



Hors D'oeuvres

Butler Style Passed Hors D' Oeuvres

VEGETARIAN

Fontina Cheese Risotto Cakes with Minced Chives and Delicate Panko Crust
Tomato Soup Shooter with Grilled Cheese Points
Where's the Beef Slider with Smoked Gouda and Charred Onions on Petite Sesame Seed Slider Rolls
Herbed Cherve in a Phyllo Cup with a Balsamic Cherry
Twice Baked Baby Potatoes with Sour Cream and Chive
Antipasto Skewers with Sun-Dried Tomato, Marinated Artichoke and Fresh Cippolini Mozzarella
Mini Chicago Deep Dish Cheese Pizza's
Thai Vegetable Spring Rolls with a Apricot Ginger Sauce
Fried Mac and Cheese Lollipops
Caramelized Pear and Fontina Tartlets Drizzled with Truffle Oil
Vegetable Nim Chow with Thai Dipping Sauce
Sweet Potato Fritters with Apple Chutney
Vidalia Onion Tartlet
Wild Mushroom Tartlet
Greek Spinach Wrapped in Phyllo
Traditional Deviled Eggs Garnished with Fresh Chives

CHICKEN & DUCK

Ginger Chicken Satay with Honey Lime Aioli
Crispy Duck and Sweet Potato Spring Rolls with and Apricot Ginger Sauce
Pistachio Encrusted Chicken Satè with a Sweet Soy Dipping Sauce
Skewered Duck Breast with Plum Sauce
Thai Polynesian Chicken Wings
Skewered Chicken Wrapped in Bacon with Pineapple and Scallions
Caribbean Chicken Fingers with Spicy Plum Sauce

LAMB

Lemon Rosemary Marinated Grilled Lamb Chops
Sirloin of Lamb with a Lemon Aioli and Red Onion Marmalade Croustade

SEAFOOD

Smoked Salmon Gougres
Coconut Shrimp with an Raspberry Sauce
Floret of Wild Alaskan Salmon with Sour Cream and Chive in a Cucumber Cup
Maryland Crab Cakes
Maryland Crab Stuffed Mushrooms
Mini Fish Taco's with Cabbage Slaw, Avocado and Chipolte Aioli
Scallops Wrapped In Bacon
Clams Casino
Grilled Shrimp with Siracha Chili Sauce
Endive Spear with Lobster Salad
Shrimp Casino
Crab with Red Onion Relish on a Sweet Potato Chip
Grilled Skewer Swordfish Teriyaki
Grilled Scallop on Crisp Tortillas with Avocado Corn Relish
New England Clam Chowder Shooter with a Petite Beer
Battered Clam Cake

BEEF

Philly Cheese Steak En Croute
Petite Shepherd's Pie
Classic Beef Sliders with Vermont Cheddar on a Sesame Seed Brioche Roll
Mini Beef Wellington
Peppercorn Crusted Beef Tenderloin Croustade with a Red Onion Marmalade and Garlic Aioli
Beef Carpaccio Croustade with Garlic Basil Aioli and Shaved Parmesan
Braised Short Rib Tartlet with a Sweet Aioli

PORK

Pork Pot Stickers with Asian Slaw Garnish and Sesame Soy Dipping Sauce
Cocktail Franks
Bacon Wrapped Pineapple Skewers
Pulled Pork Slider with Cabbage Slaw on a Brioche Roll

Stationary Hors D' Oeuvres

DIPS

White Bean and Garlic Dip
Roasted Red Pepper Hummus
Avocado Hummus
Spiced Black Bean Hummus with Marinated Peaches
Eggplant Caponata
Sour Cream and Chive Dip
Pineapple and Avocado Salsa with Blue Corn Chips
Three Olive Tapenade with Toast Points
Tzatziki dip with yogurt, cucumber and mint
Roasted Tomato Basil Sour Cream Dip
Fresh Guacamole Dip
French Onion Dip with Home Made Potato Chips
Tabouli Salad Dip with Flat Bread

ANTIPASTO TABLE

Prosciutto, Salami, Mortadella, Cappicola, Provolone, and Asiago Cheese, Marinated Mushrooms, Sweet Peppers, Marinated Artichoke Hearts, Peppercini's and Roasted Olives served with Fresh Crisp Greens and Companied by Aged Balsamic and Olive Oil

GOURMET CHEESE

Assorted Cheese Display: With Cheddar, Swiss, Provolone, Dill Havarti and Pepperjack With Fruit Garnish & Crackers
Baked French Brie Wheel En Croute Topped with Blueberry Chutney served with Assorted Crackers and French Baguette
Traditional Favorites: French Brie, Danish Blue, Vermont Chevre, Cabot Sharp Cheddar, Swiss and Colby Jack

CUSTOM PIZZA TABLE

Choice of:

BBQ Chicken
Traditional Margherita
Buffalo Chicken
White Pizza with Roasted Vegetables
Hawaiian BBQ
Gorgonzola, Butternut Squash and Caramelized Onion
Pesto, Fresh Mozzarella, and Cherry Tomato
Roasted Red Pepper, Chevre and Caramelized Onion
Meat Lovers– Pepperoni, Sausage and Meatball
Cajun Shrimp
Maine Lobster, Asparagus, Truffle Oil, Fontina Cheese
Prosciutto, Fig Jam, thin sliced Vidalia Onion, and Feta

PATE

Fruit and Cheese with French Baguette
Truffle Mousse with Fruit Chutney and French Baguette
Salmon
In Puff Pastry with Veal and Pork

FRESH VEGETABLE CRUDITE TABLE

Cherry Tomatoes, Baby Carrots, Red Pepper Strips, Broccoli Florets, Cauliflower Florets and Celery Sticks
Served with a Roasted Red Pepper Ranch Dip or Sour Cream and Chive Dip
Assorted Olives, Feta and Pita Bread