



## Hors D'oeuvres Menu

### ~ CHICKEN ~

#### CHICKEN AND VEGETABLE SPRING ROLLS

*Crispy and delicious with a lightly fried wrapper  
Filled with vegetables and chicken*

\$3.35 pp

#### JERK CHICKEN BITES

*Bites of Chicken served grilled, with jerk seasoning*

\$3.35 pp

#### ORANGE CHICKEN MEATBALLS

*Handmade Chicken Meatballs with an Orange Marmalade Sauce*

\$3.50 pp

#### BOURBON CHICKEN SKEWERS

*Served with Sweet and Spicy Bourbon Sauce*

\$3.85 pp

#### GINGER CHICKEN BACON BITES

*Chicken Breast Marinated in Fresh Ginger and Garlic  
Wrapped in Applewood Smoked Bacon*

\$3.95 pp

#### CHICKEN SAMOSAS

*Lentils, Chick Peas, and Potato blended with Indian Spices  
in a crispy Phyllo Dough*

\$3.95 pp

#### PULLED CHICKEN SLIDERS

*Pulled Chicken in a savory BBQ sauce  
Topped with Coleslaw and served on a slider bun*

\$3.95 pp



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### ~ BEEF ~

SAVORY BEEF MEATBALLS  
*(Served in a chafing dish)*  
\$3.00 pp

BEEF TENDERLOIN CROSTINI  
*Tender Marinated Roast Beef  
Paired with Crostini and a Hint of Wasabi*  
\$3.50 pp

MINI PASTA AND MEATBALL CUPS  
*Individual serving of pasta topped with homemade marinara sauce,  
meatball and parmesan cheese  
Substitute Ground Chicken or Turkey*  
\$3.95 pp

MINI STUFFED PEPPERS  
*Roasted Peppers stuffed with Ground Beef, Veggies and Cheese*  
\$4.25 pp

ROAST BEEF SLIDERS  
*Shredded beef served on a mini bun*  
\$4.50 pp

\*BEEF BRUSCHETTA  
*Tenderloin of Beef with Caramelized Onions and  
Maytag Blue Cheese on Toasted Ciabatta Bread*  
\$5.95pp

LOLLIPOP LAMB CHOPS  
*Petite Lamb chops with fresh rosemary*  
\$60/Dozen



## Hors D'oeuvres Menu

~ VEGETABLE ~

### SPINACH & ARTICHOKE DIP

*Artichoke Hearts and Spinach Dip Served with Assorted Crackers*

\$3.00 pp

### SPANIKOPITA

*A Blend of Spinach and Feta Cheese wrapped in a light Phyllo Dough*

\$3.00 pp

### SWEET POTATO CUPS

*Whipped Sweet Potatoes in a phyllo shell sprinkled with cinnamon*

\$3.00 pp

### CAPRESE SKEWERS

*Fresh Mozzarella & Roma Tomatoes Drizzled with Olive Oil*

\$3.25 pp

### ASPARGUS CROSTINI

*Marinated Asparagus, Parmesan Cheese and Pesto Sauce served on a Crostini*

\$3.35 pp

### TUSCAN SKEWER

*Grape Tomato, Fresh Mozzarella, Kalamata Olive, Artichoke and Garlic  
Drizzled with Balsamic Vinaigrette*

\$3.35 pp

### MINI ROASTED VEGETABLE SANDWICH

*Roasted Vegetables, goat cheese and sun dried tomato pesto on a mini croissant*

\$3.50 pp

### DEVILED EGGS

*Hand-crafted deviled eggs*

\$3.75 pp

### MINI MACARONI AND CHEESE BITES

*Creamy Macaroni and Cheese served  
with or without Applewood Smoked Bacon*

\$3.95 pp

Revised Jan 2018

\* premium meats and seafood are market priced on the date of order



## Hors D'oeuvres Menu

~ SEAFOOD ~

OLD BAY SHRIMP BRUSCHETTA  
*Served with French Baguettes*  
\$3.25 pp

CRAB SNACK  
*Crab Salad in a Phyllo Dough Shell topped with capers and parmesan cheese*  
\$3.50 pp

MINI SHRIMP ROLLS  
*Shrimp Salad a top a Mini roll*  
\$3.50 pp

CRAB STUFFED MUSHROOM CAPS  
*Mushrooms stuffed with lump crab meat*  
\$3.75 pp

MINI MARYLAND CRAB BITES  
*Served with Cocktail Sauce*  
\$4.00 pp

\*MINI SHRIMP COCKTAIL SHOTS  
*Fresh Shrimp Served with Cocktail Sauce*  
\$4.25 pp

\*OYSTER SHOOTERS  
\$4.95pp

\*GRILLED SHRIMP KABOBS  
*Shrimp Served with Veggies and a Spicy Remoulade Sauce*  
\$4.95 pp

\*SEA SCALLOPS  
*Wrapped in Applewood Smoked Bacon*  
\$4.95 pp



## Hors D'oeuvres Menu

### Stations & Bars

*All stations and bars require one attendant and must be ordered for a minimum of 50 guests*

#### Charleston Bar

*Slow Cooked Stoned Ground Grits with Topping choices of Andouille Sausage, Applewood Smoked Bacon Bits, Fried Chicken Nuggets, Cajun Jumbo Shrimp, Cheddar Cheese, Chives*

