

# HORS D'OEUVRES MENU



WHEN ORDERING FOR YOUR EVENT, PLEASE KEEP IN MIND THE FOLLOWING INFORMATION TO ASSIST YOU IN SELECTING YOUR MENU

---

## THINGS TO CONSIDER

THE EVENT TIME OF DAY

WHO ARE YOUR GUESTS THAT WILL ATTEND?

WILL YOU NEED SPECIAL MENU OPTIONS FOR GUESTS WITH DIETARY RESTRICTIONS?

DO YOU HAVE A WELL-ROUNDED MENU WITH BEEF, POULTRY, SEAFOOD, PORK, AND VEGETARIAN SELECTIONS?

## STAFFING FOR YOUR EVENT

IF YOU CHOOSE TO HAVE YOUR EVENT STAFFED, PRICING IS BASED ON A MINIMUM 3-HOURS FOR DELIVERY OR SET UP, EVENT TIME, AND POST EVENT BREAK DOWN

ALL ORDERS ARE SUBJECT LOCAL AND STATE TAXES, STAFFING CHARGES, AND SERVICE FEES.

## WE SUGGEST

2 OR 3 PIECES OR SERVINGS FROM EACH MENU SELECTION, WITH 5 TO 8 SELECTIONS.

A SATISFYING NUMBER OF PIECES OR SERVINGS FOR EACH GUEST IS BETWEEN 10 AND 12 TOTAL FOR A 2 HOUR EVENT.

FOR EACH ADDITIONAL HOUR, WE ADVISE AN ADDITIONAL 1 TO 3 PIECES OR SERVINGS.

OUR SALES STAFF WILL ALWAYS REVIEW YOUR ORDER AND GIVE RECOMMENDATIONS TO MAKE YOUR EVENT SUCCESSFUL.

## COCKTAIL PARTIES

OUR EXAMPLES OF HORS D'OEUVRES CAN BE USED TO CREATE EVENT MENUS THAT MAY OFFERED "A LA CARTE" AND SERVED BUTLERED FOR YOUR GUEST, OR SERVED AS A DISPLAYED BUFFET AT OR INTERACTIVE STATIONS

A MINIMUM PER PIECE ORDER FOR EACH GUEST IS REQUIRED.



# SEAFOOD

---

## CHESAPEAKE BAY CRAB DIP **\$2.50**

CRAB MEAT BLENDED WITH CREAM CHEESE AND SEASONINGS SERVED WARM WITH OR ON TOASTED PITA POINTS

## JUMBO SHRIMP COCKTAIL **\$2.95**

WITH OUR ZESTY AND SPICY COCKTAIL SAUCE, SERVED DISPLAYED OR BUTLERED FOR YOUR GUEST

## GRILLED SHRIMP SCAMPI SKEWERS **\$2.95**

SKEWERED SHRIMP BASTED WITH LEMON, WHITE WINE, AND BUTTER

## MINI MARYLAND CRAB CAKES **\$2.50**

BROILED AND SERVED WITH CREOLE REMOULADE

## BACON WRAPPED SCALLOPS **\$2.75**

SERVED WITH CHOICE OF TERIYAKI GLAZE OR SMOKEHOUSE BBQ

## SEARED JUMBO SCALLOPS (3) **\$5.50**

WITH A FLASH SAUTÉ OF ARUGULA, FRESH TOMATO, AND CHARDONNAY (4OZ)

