# Hors D' Oeuvres Menu

Some of these fantastic dishes are better prepared on site and do not travel well. Please consult us as to the best way to serve your selections at your upcoming event. Prices may be subject to change.

# **Domestic Cheese and Cracker Display**

Cheddar, Colby, Swiss, and Dill Havarti cheeses with crackers varieties

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Medium \$65 – Serves approximately 30 Large \$100 – Serves approximately 50

### **Fruit and Cheese Combo**

Four domestic cheeses and crackers, paired with fresh melons, grapes, and berries

Medium \$75 – Serves approximately 30 Large \$100 – Serves approximately 60

### Fresh Fruit Platter

The season's best melons, sweet strawberries, grapes and berries

Medium \$65 – Serves approximately 30 Large \$100 – Serves approximately 60

## **Shrimp Cocktail**

Jumbo shrimp served ice cold with lemon and a chili lime cocktail sauce

\$95 – 60 Count \$180 – 120 Count

## Herb & Salt Cured Cold Smoked Salmon Filet (Lox)

A 1½ pound filet served chilled with capers, red onion, sour cream, and crackers

\$100

### **Petite Quiches**

Bacon, mushroom & mozzarella quiche **OR** Broccoli, cheddar & caramelized onion quiche

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\$75 – 50 Count \$125 – 100 Count

# Seared Ahi Tuna

Black sesame crusted Ahi tuna seared rare atop a phyllo tartlet with cilantro and mango salsa

\$125 - 50 Count \$240 - 100 Count

# **Premium Cheese Trio**

Danish blue cheese topped with apricot preserves, brie topped with caramel pecan spread and goat cheese with balsamic cranberries

\$85 – Serves approximately 30 \$125 – Serves approximately 60

## **Premium Dip Trio**

Eggplant Caponata, bacon apricot jam, pepper jelly over whipped cream cheese, served with crackers

Medium \$75 – Serves approximately 30 Large \$115 – Serves approximately 60

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### Crudité Platter

An assortment of the season's freshest vegetables with a buttermilk ranch dressing

Medium \$50 – Serves approximately 30 Large \$115 – Serves approximately 60

## **Crudité Flower Pots**

An assortment of the season's freshest vegetables with a buttermilk ranch dressing, served decoratively in miniature flower pots

\$100 - 50 Count

## The King Charles

Cheese and berry platter with herbed goat cheese, a danish bleu cheese wedge, brie and sliced gouda; served with the freshest berries and nuts- varies by season

\$125 – Serves approximately 30

## **Jumbo Tiger Shrimp Cocktail**

Louisiana boiled jumbo shrimp served with an Old Bay and lemon cocktail sauce

\$105 – 50 Count

## Herb and Salt Cured Hot Smoked Salmon

A 1 ½ pound filet served with capers, red onion, sour cream, lemon & crackers

\$100

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### **Stuffed Mushrooms**

A delectable vegetable stuffing of Parmesan cheese and fresh herbs piled high

\$75 – 50 Count \$100 – 100 Count

# Sausage Stuffed Mushrooms

Mushroom caps loaded with a mild Italian sausage and smoked cheddar cheese stuffing

\$85 – 50 Count \$120 – 100 Count

#### **Duck Wontons**

Filled with seared duck breast and Asian vegetables, then delicately fried and served with a citrus ginger ponzu dipping sauce

\$125 - 50 Count \$180 - 90 Count

### **Maryland Crab Cakes**

Lump crab, bell peppers, and butter crisp crackers gently pan fried and served w/ dill and dijon mustard aoli

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\$110 - 50 Count \$170 - 90 Count

## **Miniature Beef Wellingtons**

Certified angus beef and a wild mushroom duxelle all wrapped in a savory puff pastry

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\$100 – 50 Count \$175 – 100 Count

## Petite Rye Dip Bread Bowls

Fresh bread baked in house and filled w/ a creamy dill dip

\$85 – 50 Count \$150 – 100 Count

### **Blue Cheese Mousse Cups**

Delicate puff pastry shells filled w/ a creamy danish blue cheese mousse and topped w/ crispy bacon and chives

\$95 – 50 Count \$175 – 100 Count

# Mini Smoked Pork Quesadillas

Loaded w/ cheddar cheese, caramelized onions, and our smoked pulled pork, served w/ a smoky bbq dipping sauce \$95 – 50 Count

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# **Smoked Salmon Cups**

Phyllo cups filled with a lemon and chive cream cheese & cold smoked salmon

\$110 – 50 Count \$195 – 100 Count

# **Spinach and Artichoke Dip**

Spinach and artichokes melted together with warm Asiago and Parmesan cheeses and served with Parmesan cheese crostinis

\$85 – Serves approximately 30

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### **Chorizo Stuffed Mushrooms**

Chorizo sausage, chipotle peppers, and spicy Pepper Jack cheese make up this snappy stuffing

\$90 – 50 Count \$130 – 100 Count

### **Crab Stuffed Mushrooms**

Melt-in-your-mouth mushroom caps piled high with a lump crab stuffing

\$90 – 50 Count \$130 – 100 Count

# Sushi ~ Assorted Vegetarian Rolls

House made and served in assorted vegetarian styles. Served w/ soy sauce, wasabi, & ginger

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\$75 – 50 Count \$125 – 100 Count

### Sushi ~ Assorted California Rolls

House made and served in assorted styles (Ahi Tuna, Salmon, Shrimp). Served w/ soy sauce, wasabi, & ginger

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\$95 – 50 Count \$140 – 100 Count

## **Clams Casino**

Little neck clams on the half shell overflowing w/ a buttery shallot, bacon and parmesan cheese stuffing

\$75 – 50 Count

# **Bacon Wrapped Scallops**

Jumbo sea scallops wrapped in bacon and pan seared popping w/ bold flavor

\$275 - 100 Count

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Mini Margarita Quesadillas

Roasted tomato, fresh basil, and mozzarella quesadilla

\$110 - 50 Count

**Party Spirals** 

Flour tortillas wrapped w/ a rich cream cheese and vegetable filling and sliced into pinwheels

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\$75 - 100 Count

Grilled Cheese Duo

Pick one selection per 50 count: Honey, nut and brie <u>OR</u> Bacon blue cheese <u>OR</u> Traditional with American cheese

\$95 - 50 Count \$175 - 100 Count

**Grilled Flat Bread Pizza** 

Choose 2 flavors, approx 100 mini slices **50 people \$150** Choose 3 flavors, approx 200 mini slices **100 people \$250** 

Vegan

Vegetables & fresh herbs tossed in garlic and olive oil

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Greek

Olives, feta, artichokes, oregano & roasted tomatoes

American

Asiago & mozzarella cheese, caramelized onions and red sauce

**Buffalo** 

Chicken tossed in hot sauce with blue cheese, celery and provolone

**Sweet and Sour Meatballs** 

Cocktail sized meatballs nestled in a tangy sweet and sour sauce w/ fresh pineapple chunks

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\$110 - 160 Count

**Deviled Eggs** 

Filled w/ a creamy bacon and cheddar filling, garnished with black olives and pimentos

\$95 – 50 Count \$150 – 100 Count

**Miniature Burger Sliders** 

Seasoned fresh ground sirloin topped with assorted cheeses and fresh condiments atop homemade soft rolls

\$120 - 50 Count

Spanakopita Rolls

Buttery, flaky phyllo dough rolled together w/ a delicious spinach and feta cheese stuffing

\$75 – 50 Count \$140 – 100 Count