

An Elegant Cocktail Reception

Hors d'Oeuvres Passed Butler Style

Chicken Saté with Teriyaki Peanut Sauce
Mini Chicken & Cheese Quesadillas with Fresh Salsa
Buttermilk Scallops with Traditional Remoulade Sauce
Mini Beef Wellingtons with Mushroom Dip
Pulled Pork Tostadas with Guacamole
Mini Sliders with Dijon Relish
Maryland Lump Crab Cakes with Tartar Sauce
Mini Maine Lobster Rolls
Yukon Gold Potato Pancakes with Apple Relish
Coconut Chicken and Pineapple Skewers with a Marmalade Dip
Marinated Filet Mignon and Bacon Sticks
Asparagus Wrapped with Provolone & Prosciutto
Colossal Shrimp Cocktail
Fresh Tomato and Basil Bruschetta cups
Sesame Seared Tuna with Wasabi

Stationary Hors d'Oeuvres

Sundried Tomato Bread Bowl with Spinach Dip & Vegetables
Assorted Imported Cheese Platter with Crackers

Included in price: ice, lemons, limes, cocktail napkins, and serving trays.

This is a suggested menu.

Substitutions from our main menu are welcome.

Price is based on a minimum of 20 guests.

Smaller groups are welcome to order hors d'oeuvres a la carte.

Price per person is \$34.50 plus tax. Price per person does not include service staff or rental equipment. Service staff rate is \$25.00 per hour per server plus gratuity.