

Hors d'oeuvres

Premium

- Chicken Waldorf Salad
with apples and grapes in a crispy cup
- Goat Cheese Truffle Lollipop
with spiced pecans and raisins
- Baby Mozzarella, Cherry Tomatoes,
and Prosciutto Brochette
- Sesame Panko Breaded Chicken Bites
dill cream sauce
- Assorted Vegetable Mini Quiches
sautéed spinach and roasted mushrooms
- Spanakopita
with cucumber yogurt tzatziki
- Fire Roasted Vegetable Empanada
with tomato sauce
- Moroccan Spiced Chicken Satay
with “ten spice” tomato chutney
- Beef Wellington
beef and mushroom baked in a flaky pastry
- Fragrant Spiced Chicken Star
chicken adobo baked in crispy phyllo
- Miniature Loaded Baked Potatoes
sour cream, house-cured bacon, chives

- Vegetable Spring Rolls
with lemon grass soy sauce
- Vegetable Samosa
with “ten spice” tomato chutney
- Edamame Potsticker
with soy dipping sauce
- Zucchini Quinoa Fritter 
with harissa crème fraiche
- Cherry Blossom Tart
cream cheese and cherry jam
- Bacon Wrapped Goat Cheese Stuffed Date
with roasted red pepper sauce
- Vegan Star 
- Herbed Mushroom Phyllo Triangle
- Falafel Bite
with cucumber yogurt tzatziki
- Chicken Satay
with honey, garlic, and sriracha
- Beef Satay
with atomic horseradish sauce
- Shrimp Dumplings

2.50



Hors d'oeuvres

Chef Select

- Jumbo Shrimp
served with lemon and cocktail sauce
- Roasted Eggplant Caviar Tart
in quinoa cup with tomato confit
- Butternut Squash Puree 🌱
in quinoa cup with roasted walnuts
- Avocado and Crab Salad
in tortilla cup
- Smoked Chicken Salad
on spiced corn cake
- Short Rib Hand Pie
with Roquefort cheese
- Duck, Apricot, and Brandy Beggar's Purse
- Flat Iron Steak, Gorgonzola, and Bacon
with garlic aioli on a skewer
- Southwest Salmon
with Creole mayonnaise
- Smoked Salmon Canapé
on a potato pancake with whipped cream cheese

- Asparagus Spear in Phyllo
- Korean Barbeque Potsticker
with lemongrass gyoza sauce
- House-made Maryland Crab Cakes
with piquant rémoulade sauce
- Maui Shrimp Chopstick
with coconut milk, cilantro
- Asian Lobster Salad
in a tortilla cup
- Duck and Asparagus Summer Roll
- Barquette of Whipped St. Andre Cheese
with lingonberry jam on sliced toasted baguette
- Jumbo Lemon Prawns
with saffron lemon aioli
- Squash & Gruyere Risotto Cakes
with carrot and cumin Raita
- Vegan Ratatouille
in phyllo dough
- Thai Braised Short Rib
in herbed pastry cup

3.40

