



## Hors D'oeuvres

Selection of **stationary** hors d'oeuvres available Monday through Saturday only  
6 person minimum order

*Beverages: coffee, tea, still & sparkling water, soda*

### Room Temperature

Priced at \$12 plus tax per person & service charge

#### **BLACKENED SALMON GRAVLAX**

With tropical fruit salsa on a tortilla crisp

#### **LEMONGRASS PULLED CHICKEN**

On a green tea scone

#### **NORI WRAPPED SESAME CRUSTED SALMON**

With a miso cream

#### **ROASTED BEET & GOAT CHEESE TART**

#### **HORSERADISH RUBBED FILET MIGNON**

With cherry pistachio chutney on a bamboo skewer

#### **ESPRESSO DUSTED FILET MIGNON**

*With cardamom cream cabbage & crispy leeks*

#### **BLACK PEPPER FILET MIGNON**

With horseradish custard served on crostini

#### **NORWEGIAN SMOKED SALMON**

Whipped cream cheese & dill served on black bread

#### **TUNA TARTAR**

Sushi tuna flavored with soy, ginger & cilantro served on a plantain chip

#### **MINI TOSTADA**

Pulled chicken with refried beans & shredded lettuce on a corn tortilla

#### **GRILLED VEGETABLES**

Served with herbed goat cheese on focaccia toast

#### **BRIE AND BRANDIED PEARS CROUSTADE**

#### **SEARED TUNA ON WONTON CRISPS**

Served with wasabi & pickled ginger

#### **MOZZARELLA SKEWERS**

With cherry tomatoes and fresh basil

#### **HOMEMADE TOMATO SALSA**

Served with our handmade tortilla chips

#### **HUMMUS OR BABAGHANOUSH**

Served with Middle Eastern pita triangles

#### **CHICKEN (OR BEEF) SATE**

Served with peanut sauce

#### **JERK SHRIMP AND PINEAPPLE KEBAB**

#### **ROASTED VEGETABLE SALSA**

With ricotta cheese & walnut arugula pesto in a pastry cup

#### **PECAN CRUSTED CHICKEN SKEWERS**

Served with an orange dipping sauce

#### **PEANUT CRUSTED CHICKEN SATE**

With coconut passion fruit dipping sauce

#### **WILD MUSHROOM TARTLET**

Served in an herb pastry cup with ricotta salata

#### **CHICKEN FINGERS**

Buttermilk fried, buffalo barbeque or Asian sesame

#### **SHRIMP OR CHICKEN QUESADILLA**

Served with salsa

## Room Temperature

Priced at \$15 plus tax per person & service charge

### CITRUS CHILI SHRIMP

With micro basil on a jicama round

### SHRIMP COCKTAIL

### GREEN CURRY MARINATED DUCK BREAST

With coconut custard served on a handmade wonton

### LEMON TARRAGON LOBSTER ROLL

Served on cocktail brioche

### CITRUS CRAB SALAD

Served on cucumber rounds with balsamic glazed strawberries

### IMPORTED & DOMESTIC CHEESE WITH FRUIT

Served with grapes, berries, crackers & flatbreads

### CRUDITÉS

Fresh garden vegetables with dipping sauces

### ANTIPASTO

Black forest ham, sopressata, genoa salami, marinated bocconcini, provolone, roasted peppers, mushrooms & artichoke hearts

### HOMEMADE GUACAMOLE

Served with our handmade tortilla chips

### GRILLED LEMON SHRIMP SKEWERS

### CAJUN SHRIMP SKEWERS

Served with a mango glaze

### CHILI & HERB MARINATED SKIRT STEAK SATE

With tomato jam dip

## Served Hot

Priced at \$13 plus tax per person & service charge

### MINI QUICHE LORRAINE

### MINI VEGETABLE QUICHE

### OLD FASHIONED KOSHER FRANKS IN PASTRY

Served with deli mustard

### MARYLAND CRAB CAKES

Served with red pepper aioli

### SPRING ROLLS

Served with pineapple apricot dipping sauce

### POTATO TRUFFLE CROQUET

With chive aioli

### SPANIKOPITA

Phyllo spinach pie with feta

### MINI MOROCCAN SALMON BURGER

With harrisa aioli

### CHORIZO POLENTA CAKE

With jambalaya & orange dust

### BEEF EMPANADAS

### CHARDONNAY AND HERB MAC-N-CHEESE

In toasted pastry cups

### MINI RISOTTO CAKES

With smoked tomato puree & basil oil

### AMERICAN SLIDER

Angus beef with American cheese, plum tomato, shredded lettuce & ancho chili aioli

### ONION SLIDER

Angus beef with balsamic caramelized onions, gorgonzola cheese & ketchup

### BACON SLIDER

Angus beef with applewood smoked bacon, mushrooms, Swiss & ketchup



## Hors D'oeuvres

\$75 plus tax per person & service charge

Selection of **passed** hors d'oeuvres available Monday through Sunday

Please select 4 choices

15 person minimum order

*Beverages: coffee, tea, still & sparkling water, soda*

### *Served Hot*

#### **MINIATURE MARYLAND CRABCAKE**

Topped with a remoulade sauce

#### **WILD MUSHROOM AND TRUFFLE RISOTTO**

Served in a crisp phyllo flower

#### **CHICKEN PARMESAN SATE**

Served with a marinara dipping sauce

#### **ONION ROSEMARY MARMALADE TART**

Topped with goat cheese

#### **COCKTAIL FRANKS IN A BLANKET**

Served with a spicy Dijon

#### **COCONUT SHRIMP**

Served with a sweet thai chili sauce

#### **KOREAN BEEF BULGOGI**

Thinly sliced beef rolled with spring onions and toasted sesame seeds, served with a ginger soy dipping sauce

#### **LOBSTER MAC AND CHEESE**

Served with white cheddar and mascarpone cheese

#### **SPICY CRAB SPRING ROLL**

Classic crab rangoon wrapped in a crispy spring roll wrapper

#### **BACON WRAPPED SIRLOIN GORGONZOLA SKEWERS**

Sirloin beef wrapped in bacon and gorgonzola cheese

### *Room Temperature*

#### **CLASSIC JUMBO SHRIMP COCKTAIL**

#### **MEDITERRANEAN ANTIPASTO SKEWER**

Sundried tomatoes, olives, Mozzarella cheese and marinated artichoke hearts, topped with a balsamic glaze

#### **LOBSTER SALAD TARTLET**

Maine lobster served with a lemon dill aioli

#### **MINI BLT'S**

Classic BLT sandwich served on white toast

#### **SUSHI ASSORTMENT**

Featuring California, tuna and cucumber rolls

#### **TUSCAN BRUSCHETTA**

Vine-ripened tomatoes, black olives, garlic, olive oil and basil

#### **PASTRAMI SMOKED SALMON**

Served on toasted brioche and topped with crème fraiche and dill