

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 MUSTAD, 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

