\$11 PER PERSON PER HOUR

Plus Tax and Gratuity

(Added to a Private Bar Package)

\$13 PER PERSON

PER HOUR

*Plus Tax and Gratuity
(Every Hour Added to
Catered Party)*

ADD TO ANY FOOD PACKAGE

BASIC OPEN BAR

\$13 PER HOUR PER PERSON

PREMIUM OPEN BAR

\$17 HOUR PER PERSON