

**Butlered Hors d'Oeuvres Selections**

**Warm Hors d'Oeuvres**

please select four

**Maryland Jumbo Lump Crab Cake** topped with a remoulade sauce

**Wild Mushroom and Truffle Risotto** served in a crisp phyllo flower *v*

**Cocktail Franks in a Blanket** served with classic mustard

**Tandoori Chicken** served with a minted yogurt sauce *gf*

**Bacon Wrapped Meatballs** ground pork, veal, and sirloin meatballs wrapped in bacon and bleu cheese

**Smoked Brisket Mini Empanada** cilantro aioli dipping sauce

**Buffalo Chicken Spring Roll** hot and spicy, served with a bleu cheese dipping sauce

**Breaded Parmesan Stuffed Peppadew** stuffed with creamy goat cheese, herbs, and breadcrumbs *v*

**Coconut Shrimp** served with a sweet thai chili sauce

**Cool Hors d'Oeuvres**

please select two

**Classic Jumbo Shrimp Cocktail**

**Mediterranean Antipasto Skewer** sundried tomatoes, olives, mozzarella cheese, marinated artichoke hearts, balsamic glaze *v, gf*

**Sushi Assortment** california, tuna, cucumber rolls

**Tuscan Bruschetta** vine-ripened tomatoes, black olives, garlic, olive oil, basil *v*

**Watermelon Squares** topped with feta cheese, mint, drizzled with extra virgin olive oil *v, gf*

**Pastrami Smoked Salmon** toasted brioche, topped with crème fraiche, dill

**Hummus and Roasted Red Pepper Tartlet** seasoned with cumin, lemon, olive oil, garnished with sweet roasted peppers and kalamata olives *v*

## Premium Selections

### Live Sushi Station

Minimum of 75 Guests

Hand rolled Sushi and Sashimi made to Order  
Our authentic Sushi Chefs use freshly made steamed sushi rice, pickled ginger and wasabi  
\$50.00/Person \$400 Chef Fee

**Imported and Domestic Cheese Platter** display of fine cheeses, served with crackers and fruit *vg*  
supplemental 12.00/Person (20 Guest Minimum)

**Crudite Platter** seasonal vegetables, served with creamy dill dressing *vg/gf*  
supplemental 8.00/Person (20 Guest Minimum)

**Italian Antipasto Platter** display of Italian meats and cheeses, served with fire roasted red peppers, sundried tomatoes, artichoke hearts, olives, grilled vegetables, served with crostini  
supplemental 20.00/Person (20 Guest Minimum)

**Shrimp Platter** classic shrimp cocktail, served with cocktail sauce, garnished with lemon wedges  
200.00 for 50 piece Platter

**Seasonal Fresh Fruit Platter** *vg/gf*  
supplemental 8.00/Person

**Filet Mignon Crostini** sliced and served rare on a seasoned baguette, horseradish aioli  
supplemental 6.00/person

**Black Sesame Crusted Tuna** served on a sourdough baguette, wasabi mayo  
supplemental 6.00/person

### Bar Snacks

supplemental 8.00/Person for two choices

**Vegetable Potato Chips**

**Wasabi Peas**

**Marinated Olives**

**Parmesan Cheese Straws**

### Butlered Sweets

supplemental 10.00/Person for two choices

**Cheesecake Lollipops**

**Assorted Chocolates and Truffles**

**Assorted Petit Fours**

**Mini Assorted Macarons**

**Mini Key Lime Pies**