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
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

Glazed Chicken Satay
with honey garlic and sriracha

Dijon Beef Satay
with atomic horseradish sauce

Shrimp Dumplings
lemongrass soy

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** *(Market Price)*
  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** *(Market Price)*
  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 wonton cup

**3.40**

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