

An Elegant Cocktail Reception

Hors d'Oeuvres Passed Butler Style

Asparagus Wrapped with Provolone & Prosciutto
Chicken Saté with Teriyaki Peanut Sauce
Chicken Teriyaki Dumplings with Sesame Soy Ginger Sauce
Filet Mignon Wrapped with Bacon
Maryland Lump Crab Cakes with Tartar Sauce
Mini Beef Wellingtons with Wild Mushroom Dip
Mini Chicken & Cheese Quesadillas with Salsa
Mini Maine Lobster Rolls
Mini Cheeseburger Sliders with Shallot Dijon Relish
Peking Duck Quesadillas with Duck Sauce
Pulled Pork Tostadas with Guacamole and Coleslaw
Scallops Wrapped with Bacon
Sesame Seared Tuna on a Rice Cracker with Wasabi
Shrimp Cocktail with Cocktail Sauce
Yukon Gold Potato Pancakes with Apple Cranberry Relish

Stationary Hors d'Oeuvres

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

Culinary Studio to provide: lemons, limes, cocktail napkins, serving trays and 40lbs. of ice per 20 guests. Additional ice available upon request.

Price per person is \$36.50 plus tax.

Price per person does not include service staff or rental equipment.

Service staff rate is \$25.00 per hour per server, with a minimum of four hours, plus gratuity.

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.