



# BUTLERED HORS D'OEUVRES

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

## TIER ONE

|                 |                                                                                                                                                                                                                                                                                                                                                             |                                                                                                                                                                                                                                                                                                                                                        |
|-----------------|-------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|--------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|
| B I T E S       | Baked Brie Bite – Raspberry Coulis<br>Crispy Cheese Ravioli – Marinara Dipper<br>Artichoke, Parmesan, Oregano Flatbread<br>Meatball – Bourbon or Teriyaki Glaze<br>Chicken Pot Pie Tart<br>Caprese Skewer – Balsamic Reduction<br>Mushroom, Arugula, Fontina Flatbread<br>Italian Sausage Stuffed Mushroom Cap<br>Pear, Gorgonzola, Walnut, Honey Flatbread | Fig & Blue Cheese Tart – Wildflower Honey<br>Smoked Salmon Avocado Toast<br>Kimchi & Pork Stuffed Baby Red Potato<br>Brussels, Bacon, Ricotta Toast<br>Brie, Pepper Jelly, Pecan Tartlet<br>Greek Skewer – Feta, Cucumber, Tomato, Black Olive, Greek Drizzle<br>Mac & Cheese Bite – Blackberry Jalapeno<br>Deviled Egg – Traditional, Caesar or Bacon |
| S H O O T E R S | Tomato Bisque – Grilled Cheese Crouton<br>Hot Potato Leek Soup – Fresh Herb                                                                                                                                                                                                                                                                                 | Grilled Watermelon Gazpacho                                                                                                                                                                                                                                                                                                                            |
| S P O O N S     | Grilled Asparagus – Balsamic Fig Glaze, Parmesan<br>Strawberry & Basil Lemon Ricotta                                                                                                                                                                                                                                                                        | Roasted Red Pepper & Mozzarella – Fresh Basil                                                                                                                                                                                                                                                                                                          |

## TIER TWO

|                 |                                                                                                                                                                                                                                                                                                        |                                                                                                                                                                                                                                                                                |
|-----------------|--------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|--------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|
| B I T E S       | Prosciutto Wrapped Melon<br>Bistro Crostini – Brown Sugar & Chili Bistro Tender, Horseradish Cream, Arugula<br>Deconstructed French Onion Bite<br>Bacon Wrapped Artichoke Heart – Parmesan & Tarragon Aioli<br>Buttermilk Chicken & Waffle – Honey Drizzle<br>Tuscan Eggplant Compote – Parmesan Crisp | Thai Curry Chicken Satay – Mint Yogurt<br>Pretzel Crusted Chicken – Lagered Cheddar<br>Salmon Rillettes – House Chip, Fresh Dill<br>Smoked Salmon & Cucumber Round – Flat Leaf Parsley<br>Pear & Feta Stuffed Belgian Endive<br>Candied Bacon Rasher – Brown Sugar, Five Spice |
| S H O O T E R S | Butternut Squash Bisque – Cinnamon Crouton<br>Summer Peach Soup – Basil Oil<br>Roasted Beet & Chevre – Chili Pepper<br>Feta, Marinated Olives & Citrus                                                                                                                                                 | Melons, Mint & Rum<br>Roasted Sweet Potato & Honey – Walnut, Cranberry, Ricotta<br>Wine Grape Caprese – Fresh Mozzarella, Basil, Balsamic Reduction                                                                                                                            |
| S P O O N S     | Grilled Watermelon – Honey Lime Syrup, Blackberry<br>Curried Chicken Salad – Dried Apple Chip<br>Spicy Tomato Jam & Chevre – Cucumber Dice<br>Candied Bacon & Shredded Brussel – Lemon Zest                                                                                                            | Chocolate Porter Braised Beef – Root Vegetable Purée<br>Shrimp Cocktail – Minced Shrimp, Cocktail Sauce, Chives<br>Mini Chicken Picatta – Lemon, Capers, Parsley                                                                                                               |



# BUTLERED HORS D'OEUVRES

Continued

## TIER THREE

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

## ENHANCEMENTS

Based on Market Pricing

|                                                                                 |                                                                                     |
|---------------------------------------------------------------------------------|-------------------------------------------------------------------------------------|
| Wood Fired Lamb Chop Lollipop – Mint Mustard Dipper                             | Passed Charcuterie Board – Cured Meats, Cheeses, Breads, Preserves, Mustards, Honey |
| Bacon Wrapped Sea Scallop – Raspberry Horseradish Glaze                         | Oyster Rockefeller Crostini                                                         |
| Chilled Maryland Blue Crab Claw – Traditional Mustard Sauce                     | Sicilian Mushroom Arancini – Tomato Basil Dipper                                    |
| Polenta Bite – House Bolognese, Fresh Basil                                     | Seared Bay Scallop – Parsnip Purée, Truffle Oil, Miso Spoon                         |
| Ale Steamed Mussels – Smoked Tomato Relish                                      | Clam Casino – Bacon, Bell Pepper, Garlic, Worcestershire                            |
| Tuna Tartare – Pine Nuts, Apple, Mint, Cucumber, Harissa, Lemon Oil, Miso Spoon | Reuben Eggroll – Corned Beef, Swish, Sauerkraut, Thousand Island                    |
|                                                                                 | Lobster Avocado Toast                                                               |