



BUTLERED HORS D'OEUVRES

Choose one option from each tier. 12
Price per guest based on service one hour prior to dinner

TIER ONE

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

TIER TWO

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



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Continued

TIER THREE

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

ENHANCEMENTS

Based on Market Pricing

Wood Fired Lamb Chop Lollipop – Mint Mustard Dipper	Passed Charcuterie Board – Cured Meats, Cheeses, Breads, Preserves, Mustards, Honey
Bacon Wrapped Sea Scallop – Raspberry Horseradish Glaze	Oyster Rockefeller Crostini
Chilled Maryland Blue Crab Claw – Traditional Mustard Sauce	Sicilian Mushroom Arancini – Tomato Basil Dipper
Polenta Bite – House Bolognese, Fresh Basil	Seared Bay Scallop – Parsnip Purée, Truffle Oil, Miso Spoon
Ale Steamed Mussels – Smoked Tomato Relish	Clam Casino – Bacon, Bell Pepper, Garlic, Worcestershire
Tuna Tartare – Pine Nuts, Apple, Mint, Cucumber, Harissa, Lemon Oil, Miso Spoon	Reuben Eggroll – Corned Beef, Swish, Sauerkraut, Thousand Island
	Lobster Avocado Toast