Hors d’oeuvres

Premium

Chicken Waldorf Salad
with apples and grapes in a crispy cup

Goat Cheese Truffle Lollipop
with spiced pecans and craisins

Baby Mozzarella, Cherry Tomatoes,
and Prosciutto Brochette

Sesame Panko Breaded Chicken Bites
dill cream sauce

Assorted Vegetable Mini Quiches
sauteed 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

Priced per piece. Twenty five piece minimum. Food and beverage subject to staff charges, 9.5% service charge, 10% off-premise fee, and applicable sales tax. Prices subject to change.
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