## CRAB STUFFED MUSHROOM **\$2.25**

BAKED W/ CRAB MEAT, BUTTER, AND SEASONINGS SERVED W/ A CREAMY LEMON DILL AIOLI

## SMOKED SALMON **\$2.25**

PARMESAN BAGUETTE W/ SMOKED SALMON, RED ONION & CAPERS, AND A CREAMY DILL SAUCE

## OLD BAY SEAFOOD CANAPÉS **\$2.25**

BAY SCALLOPS, SHRIMP & WHITEFISH BLENDED IN A CHIVE CREAM CHEESE BAKED IN BITE SIZE PUFF PASTRY

## SEARED AHI TUNA **\$2.25**

WITH WASABI SLAW ON A CRISP WONTON GARNISHED WITH GREEN ONION

# POULTRY

---

## PETITE CURRIED CHICKEN TURNOVERS **\$1.95**

SEASONED SHREDDED CHICKEN BAKED IN PUFF PASTRY. SERVED WITH A MANGO LASSI DIPPING SAUCE

## HAND-BREADED CHICKEN TENDERS **\$1.65**

ALWAYS A CROWD PLEASER! SERVED WITH BBQ, HONEY MUSTARD, OR RANCH SAUCES

## TERIYAKI CHICKEN SKEWERS **\$1.75**

MARINATED CHICKEN, CHAR GRILLED WITH A TERIYAKI GLAZE

## CASHEW CRUSTED CHICKEN SATAY **\$2.25**

GRILLED CHICKEN BREAST COATED IN CASHEW BASTED W/ PEACH MARMALADE

## HAWAIIAN CHICKEN SKEWERS **\$2.25**

FRESH CUT CHICKEN WITH PINEAPPLE, RED BELL PEPPER, AND GINGER SOY GLAZE, DUSTED WITH SHREDDED COCONUT

## PEGASUS WINGS **Cost per Piece \$2.75**

OUR PEGASUS STYLE CHAR-BROILED WINGS, SPICED WITH GREEK HERBS AND SEASONINGS. SERVED WITH TZATZIKI SAUCE.

SPECIALTY SAUCES ALSO AVAILABLE : BUFFALO MILD, TERIYAKI, SPICY BOURBON, SRIRACHA GLAZE, OR HONEY HOT. SERVED WITH BLUE CHEESE OR RANCH.

## MINI CHICKEN PARMESAN BITES **\$1.75**

BREADED AND FRIED CHICKEN BREAST BITES TOPPED W/ MOZZARELLA CHEESE AND MARINARA SAUCE

## CHICKEN BROCHETTES **\$1.95**

SKEWERED MARINATED CHICKEN WITH BELL PEPPERS AND ONIONS, BRUSHED WITH AN APRICOT GLAZE

## MINI CHICKEN 'N WAFFLES **\$1.75**

A NUGGET OF FRIED CHICKEN ON BELGIAN WAFFLE TOPPED WITH MAPLE SYRUP

# BEEF

---

## SLICED BEEF TENDERLOIN **\$2.25**

ON A LIGHTLY TOASTED BAGUETTE SERVED WITH A  
HORSERADISH CREAM

## BLACKENED SIRLOIN STEAK TIPS **\$2.75**

SEASONED STEAK TIPS SERVED WITH SPICY RANCH  
DIPPING SAUCE

## THAI BEEF SATAY **\$2.50**

HAND CUT STEAK IN A SPICY THAI PEANUT MARINADE,  
GRILLED WITH A GINGER SOY GLAZE

## HAND ROLLED BEEF LUMPIA **\$1.65**

SERVED WITH DUCK SAUCE

## MINI BEEF WELLINGTONS **\$2.95**

BAKED IN PUFF PASTRY WITH MUSHROOM DUXELLE

## STEAK BROCHETTES **\$2.75**

SKEWERED MARINATED BEEF TENDERLOIN W/ BELL  
PEPPERS, ONIONS, AND BRUSHED W/ CHIMICHURRI SAUCE

## MINI BURGER SLIDERS **\$2.50**

FRESH GROUND BEEF ON POTATO ROLLS W/ FRESH  
MIXED GREEN LETTUCE, SLICED RED ONION AND ROMA  
TOMATO, A DRIZZLE OF REMOULADE AND A SWEET  
PICKLE CHIP SKEWERED TO THE TOP! VARIETY OF CHEESE  
SELECTIONS AVAILABLE UPON REQUEST

## COCKTAIL MEATBALLS (3) **\$1.75**

BAKED IN YOUR CHOICE OF BBQ, SWEET AND SOUR,  
ITALIAN, OR TERIYAKI



## SLICED HONEY HAM BISCUITS **\$1.95**

SERVED ON HOMEMADE BUTTERMILK BISCUITS W/ HONEY  
MUSTARD

OR

SWEET POTATO BISCUITS WITH APPLE BUTTER AND  
MANGO CHUTNEY

## PETITE QUICHE LORRAINE **\$1.75**

FARM FRESH EGGS BAKED W/ BACON, HAM, & SWISS  
CHEESE

## ASIAN SHORT RIBS **\$2.50**

SLOW COOKED PORK RIBS SERVED WITH AN ASIAN SLAW  
DRIZZLED WITH A PLUM BBQ SAUCE

## PULLED PORK BBQ SLIDERS **\$2.50**

CAROLINA STYLE PULLED PORK BBQ ON POTATO SLIDER  
ROLLS W/ COLE SLAW AND HOT SAUCE



# PORK

---

## PORK TENDERLOIN CROSTINI **\$1.95**

THIN SLICED PORK TENDERLOIN ON A PARMESAN  
BAGUETTE WITH A CRANBERRY-PEPPER JELLY

## LOADED "BACON" POTATO **\$1.75**

BAKED RED BLISS POTATOES STUFFED WITH APPLEWOOD  
BACON, CHEDDAR AND MOZZARELLA CHEESE WITH A  
CHIVE CREAM FRAICHE ON THE SIDE

