



HORS D'OEUVRES

Hors d'oeuvres may be added to or purchased separately from our formal packages with the starting price of \$7.50 per person. Many selections are available both passed or stationary. Minimum one week lead time subject to availability.

COLD

SHRIMP COCKTAIL

Jumbo tiger shrimp, hint of lemon, cocktail sauce

CAPRESE BITES (V,GF)

Cherry tomato, fresh mozzarella, fresh basil, sea salt

FIG COMPOTE APPLE ROUNDS (VG,GF)

Local apple slice, sweet fig compote, cinnamon brown sugar

ROASTED RED CUCUMBER ROUND (VG,GF)

Sliced cucumber, roasted red pepper hummus, fresh herbs

AHI TUNA CUCUMBER ROUND (GF)

Sushi grade tuna, sesame ginger, cucumber round +\$2

RASPBERRY BRIE BITE (V)

Flaky pastry, raspberry compote, creamy brie

SWEET POTATO ROLL (VG,GF)

Hand made maki roll, sweet potato, avocado

TENDERLOIN CROSTINI

Crispy baguette, marinated beef tenderloin, herbed goat cheese +\$2

CRANBERRY BRIE CROSTINI

Prosciutto ham, mild brie, cranberry thyme compote

STRAWBERRY BALSAMIC CROSTINI (V)

Ricotta cheese, fresh strawberries, crispy baguette, balsamic drizzle

BRUSCHETTA CROSTINI (V)

Crispy baguette, tomato salad, balsamic drizzle

WATERMELON SKEWER (V,GF)

Watermelon, whole milk mozzarella, infused honey

PESTO TORTELLINI SKEWERS (V)

Cheese pasta, fresh parmesan, basil pesto

BLACKBERRY SKEWER (V,GF)

Fresh ripe blackberries, smoked NY cheddar

HOT

BITE SIZE CRAB CAKE

Maryland style lump crab cake, lemon, dijon remoulade

SMOKED GOUDA ARANCINI (V)

Crisp risotto ball, smoked cheese, pomodoro sauce

SAUSAGE HAVARTI STUFFED MUSHROOM

Roasted mushroom cap, Italian sausage, havarti cheese

SPINACH STUFFED MUSHROOM (VG)

Sauteed spinach & garlic, grains, fig balsamic

MEATBALL BITES

House meatballs, marinara, shaved parmesan

TWICE BAKED BABY REDS (GF)

Petite potato halves, NY cheddar, bacon

SPINACH ARTICHOKE BITES (V)

Flaky phyllo dough, creamy spinach dip, roasted tomato

LAMB LOLLIPOP (GF)

Bone in lamb, rosemary infused honey +\$4

TENDERLOIN SKEWER (GF)

Beef tenderloin, charred grape tomato, fig balsamic glaze

KOREAN STEAK SKEWER

Bulgogi marinade, sesame ginger glaze

ANDOUILLE SHRIMP SKEWER (GF)

Jumbo tiger shrimp, andouille sausage +\$1

BACON WRAPPED SCALLOPS (GF)

Tender seared scallops, hickory bacon +MRKT

VEGAN SCALLOP (VG,GF)

Trumpet mushrooms, miso vinaigrette, micro cilantro +\$1

LOBSTER MAC & CHEESE

Five cheese mac, lobster, herb panko +\$3

PETITE BEEF WELLINGTON

Beef tenderloin, mushrooms, buttery pastry +\$1

CHICKEN KOFTA SKEWER

Mediterranean chicken, grape tomato, red onion +\$1

PIGS IN BLANKETS

Mini frank, puff pastry dough

Minimum guest count 30 or \$750 subtotal. Minimum one week lead time subject to availability.

Menu available for staffed service only. May be subject to tax, service fee & gratuity.