



HORS D'OEUVRES MENU

When ordering for your event, please keep in mind the following guidelines to assist you in selecting your menu.

The event time of day
Who are your guests that will attend?
Will you need special menu options for guests with dietary restrictions?

THINGS TO CONSIDER

Do you have a well-rounded menu with a beef selection, poultry, seafood, vegetarian, and starch?

WE SUGGEST

- 2 or 3 pieces from each menu selection, with 5 to 8 selections.
- A satisfying number of pieces for each guest is between 5 and 10 pieces for a 2 hour event.

- For each additional hour, we advise an additional 1 to 3 pieces.
- Our sales staff will always review your order and give recommendations to make your event successful.

STAFFING YOUR EVENT

All pricing listed is for delivery/ drop off service. An additional charge for delivery will be added based on your location. If you choose to have your event staffed, pricing is based on a maximum 3-hour event time, 20% service charge plus a staffing charge. A minimum per piece order for each guest is required.

COCKTAIL PARTIES

Our examples of Hors D'Oeuvres packages and buffet dinners will help you plan for your next event for home or office.

All orders are subject to 12.5% Meal Tax.

INSPIRATION MENU

LIGHT HORS D'OEUVRES FOR 50 GUESTS AT 4:00 PM

Mini Crab Cakes with Creole Remoulade. 100 pieces
Petite Curried Chicken Turnovers with a Mango Lassi Dipping Sauce. 100 pieces
Roasted Red Pepper Hummus served with Toasted Pita Triangles. 100 pieces
Sliced Beef Tenderloin on toasted Baguettes with horseradish cream sauce. 75 pieces
Pasta Tortellini in a Parmesan Cream sauce. 75 pieces

Price \$758.75

HEAVY HORS D'OEUVRES FOR 50 GUESTS AT 7:00PM

- Jumbo Shrimp Cocktail with our Zesty and Spicy Cocktail Sauce. 100 pieces
- Spinach and Artichoke Dip served with Toasted Pita rounds. 100 pieces
- Cocktail Meatballs in your choice of BBQ, Sweet and Sour, Italian or Teriyaki. 50 pieces
- Beef Lumpia served with Duck Sauce. 100 pieces
- Hand Breaded Chicken Tenders with Assorted Sauces. 100 pieces
- Spanakopita - Phyllo Dough filled with Spinach, Feta Cheese and Greek Herbs. 75 pieces
- Sliced, Blackened Sirloin Steak Tips served with Spicy Ranch Dipping Sauce. 100 pieces

Price \$1193

HORS D'OEUVRES MENU

SEAFOOD

CHESAPEAKE BAY LUMP CRAB DIP With or on Toasted Round Pitas and Crackers: Cost per Person...\$2.75

JUMBO SHRIMP COCKTAIL With our Zesty and Spicy Cocktail Sauce, served family style or 1 Single Shrimp in 2oz acrylic cup: Cost per piece...\$1.95

SHRIMP SKEWERS Bacon Wrapped Shrimp on a Skewer with Cocktail Sauce OR Snow Pea Wrapped Shrimp on a Skewer with Sweet Chili Sauce: Cost per Piece...\$1.65

MINI CRAB CAKES With Creole Remoulade: Cost per piece...\$1.85

BACON WRAPPED SCALLOPS Served with choice of Teriyaki or Smokehouse Glaze: Cost per piece...\$1.75

SEARED AHI TUNA With Wasabi Slaw on a Crisp Wonton Garnished with Green Onion Cost per piece...\$1.95

SHRIMP SKEWERS With Bleu Cheese Stuffed Olives or Grilled Lemon & Garlic: Cost per piece...\$1.95

SEARED JUMBO SCALLOPS With a flash Sautee of Arugula, Fresh Tomato and Chardonnay (4oz): Cost per piece...\$5.50

BAKED MUSHROOM STUFFED WITH CHESAPEAKE BAY LUMP CRAB Cost per piece...\$1.75

CURED SMOKED SALMON Garnished with Capers and Red Onions, served with Gourmet Crackers: Cost per piece...\$3.75

