

Butler Passed Hors D'oeuvres

SELECTION OF SIX

CHICKEN/PORK

Coconut Chicken Skewers | Sweet Chili Sauce
Smoked Chicken and Pepper Quesadilla
Spicy Korean Meatballs
Pork Carnitas Taquito | Cilantro Lime Crema
Shaved Prosciutto wrapped Melon

BEEF

Braised Short Rib and Manchego Empanada
Miniature Beef Wellington |
Maytag Blue Cheese
Cocktail Frank en Croute |
Stone Ground Mustard
Flank Steak Wrapped Asparagus |
Balsamic Glaze-\$2 per piece supplement

VEGETARIAN

Spanakopita
Miniature Vegetable Spring Roll |
Sweet Chili Sauce
Warm Artichoke & Cheese Beignet
Raspberry & Brie in Phyllo
French Onion Boule
Tomato Bisque Boule
Vegan Caponata Star
Tomato Mozzarella Bruschetta
Crispy Asparagus & Fontina Risotto Ball |
Basil Aioli
Whipped Goat Cheese Crostini | Honey Black
Pepper & Micro Greens
Potato Latkes | Chive Creme Fraiche
House Made Ricotta | Roasted Red Pepper in
Phyllo cup with Micro Greens

SEAFOOD

Bacon Wrapped Scallop | Apricot Chutney
Butter Pecan Shrimp
Miniature Maryland Crab Cake | Chesapeake Aioli - \$1
per piece supplement
New Orleans Shrimp Cocktail | Creole Cocktail Sauce
Lobster Newberg Puff- \$1 per piece supplement
Latkes | Smoked Salmon & Chervil- \$1 per piece
supplement
Tuna Tartare | Avocado, Mango, & Coconut on Wonton
Chip- \$2 per piece supplement

