

# 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
- Glazed Chicken Satay  
with honey garlic and sriracha
- Dijon Beef Satay  
with atomic horseradish sauce
- Shrimp Dumplings  
lemongrass soy

**2.50**



zucchini quinoa fritters



baby mozzarella, cherry tomatoes, and  
prosciutto brochette / truffle lollipop



falafel bite

# 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**



asparagus spear in phyllo



house made Maryland crab cakes



Thai braised short ribs