SMOKED SALMON PHYLLO BITES Smoked Salmon with a Chive Cream Cheese in a delicate Phyllo Shell: Cost per piece...\$1.95

POULTRY

PETITE CURRIED CHICKEN TURNOVERS With a Mango Lassi Dipping Sauce: Cost per piece...\$1.65

ASSORTED MINI SANDWICH ROLLS Smoked Turkey or Honey Baked Ham served on mini rolls: Cost per piece...\$1.95

ASSORTED SANDWICH PINWHEELS Layers of Baked Ham or Turkey with cheese rolled in a flour tortilla: Cost per piece...\$1.00

HAND-BREADED CHICKEN TENDERS With Assorted Sauces: Cost per piece...\$1.75

MINI CHICKEN TERIYAKI SKEWERS Charbroiled Mini-Chicken Skewers w/Teriyaki Glaze: Cost per piece...\$1.50

CASHW CRUSTED CHICKEN SATAY With Peach Marmalade: Cost per piece...\$1.75

HAWAIIAN CHICKEN SKEWERS With Pineapple and Maraschino Cherries with a Teriyaki Glaze and

Dusted with shredded Coconut: Cost per piece...\$1.75

JUMBO CHICKEN WINGS Deep-fried, grilled and tossed in Hot Buffalo Sauce, Mild BBQ Sauce or Teriyaki Glaze: Cost per piece...\$1.10

MINI CHICKEN PARMESAN BITES Battered & Fried Chicken Breast Bites topped w/Mozzarella Cheese and Marinara Sauce Cost per piece...\$1.75

PEGASUS WINGS Jumbo Chicken Wings in our signature Greek Spices: Cost per piece...\$1.10

CHICKEN BROCHETTES Skewered Chicken Breast Marinated in White Wine w/Red Bell Pepper & a Pearl Onion w/Red Bell Pepper, Pearl Onion & Peppercorn Sauce Cost per piece...\$1.95

MINI CHICKEN & WAFFLES A nugget fried chicken on a mini waffle topped with a drizzle of maple syrup: Cost per piece...\$1.25

BEEF

SLICED BEEF TENDERLOIN On a lightly toasted Baguette served with a Horseradish Cream: Cost per piece...\$1.50

BLACKENED SIRLOIN STEAK TIPS Sliced and served with Spicy Ranch Dipping Sauce: Cost per 3oz...\$2.75

MARINATED BEEF SATAY With Bleu Cheese Mousse and Balsamic Reduction: Cost per piece...\$2.25

HAND ROLLED BEEF LUMPIA Served with Duck Sauce: Cost per piece...\$1.95

COCKTAIL MEATBALLS In your choice of BBQ, Sweet and Sour, Italian or Teriyaki: Cost per 3 piece...\$1.65

MINI BEEF WELLINGTONS With Mushroom Duxelle: Cost per piece...\$2.95

BEEF BROCHETTES Skewered Ribeye Marinated in Red Wine w/Red Bell Pepper & a Pearl Onion: Cost per piece...\$1.95

MINI BURGER SLIDERS Fresh Ground Beef on Homemade Toasted Franzola or Mini Rolls layered w/fresh Mixed Green Lettuce, sliced Roma Tomato & a drizzle of Remoulade. topped with a slice of Red Onion (Cheese available upon Requested): Cost per piece...\$1.95

PORK

SLICED COUNTRY OR HONEY HAM BISCUITS Served on Homemade Buttermilk or Sweet Potato Biscuits with Country Ham and Dijonnaise Sauce: Cost per piece...\$1.95

PETITE QUICHE LORRAINE With Bacon & Swiss Cheese: Cost per piece...\$1.75

TASSO HAM AND SPINACH DIP lean, spicy cured pork With warm Flatbread Triangles. Cost per piece...\$1.95

BBQ PULLED PORK SLIDERS Cost per piece...\$1.95
Minimum count...50 Minimum cost...\$97.50

PULLED PORK CROSTINI On a baguette & topped with Asian slow: Cost per piece...\$1.75