## SAUSAGE STUFFED MUSHROOMS **\$1.75**

BUTTON CAP MUSHROOMS STUFFED WITH ITALIAN  
SAUSAGE, PARMESAN CHEESE AND SPICES

# VEGETARIAN

---

## PETITE SPINACH AND FETA QUICHE **\$1.75**

FARM FRESH EGGS BAKED WITH SPINACH AND FETA CHEESE  
IN PHYLLO CUPS

## VEGETABLE SPRING ROLLS **\$1.65**

HAND ROLLED VEGETABLE FILLED LUMPIA SERVED WITH A  
TANGY DUCK SAUCE

## SPINACH & ARTICHOKE DIP **\$1.95**

SPINACH, ARTICHOKE AND CREAM CHEESE SERVED WARM  
W/ OR ON TOASTED PITA POINTS

## TOMATO, SPINACH AND CHEESE TORTELLINI

**\$1.95**

SERVED IN A PARMESAN CREAM SAUCE

## ANTIPASTO SKEWERS **\$1.75**

WITH FRESH MOZZARELLA, BLACK OLIVES, GRAPE  
TOMATOES, DRIZZLED WITH A BALSAMIC REDUCTION

## FRESH FRUIT & ASSORTED CHEESE **\$3.95**

FRESH CUT SEASONAL FRUIT AND ASSORTED CHEESE  
DISPLAY, SERVED W/ A SWEET YOGURT MANGO LASSI  
SAUCE

## INTERNATIONAL CHEESE BOARD **\$4.50**

EUROPEAN AND AMERICAN FARM CHEESES, SERVED WITH  
RUSTIC BREADS AND ASSORTED CRACKERS. SERVED WITH  
GRAPES, MARMALADES AND PRESERVES

## MEDITERRANEAN BRUSCHETTA **\$1.50**

OLIVE OIL, GARLIC, THYME, HUMMUS, AND CHOPPED OLIVE  
TAPENADE SERVED ON TOASTED PARMESAN BAGUETTES

## ITALIAN BRUSCHETTA **\$1.25**

FRESH CHOPPED VINE RIPE TOMATOES, BASIL LEAVES,  
GARLIC, OLIVE OIL AND SEASONINGS ON PARMESAN  
BAGUETTES

## SPANAKOPITA **\$1.75**

PHYLLO DOUGH FILLED WITH TENDER SPINACH, TANGY FETA  
CHEESE, AND GREEK HERBS

## HUMMUS W/ FLATBREADS **\$1.50**

ASSORTMENT OF TRADITIONAL, SUN DRIED TOMATO, AND  
ROASTED RED PEPPER SERVED WITH TOASTED FLATBREADS

## TOMATO SOUP WITH MINI GRILLED CHEESE

**\$2.95**

DELICIOUS TOMATO SOUP SHOTS SERVED W/ GRILLED  
CHEESE MADE WITH A VARIETY OF BREADS AND CHEESES!

## MINI GREEK SALAD SKEWERS **\$1.75**

RED ONION, TOMATO, CUCUMBER, AND FETA CHEESE,  
DRIZZLED WITH GREEK DRESSING

## MINI WEDGE SALAD SKEWERS **\$1.75**

ICEBERG LETTUCE, TOMATO, BACON, AND RED ONION,  
DRIZZLED WITH BLEU CHEESE DRESSING

## MUSHROOM & GOAT CHEESE CROSTINI **\$1.95**

SAUTÉED ASSORTED MUSHROOMS, SHALLOTS, AND GARLIC  
SERVED ON TOP OF A GOAT CHEESE & BALSAMIC  
REDUCTION TOPPED CROSTINI

## CAPRESE SKEWERS **\$1.95**

WITH FRESH TOMATO, MOZZARELLA, AND BASIL DRIZZLED  
WITH BALSAMIC REDUCTION

## GRECIAN FRUIT SKEWERS **\$1.95**

FRESH SEASONAL FRUITS, DUSTED WITH CINNAMON, HONEY  
AND SESAME SEEDS

