

BUTLERED HORS D'OEUVRES

Choose one option from each tier. 12

Price per guest based on service one hour prior to dinner. If not followed by dinner an upcharge will apply

TIER ONE

BITES	<p>Baked Brie Bite – Raspberry Coulis</p> <p>Crispy Cheese Ravioli – Marinara Dipper</p> <p>Artichoke, Parmesan, Oregano Flatbread</p> <p>Meatball – Bourbon or Teriyaki Glaze</p> <p>Chicken Pot Pie Tart</p> <p>Caprese Skewer – Balsamic Reduction</p> <p>Mushroom, Arugula, Fontina Flatbread</p> <p>Italian Sausage Stuffed Mushroom Cap</p> <p>Pear, Gorgonzola, Walnut, Honey Flatbread</p>	<p>Fig & Blue Cheese Tart – Wildflower Honey</p> <p>Smoked Salmon Avocado Toast</p> <p>Kimchi & Pork Stuffed Baby Red Potato</p> <p>Brussels, Bacon, Ricotta Toast</p> <p>Brie, Pepper Jelly, Pecan Tartlet</p> <p>Greek Skewer – Feta, Cucumber, Tomato, Black Olive, Greek Drizzle</p> <p>Mac & Cheese Bite – Blackberry Jalapeno</p> <p>Deviled Egg – Traditional, Caesar or Bacon</p>
SHOOTERS	<p>Tomato Bisque – Grilled Cheese Crouton</p> <p>Hot Potato Leek Soup – Fresh Herb</p>	<p>Grilled Watermelon Gazpacho</p>
SPOONS	<p>Grilled Asparagus – Balsamic Fig Glaze, Parmesan</p> <p>Strawberry & Basil Lemon Ricotta</p>	<p>Roasted Red Pepper & Mozzarella – Fresh Basil</p>

TIER TWO

BITES	<p>Prosciutto Wrapped Melon</p> <p>Bistro Crostini – Brown Sugar & Chili Bistro Tender, Horseradish Cream, Arugula</p> <p>Deconstructed French Onion Bite</p> <p>Bacon Wrapped Artichoke Heart – Parmesan & Tarragon Aioli</p> <p>Buttermilk Chicken & Waffle – Honey Drizzle</p> <p>Tuscan Eggplant Compote – Parmesan Crisp</p>	<p>Thai Curry Chicken Satay – Mint Yogurt</p> <p>Pretzel Crusted Chicken – Lageder Cheddar</p> <p>Salmon Rillette – House Chip, Fresh Dill</p> <p>Smoked Salmon & Cucumber Round – Flat Leaf Parsley</p> <p>Pear & Feta Stuffed Belgian Endive</p> <p>Candied Bacon Rasher – Brown Sugar, Five Spice</p>
SHOOTERS	<p>Butternut Squash Bisque – Cinnamon Crouton</p> <p>Summer Peach Soup – Basil Oil</p> <p>Roasted Beet & Chevre – Chili Pepper</p> <p>Feta, Marinated Olives & Citrus</p>	<p>Melons, Mint & Rum</p> <p>Roasted Sweet Potato & Honey – Walnut, Cranberry, Rocotta</p> <p>Wine Grape Caprese – Fresh Mozzarella, Basil, Balsamic Reduction</p>
SPOONS	<p>Grilled Watermelon – Honey Lime Syrup, Blackberry</p> <p>Curried Chicken Salad – Dried Apple Chip</p> <p>Spicy Tomato Jam & Chevre – Cucumber Dice</p> <p>Candied Bacon & Shredded Brussel – Lemon Zest</p>	<p>Chocolate Porter Braised Beef – Root Vegetable Purée</p> <p>Shrimp Cocktail – Minced Shrimp, Cocktail Sauce, Chives</p> <p>Mini Chicken Picatta – Lemon, Capers, Parsley</p>

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Continued

TIER THREE

BITES	Mini Beef Wellington – Horseradish Cream Seared Sea Scallop Crostini – Gremolata Crab Stuffed Mushroom Cap Bacon Wrapped BBQ Shrimp Mini Crab Cake – Old Bay Aioli Coconut Chicken Skewer – Piña Colada Cheesesteak Egg Roll – Spicy Ketchup Irish Eggroll – Corned Beef, Cheddar, Kale, Honey Mustard	Mini Ruebuen or Rachel on Pumpnickel Mini Sweet Potato Latke – Vanilla Sour Cream, Apple Relish Fingerling Potato Lollipop – Sriracha Sour Cream Crispy Oyster – Bacon Jam & Club Cracker Deconstructed Lobster Roll Avocado & Tuna Poke Wonton Cups Crab Bruschetta Crostini
SHOOTERS	Shrimp & Scallop “Louie” – Lettuce, Tomato, Hard Cooked Egg Lobster Bisque – Pernod Cream Finish	Italian Crab & Roasted Red Pepper – Mint, Parsley, Lemon, EVOO She-Crab Soup Shooter – Sherry Finish
SPOONS	Poached Lobster & Pineapple Vietnamese Chicken Salad – Radish & Peanuts Manchego, Dates & Bacon	Deconstructed Sushi – Tuna, Pickled Ginger, Rice, Wasabi, Nori, Soy Smoked Corn & Chicken – Poblano, Cilantro, Red Onion

ENHANCEMENTS

Based on Market Pricing

Wood Fired Lamb Chop Lollipop – Mint Mustard Dipper
 Bacon Wrapped Sea Scallop – Raspberry Horseradish Glaze
 Chilled Maryland Blue Crab Claw – Traditional Mustard Sauce
 Polenta Bite – House Bolognese, Fresh Basil
 Ale Steamed Mussels – Smoked Tomato Relish
 Tuna Tartare – Pine Nuts, Apple, Mint, Cucumber, Harissa, Lemon Oil, Miso Spoon

Passed Charcuterie Board – Cured Meats, Cheeses, Breads, Preserves, Mustards, Honey
 Oyster Rockefeller Crostini
 Sicilian Mushroom Arancini – Tomato Basil Dipper
 Seared Bay Scallop – Parsnip Purée, Truffle Oil, Miso Spoon
 Clam Casino – Bacon, Bell Pepper, Garlic, Worcestershire
 Reuben Eggroll – Corned Beef, Swish, Sauerkraut, Thousand Island
 Lobster Avocado Toast