



Appetizers

Items in this section are priced for 50 pieces

Canapes, Crostinis, Crisps and Disks

Phyllo Phyllo Canapés- Brie, walnut and pear; or chevre with basil and tomato; or caramelized onion and boursin cheese \$85

Mac'N'Cheese Bites- Buttery pastry cup filled with creamy macaroni and cheese \$75

Sweet Potato Quesadilla Canapés- Portobello mushroom, cheese, smoked paprika, cilantro \$95

Carne Asada Quesadilla Canapés- Seasoned flank steak, chile verde, bell peppers \$95

Chicken Quesadilla Canapés- Petite size, with sour cream and cilantro \$95

Bacon Marmalade- on Focaccia points with gorgonzola crumbles and chive garnish \$85

Asparagus Crostini- Roasted shaved asparagus, ricotta, fresh dill & lemon zest on crostini \$95

Traditional Bruschetta- Fresh tomatoes, cucumber, basil, and red onion, with crostini \$75

Boursin Stuffed Mushrooms- Vegetarian blend of spinach and boursin cheese \$75

Crab Stuffed Mushrooms- Lump crab meat blended with cream cheese and seasoning \$85

Sausage Stuffed Mushrooms- Candied chestnut, sage, maple sausage \$95

Salmon Mousse- on cucumber disk, fresh dill \$105

Crab Cocktail- on cucumber disk \$100

Potato Skins- Halved mini red skins, cheddar cheese, scallions and bacon \$85

Bites

Bourbon Meatballs- Browned meatballs tossed with homemade bourbon barbecue sauce \$95

Marinara Meatballs- in tomato basil sauce \$95

Prosciutto- Wrapped melon and/or asparagus tips \$85

Pork Potsticker- Roasted garlic, ginger, ponzu dipping sauce \$105

Chicken Potsticker- Lemongrass, scallions, ponzu dipping sauce \$105

Buffalo Wings- Homemade sweet and spicy barbecue sauce, \$85

Coconut Shrimp- Coconut crusted shrimp with a spicy mango chutney \$110

Shrimp Cocktail- Chilled jumbo tail-on shrimp, with lemon and cocktail sauce \$100

Maryland Crab Cakes- with Creole mustard dipping sauce \$100

Spanikopita- Mini spinach pie in phyllo \$95

Spring Rolls- Vegetarian, with dipping sauce \$95

Veggie Potato Skins- Halved mini red skins, cheddar cheese, scallions \$85

Vegetable Potsticker- Cabbage, carrot, onion, & celery with ponzu dipping sauce \$105

Sticks

Antipasto Skewer- Mozzarella, artichoke heart, olive, salami, tomato \$85

Caprese Skewer- Fresh tomatoes, fresh basil, fresh mozzarella, balsamic reduction \$75

Prosciutto Melon Skewer- Bocconcini tossed and seasoned with olive oil, basil leaf \$95

Beef Satay- Skewered marinated beef, lemongrass, soy glaze \$95

Chicken Satay- Skewered marinated chicken thighs, coconut curry sauce \$90

Chicken Rumaki- Bacon wrapped chicken in our special marinade, drizzled with sweet chili glaze \$85

Scallop Rumaki- Bacon wrapped sea scallops with sweet and spicy glaze \$110

Chestnut Rumaki- Candied bacon glazed wrapped water chestnuts \$95

Sliders

Beef Brisket Slider- Smoked brisket, aged cheddar, horseradish cream on a mini bun \$110

Corned Beef Slider- Swiss, kraut, & thousand island on a mini bun \$110

Cuban Slider- Pork, ham, swiss, pickle, & yellow mustard on a mini bun \$110

Pulled Pork Slider- Slow cooked and pulled pork, barbecue sauce, green goddess slaw on a mini bun \$110

Lobster Roll- New England style with lobster salad, fresh herbs, mini hot dog bun \$175

Silver Dollar Sandwiches Trio- Variety with roast beef, turkey, and ham, with cheese and special sauces \$90