BABY RED BLISS POTATOES Halved and Stuffed with Bacon, Cheddar and Mozzarella and topped with Chive Crème Fraiche: Cost per piece...\$1.50

PORK TENDERLOIN CROSTINI A delectable open-faced Pork Tenderloin Crostini With a Cranberry-Pepper Jelly Garnished with Parsley: Cost per piece...\$1.50

SAUSAGE STUFFED MUSHROOMS Stuffed with Italian Sausage, Parmesan Cheese and Spices: Cost per piece...\$1.20

VEGETARIAN

PETITE SPINACH AND FETA QUICHE in Phyllo Cups: Cost per piece...\$1.75

VEGETABLE SPRING ROLLS Served with a Tangy Duck Sauce: Cost per piece...\$1.95

SPINACH AND ARTICHOKE DIP Served with or on Toasted Pita rounds: Cost per piece...\$1.95

PASTA TORTELLINI In a Parmesan Cream sauce, can be served in 2oz Cups or Skewered: Cost per piece...\$1.95

ANTIPASTO SKEWERS With Fresh Mozzarella, Black Olives and Grape Tomatoes, drizzled with a Balsamic Reduction: Cost per piece...\$2.25

FRUIT AND CHEESE TRAY Fresh Cut Seasonal Fruit Display, with Assorted Cheese Cubes and a Whipped Ginger Crème Dipping Sauce: Cost per piece...\$3.95

INTERNATIONAL CHEESE BOARD Served w/Rustic Breads & Assorted Crackers: Cost per piece...\$4.50

STUFFED MUSHROOM CAPS Filled with creamy Spinach Florentine: Cost per piece...\$1.75

BRUSCHETTA TAPENADE With Olive Oil, Garlic, Thyme, Grated Parmesan Cheese and Chopped Olives served on toasted Baguette Rounds: Cost per piece...\$1.50

TOMATO-BASIL BRUSCHETTA With Olive Oil, Garlic, Basil, Roma Tomatoes and Grated Parmesan Cheese, served on toasted Baguette Rounds: Cost per piece...\$1.50

SPICY BLACK BEAN DIP With or on Homemade Tortilla Chips: Cost per piece...\$1.75

SPANAKOPITA Phyllo Dough filled with tender Spinach, tangy Feta Cheese and Greek Herbs: Cost per piece...\$1.75

GRILLED VEGETABLE PHYLLO CUPS With Goat Cheese & Balsamic Reduction: Cost per piece...\$1.75

ROASTED RED PEPPER HUMMUS Served with or on Toasted Pita Triangles: Cost per piece...\$1.50

FRESH CUT SEASONAL FRUIT with Assorted Cheese Cubes with Whipped Ginger Crème: Cost per piece...\$3.95

TOMATO SOUP W/MINI GRILLED CHEESE Served in in 2oz Cups & Topped w/Grilled Cheese: Cost per piece...\$2.95

FRESH FRUIT BRUSCHETTA Fresh small diced fruit w/Kiwi, Strawberries, Cantaloupe, Honey Dew and Pineapple served w/cinnamon & sugar Tortilla chips (Garnished w/Cilantro): Cost per piece...\$1.75

MINI GREEK SALAD SKEWERS Red Onion, Tomato, Cucumber and Feta Cheese, drizzled with Greek Dressing: Cost per piece...\$1.25

MINI WEDGE SALAD SKEWERS Iceberg Lettuce, Tomato, Bacon & Red Onion, drizzled with Blue Cheese Dressing: Cost per piece...\$1.25

MUSHROOM CROSTINI Sautéed Assorted Mushrooms, Shallots & Garlic served on top of a Ricotta topped crostini: Cost per piece...\$1.75

HERBED CHICKPEA BRUSCHETTA Baked chickpeas, onions, pancetta and carrots, pureed Olive oil, spread on toasts then garnished with a drizzled Olive oil & parsley: Cost per piece...\$1.25

PIMENTO CHEESE DIP Served with or on a Crostini: Cost per piece...\$1.25

CAPRESE SKEWERS With Tomato, Mozzarella and a Basil served on 10" Skewers: Cost per piece...\$1.25