

Hors d'Oeuvres

Stationary Hors d'oeuvres - \$3.00 per piece

Passed Hors d'oeuvres - \$17.50 per person per hour (Maximum of 8 pieces per person per hour)

Meat

Braised Short Rib & Pickled Onion on Brioche

Pistachio Crusted Mini Potato Croquette Stuffed with Braised Short Rib

Seared Tenderloin au Poivre, Onion Marmalade & Roquefort Cheese on Crostini

Seared Tenderloin & Sweet Onion Marmalade on Ficelle

Short Rib and Fontina Sandwich

Kobe Beef Frank

Mini Sirloin Burger with Red Onion Marmalade & Gorgonzola Cheese

Spicy Spanish Sausage Empanada

Maple Glazed Smoked Duck Breast on Potato Gaufrette with Cranberry Relish

Smoked Duck Breast, Braised Red Cabbage and Candied Orange Peel on Crostini

Smoked Chicken with Roasted Corn & Red Peppers on Brussel Sprout Leaf

Jerk Chicken Salad on Crispy Plantain Chip

Chicken Taco with Avocado & Radish

Chicken Yakatori Skewer with Spring Onions

North Indian Spice Marinade Chicken Tandori

Chicken and Lemongrass Pot Stickers

Buffalo Chicken Meatballs

Baby Lamb Chop Lollipop with Spicy Mango Chutney

Buttermilk Fried Chicken Slider with Remoulade

Vegetarian

Roasted Tomato, Pesto & Marcona Almonds on Taro Chip

Jicama and Maytag Bleu Cheese Stuffed Date

Sun Dried Apricot & Gorgonzola Picante on Beet Chip

Ratatouille on Parmesan Crisp

Goat Cheese & Fig on Pita Round

Quince and Honey Glazed Almond on Manchego Round

Petite Grilled Cheese with Fontina, Leek and Red Peppers

Portobello Mushroom, Goat Cheese & Arugula on Mini Brioche Bun

French Onion Soup Boule California Roll

Vietnamese Summer Rolls





Three Cheese Arancini

Truffle Mac and Cheese

Baby Spinach and Grecian Feta in a Phyllo Triangle

Vegetable Samosas

Pakora: Onion, Potato, Cauliflower & Spinach

Seafood

Rock Shrimp with Pineapple, Jalapeño Cream & Cilantro on Jicama

Fennel Pollen Crusted Tuna, Lemon Cream & Micro Basil

Maryland Crab, Avocado & Lime Cilantro on Corn Tortilla

Seafood Paella Tartlet

Mini Spicy Mahi Mahi Taco

Smoked Salmon on Cucumber Round

Spicy Tuna Roll

Shrimp Tempura

Maryland Crab Cake

Bacon Wrapped Casino Shrimp

Scallop Ceviche with Grapefruit & Green Chili in Cucumber Cup

Lobster Salad, Clementine & Sea Salt on Tart Shell

