

# HORS D'OEUVRES

## *Chilled*

A minimum of 25 pieces of each selection

### **BEEF TARTAR TOAST**

Horseradish Crema | Parmesan

### **CAPRESE SKEWER**

Mozzarella | Tomato | Basil

### **TUNA POKE SUSHI SPOON**

Avocado | Cucumber | Sesame Dressing

### **SHRIMP COCKTAIL**

Old Bay | Cocktail Sauce

### **TUNA NIÇOISE TOAST**

Tapenade | Lemon Vinaigrette | Micro Lettuce

### **GAZPACHO SHOOTER**

*with Crab for Additional Charge*

### **PETITE NEW ENGLAND LOBSTER SALAD SLIDER**

Potato Roll | Lemon Aioli | Lettuce

### **SMOKED SALMON DEVEILED EGGS**

Dill Caper Relish

### **DEVEILED EGGS**

add Crab for Additional Charge

### **OYSTER SHOOTER**

Virgin Bloody Mary

### **CAYENNE & MAPLE CANDIED BACON**

### **CHESAPEAKE CRAB SALAD**

Cucumber Cup

### **GOAT CHEESE BRUSCHETTA**

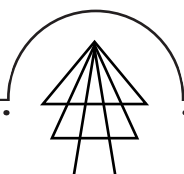
Tomato Sweet Onion Jam

### **PROSCIUTTO-WRAPPED ASPARAGUS**

Lemon Aioli

### **WASABI CUCUMBER SHRIMP SALAD**

Crispy Wonton



# HORS D'OEUVRES

*Hot*

A minimum of 25 pieces of each selection

## **CHESAPEAKE CRAB TOAST**

Smoked Bacon | Aged Cheddar

## **PETITE GRILLED CHEESE**

Sourdough | Tomato Basil Bisque

## **VALENCIA MEATBALLS**

Tomato Ragout | Parmesan

## **WINE TOAST**

Roasted Grapes | Brie Cheese | Red Wine Honey

## **MUSHROOM ARANCINI**

Herbs | Parmesan | Truffle Aioli

## **LAMB & FETA CHEESE MEATBALLS**

Tzatziki Yogurt

## **COCONUT SHRIMP**

Sweet Thai Chile

## **CHICKEN SATAY**

Thai Peanut Sauce | Scallion

## **VEGETABLE SPRING ROLLS**

Wasabi Cucumber

## **GRILLED ROSEMARY GARLIC**

## **LOLLIPOP LAMB CHOPS**

Aioli

## **BACON-WRAPPED SCALLOPS**

Herb Butter

## **CHICKEN EMPAÑADAS**

Avocado Ranch Dressing

## **PETITE CRAB CAKES**

Spicy Remoulade Tartar Sauce

## **BARBECUE-WRAPPED SHRIMP**

## **MAPLE & CRACKED PEPPERCORN**

## **PORK BELLY SKEWERS**

## **VALENCIA MEATBALLS**

Honey Barbecue Sauce

## **CRISPY PECAN CHICKEN**

Honey Dijonnaise

## **SZECHUAN BEEF SATAY**

Sriracha Aioli

## **CHILE LIME CHICKEN KABOB**

Avocado Ranch Dressing

## **SHRIMP & VEGETABLE POT STICKERS**

Japanese Ginger Soy Dressing

## **PHILLY CHEESESTEAK EGG ROLLS**

Sriracha Aioli

## **SMOKED BRISKET PICADILLO EMPAÑADAS**

Avocado Ranch Dressing

## **EDAMAME POT STICKERS**

Japanese Ginger Soy Dressing

## **MARSALA DRUNKEN MUSHROOM TOAST**

Brie Cheese | Capers & Shallots

## **PETITE BEEF WELLINGTON**

Mushroom Duxelle | Puff Pastry



# HORS D'OEUVRES

## *Displayed Hors D'oeuvres*

A minimum of 25 guests is requested  
for each selection.

### **VEGETABLE CRUDITE**

Seasonal Vegetables | Hummus | Buttermilk Herb Ranch Dip

### **DOMESTIC CHEESES**

Crostini | Crackers | Dijon Mustard

### **ARTISAN CHEESES**

Crostini | Crackers | Mustard | Marmalade | Grapes | Tapenade | Nuts

### **SEASONAL FRESH FRUIT**

Melons | Pineapple | Grapes | Berries | Raspberry Yogurt

### **ARTISAN CHARCUTERIE**

Selection of Meats | Pickled Vegetables | Mustard | Aioli | Naan Bread

### **GRILLED BASIL PESTO-MARINATED VEGETABLE ANTIPASTO**

Zucchini | Squash | Asparagus | Tomatoes | Red Onion | Mushrooms | Olives | Hummus | Grilled Naan Bread | Garlic Aioli

### **SMOKED SALMON**

Chive Crème Fraîche | Chopped Egg | Capers | Red Onion | Tomatoes

### **TUXEDO SESAME-CRUSTED CHILLED & SLICED AHI TUNA**

Seaweed Salad | Pickled Ginger | Wasabi | Japanese Soy Dressing

### **ROSEMARY ROASTED & CHILLED SLICED BEEF TENDERLOIN**

Horseradish Chive Crema | Béarnaise Aioli | Horseradish | Potato Roll

### **WARM BRIE CHEESE FONDUE**

Seasonal Fruit & Berries | Crackers | Crostini

### **WARM MARYLAND CRAB DIP**

### **SPINACH AND ARTICHOKE DIP**

### **BUFFALO CHICKEN DIP**

All dips come with a choice of Crostini, Crackers, Toasted Naan Bread, or Tortilla Chips  
**ADD York City Pretzel Bites for Additional Charge**

