



Appetizers

Items in this section are priced for 50 pieces

v- vegetarian

***v-vegan**

gf- gluten-free

df- dairy free

Canapes, Crostinis, Crisps and Disks

Phyllo Phyllo Canapés (v) Brie, walnut and pear; or chevre with basil and tomato; or caramelized onion and boursin cheese \$90

Mac'N'Cheese Bites Buttery pastry cup filled with creamy macaroni and cheese \$75

Sweet Potato Quesadilla Canapés Portobello mushroom, cheese, smoked paprika, cilantro \$95

Carne Asada Quesadilla Canapés Seasoned flank steak, chile verde, bell peppers \$95

Chicken Quesadilla Canapés Petite size, with sour cream and cilantro \$95

Bacon Marmalade on Focaccia points with gorgonzola crumbles and chive garnish \$90

Butternut Crostini (v) Roasted butternut squash, ricotta & crispy sage on crostini \$100

Traditional Bruschetta (*v, gf) Fresh tomatoes, cucumber, basil, and red onion, with crostini \$75

Boursin Stuffed Mushrooms (v) Vegetarian blend of spinach and boursin cheese \$80

Crab Stuffed Mushrooms Lump crab meat blended with cream cheese and seasoning \$90

Sausage Stuffed Mushrooms Candied chestnut, sage, maple sausage \$95

Salmon Mousse on cucumber disk, fresh dill \$110

Crab Cocktail on cucumber disk \$105

Potato Skins Halved mini red skins, cheddar cheese, scallions and bacon \$90

Bites

- Bourbon Meatballs** Browned meatballs tossed with homemade bourbon barbecue sauce \$100
- Pigs n' a Blanket** Mini hot dogs wrapped in pastry, honey dijon dipping sauce \$105
- Prosciutto (gf, df)** Wrapped melon and/or asparagus tips \$90
- BBQ Wings** Homemade sweet and spicy barbecue sauce, \$85
- Raspberry Pecan Chicken Strips** Bite sized chicken pieces rolled in pecans and bread crumbs, tossed in raspberry mustard sauce \$110
- Coconut Shrimp (df)** Coconut crusted shrimp with a spicy mango chutney \$115
- Shrimp Cocktail (gf, df)** Chilled jumbo tail-on shrimp, with lemon and cocktail sauce \$105
- Maryland Crab Cakes** with Creole mustard dipping sauce \$105
- Arancini (v)** Italian breaded and fried risotto balls stuffed with sun-dried tomato and mozzarella, marinara on the side \$115
- Spanikopita (v)** Mini spinach pie in phyllo \$95
- Spring Rolls (*v)** Vegetarian, with dipping sauce \$95
- Veggie Potato Skins (*v, gf)** Halved mini red skins, cheddar cheese, scallions \$85
- Vegetable Potsticker (*v)** Cabbage, carrot, onion, & celery with ponzu dipping sauce \$105

Skewers

- Antipasto Skewer (gf)** Mozzarella, artichoke heart, olive, salami, tomato \$85
- Caprese Skewer** Fresh tomatoes, fresh basil, fresh mozzarella, balsamic reduction \$75
- Beef Satay (df, gf)** Skewered marinated beef, lemongrass, soy glaze \$95
- Sesame Chicken Kebab (df, gf)** Marinated chicken in ginger sesame and soy with a hint of brown sugar \$95
- Chicken Rumaki (df, gf)** Bacon wrapped chicken in our special marinade, drizzled with sweet chili glaze \$85
- Brussels Rumaki (df, gf)** Candied bacon glazed and wrapped Brussels sprouts \$100

Sliders

Pulled Pork Slider- Slow cooked and pulled pork, barbecue sauce, green goddess slaw on a mini bun \$115

Philly Slider- Thinly sliced rib eye, sauteed peppers and onions, melted provolone, black pepper Worcestershire cream on a mini bun \$115

Portobello Mushroom Slider (v) Grilled portobello, roasted red peppers, provolone, fresh basil aioli on a mini bun \$115

Silver Dollar Sandwiches Trio- Variety with roast beef, turkey, and ham, with cheese and special sauces \$95

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