*\$10.95pp*

#### Mashed Potato Bar

*Yukon Gold Mashed Potatoes with an Assortment of Dressings to Include Whipped Butter, Bacon Bits, Chives, Sour Cream, Cheddar Cheese and Country Gravy*

*\$9.95 pp*

#### Mashed Sweet Potato Bar

*Mashed Sweet Potatoes in a Martini Glass with an Assortment of Dressings to Include Brown Sugar, Marshmallow Cream, Chopped Pecans, Cinnamon and Maple Syrup*

*\$9.95pp*

#### Macaroni and Cheese Bar

*Creamy Macaroni and Cheese bar with toppings  
Applewood Smoked Bacon  
Sautéed Mushrooms, Sour Cream Chives, Cheddar Cheese*

*\$10.25 pp*

#### Pulled Slider Station

*Dressed in a special sauce  
Pulled Roast Beef/Pork/Chicken  
with an Assortment of Toppings  
Served with Mini Slider Buns*

*\$11.00 pp*

#### Surf & Turf

*Carving Station of Tenderloin of Beef and a Whole Crabmeat Stuffed Salmon*

*\*\$21.95 pp*



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### Waffle Me Station

*Waffles served with choice of Applewood Smoked Bacon, Sausage Links, Southern Fried Chicken, Maple Syrup, Fruit Toppings, Whipped Crème and Almonds*

\$10.50pp

### Fajita Bar

*Flour Tortillas Accompanied by Sautéed Beef, Chicken and Peppers and an Assortment of Dressing, Cheddar Cheese, Sour Cream, Diced Tomatoes and Shredded Lettuce*

\$10.50pp

### Grilled Veggie Station

*Grilled Vegetables, Marinated Vegetables, Roasted Potatoes, Spring Salad with Dressings, Dinner Rolls with Butter*

\$10.50pp

### Bruschetta Bar

*Various Grilled Breads served with your choice of Hummus, Olive Tapenade, Classic Tomato Basil, Pesto, Chives, Baby Mushrooms, Applewood Smoked Bacon Crumbles*

\$9.50 pp

### ~ PLATTERS ~

#### Appetizer Platter

*Vegetable Crudité,  
Seasonal Fruit & Domestic Cheeses  
Assortment of Crackers/Spinach Dip included  
\$97 / Platter (Serves 16 – 20 Guests)*

#### Gourmet Cheese Platter

*Cheddar, Gouda, Jack, Swiss and Provolone Cheeses,  
Accompanied with Assortment of Crackers  
\$88 / Platter (Serves 18 – 20 Guests)*

#### Mediterranean Medley Platter

*Roasted Red Pepper Hummus, Mixed Olive Salad, Green Olives,  
Kalamata Olives, and Roasted Tomatoes Served with Pita Bread Triangles*



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\$77 / Platter (Serves 15 Guests)

### Grilled Vegetable Platter

*Seasonal Grilled Vegetables served with Roasted Pepper Hummus*

\$92 / Platter (Serves 20 – 22 Guests)

### Sliced Fruit Platter

*Fresh Sliced Seasonal Fruits*

\$92 / Platter (Serves 25 – 30 Guests)

\$120 / Platter (Serves 35 – 45 Guests)

### Sushi Platter

*Featuring Spicy Tuna Rolls, California Rolls, Shrimp Tempura Rolls with Salmon, Shrimp Tempura Rolls with Tuna Nigiri. Served with Wasabi and Pickled Ginger*

\$87 / 56 Pieces

### \*Shrimp Platter

*Fresh Bay Shrimp Served with Zesty Lemon Wedges and Cocktail Sauce*

Small (40 Pieces) \$75

Medium (60 Pieces) \$125

Large (100 pieces) \$250

### Chicken Wing Platter

*Assortment of Jerk, BBQ and Fried Chicken Wings  
Served with Celery and Dipping Sauce*

\$75 / Platter (Serves 10 – 12 Guests)

### Diplomatic Platter

*Brown Sugar Ham, Oven Roasted Turkey Breast, Seasoned Roast Beef,  
Genoa Salami, Swiss, Classic Provolone, and Cheddar Cheeses*

*Served with Assorted Breads and Garnishes*

\$85 / Platter (Serves 12 – 19 Guests)

\$100 / Platter (Serves 22 – 26 Guests)

### Cookie and Brownie Platter

*Assortment of cookies and brownies*

\$65 / Platter (Serves 20-25)



## Hors D'oeuvres Menu

### — Fun Ideas —

*All "Fun Ideas" must be ordered for a minimum of 25 guests*

#### Sweet Endings Bar

*Mini Cannoli, Delicate Pastries, Chocolate covered Strawberries and pretzels*  
\$7.50 pp

#### Candy Bar

*Swedish Fish, Licorice, Gummi Bears, Starburst, Bubble Gum  
Reece's Peanut Butter Cups, Sugar Daddies  
Served with mini paper bags  
(other options available)*  
\$6.50 pp

#### Popcorn Bar

*Flavored Gourmet Popcorn served in mini popcorn boxes*  
\$6.75 pp

#### Ice Cream Bar

*Vanilla, Chocolate and Strawberry Ice Cream  
Brownie bites, chocolate and rainbow sprinkles, hot fudge, caramel, strawberries, chopped  
walnuts, chocolate chips, peanut butter chips, whipped cream and cherries*  
\$7.95 pp