

## A LA CARTE HORS D'OEUVRES

### Butlered Hors d'Oeuvres

Chicken Cordon Bleu  
 Mini Vegetable Egg Roll  
 Chicken, Jalapeno & Bacon Triangles  
 Spanakopita with Balsamic Fig Reduction  
 Thai Curry Samosa Triangles  
 Sun-Dried Tomato Feta Pastry  
**\$27 per dozen\***

Hibachi Steak with Peppers, Jack Cheese  
 & Scallions

Asian Short Rib Pot Pies  
 Mini Monte Cristo Sandwiches  
 Mini Reuben Sandwiches  
 Shepherd's Pie crowned with Duchess Potatoes  
 Grilled Cheese with Brie, Apple &  
 Honey Mustard  
 Antipasto Kabob  
 Mini Cuban Sandwiches with Pork, Ham,  
 Swiss & Pickles  
**\$32 per dozen\***

Scallops wrapped in Bacon  
 Shrimp Cocktail  
 Mini Maryland Crab Cakes with a  
 Sorrel Remoulade  
 Coconut Shrimp Spring Roll  
 Spinach, Prosciutto & Goat Cheese on  
 Focaccia  
 Duck Ravioli with Brandied Blackberry Glaze  
**\$37 per dozen\***

### Stationary Displays

Fresh Fruit and Imported and Domestic  
 Cheese Display accompanied by a medley of  
 Crackers and Crostini  
**\$9.00 per person\***

Vegetable Crudités with Dip  
**\$8.00 per person\***

Sliced Smoked Salmon with Miniature  
 Breads, Chopped Eggs, Onions and Capers  
**\$10.00 per person\***

Baked Brie en Croûte accompanied by  
 assorted Preserves, Crackers and Crostini  
**\$10.00 per person\***

Assorted Mini Cakes and Pastries  
**\$12.00 per person\***



*\*Pricing is based on a minimum of 35 guests, does not include taxes and fees and is subject to change.*