

Butler Passed Hors D'oeuvres

CHICKEN/PORK

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

SEAFOOD

Butter Pecan Shrimp
Bacon Wrapped Scallop | Apricot Chutney
Miniature Maryland Crab Cake | Chesapeake Aioli
New Orleans Shrimp Cocktail | Creole Cocktail Sauce

BEEF

Braised Short Rib and Manchego Empanada
Miniature Beef Wellington | Maytag Blue Cheese
Cocktail Frank en Crouste | Stone Ground Mustard

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

ENHANCED SELECTIONS

ADDITIONAL \$2 PER PERSON

Lobster Newberg Puff
Potato Latkes | Smoked Salmon & Chervil
Flank Steak Wrapped Asparagus | Balsamic Glaze
Tuna Tartare Wonton | Avocado, Mango, & Coconut

