



BUTLERED HORS D'OEUVRES

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

TIER ONE

<p>BITES</p>	<p>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</p>	<p>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</p>
<p>SHOOTERS</p>	<p>Tomato Bisque – Grilled Cheese Crouton Hot Potato Leek Soup – Fresh Herb</p>	<p>Grilled Watermelon Gazpacho</p>
<p>SPOONS</p>	<p>Grilled Asparagus – Balsamic Fig Glaze, Parmesan Strawberry & Basil Lemon Ricotta</p>	<p>Roasted Red Pepper & Mozzarella – Fresh Basil</p>

TIER TWO

<p>BITES</p>	<p>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</p>	<p>Thai Curry Chicken Satay – Mint Yogurt Pretzel Crusted Chicken – Lageded 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</p>
<p>SHOOTERS</p>	<p>Butternut Squash Bisque – Cinnamon Crouton Summer Peach Soup – Basil Oil Roasted Beet & Chevre – Chili Pepper Feta, Marinated Olives & Citrus</p>	<p>Melons, Mint & Rum Roasted Sweet Potato & Honey – Walnut, Cranberry, Rocotta Wine Grape Caprese – Fresh Mozzarella, Basil, Balsamic Reduction</p>
<p>SPOONS</p>	<p>Grilled Watermelon – Honey Lime Syrup, Blackberry Curried Chicken Salad – Dried Apple Chip Spicy Tomato Jam & Chevre – Cucumber Dice Candied Bacon & Shredded Brussel – Lemon Zest</p>	<p>Chocolate Porter Braised Beef – Root Vegetable Purée Shrimp Cocktail – Minced Shrimp, Cocktail Sauce, Chives Mini Chicken Picatta – Lemon, Capers, Parsley</p>



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Continued

TIER THREE

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

ENHANCEMENTS

Based on Market Pricing

Wood Fired Lamb Chop Lollipop – Mint Mustard Dipper
 Bacon Wrapped Sea Scallop – Raspberry Horseradish Glaze
 Chilled Maryland Blue Crab Claw – Traditional Mustard Sauce
 Polenta Bite – House Bolognese, Fresh Basil
 Ale Steamed Mussels – Smoked Tomato Relish
 Tuna Tartare – Pine Nuts, Apple, Mint, Cucumber, Harissa, Lemon
 Oil, Miso Spoon

Passed Charcuterie Board – Cured Meats, Cheeses, Breads,
 Preserves, Mustards, Honey
 Oyster Rockefeller Crostini
 Sicilian Mushroom Arancini – Tomato Basil Dipper
 Seared Bay Scallop – Parsnip Purée, Truffle Oil, Miso Spoon
 Clam Casino – Bacon, Bell Pepper, Garlic, Worcestershire
 Reuben Eggroll – Corned Beef, Swish, Sauerkraut, Thousand
 Island
 Lobster Avocado Toast