



Passed Hors d'Oeuvres

One Hour | 27

Two Hours | 30

Choice of Six

Chilled Hors d'Oeuvres

- Tuna Ceviche
Charred Tomatillo Salsa
- Shrimp Cocktail 🍤
Cocktail Sauce
- Caprese Salad Bruschetta
- Golden Beet & Goat Cheese Bruschetta ✓
- Golden Beet Gazpacho Shooter 🍷
- Wild Mushroom Bruschetta
Herb Ricotta Chees
- Seared Duck Breast Canapé
Lingonberry Jam
- Tomato & Crab Salad 🍤
Served In Cucumber Cups
- Asparagus Wrapped In Prosciutto Di Parma 🍤
- Curried Chicken Salad on Toasted Naan
- Deviled Eggs 🍤
Mustard, Truffle Salt
- Smoked Salmon Potato Pancakes
Herb Cream Cheese, Red Onion Jam, Fried Capers

Warm Hors d'Oeuvres

- Sea Scallops Wrapped In Bacon 🍤
- Sesame Chicken Tenderloins
Honey Mustard Dip
- Flatbread Pizza Florentine ✓
Mushrooms, Truffle Oil
- Vegetarian Spring Rolls ✓
Marmalade Dip
- Crispy Portobello Fries ✓ 🍤
Sriracha Ketchup
- Mini Cheeseburger Sliders
- Eggplant Rollatini Bite ✓ 🍤
Marinara
- Veal Sausage & Boursin Meatball
Roasted Red Pepper Purée
- Pork Carnitas Mini Taco
Lime Crema
- Mini Cheeseburger Sliders
- Falafel Bites ✓
Tzatziki Sauce
- All Beef Franks In A Blanket
Dijon Mustard Dip
- Chipotle Beef Skewers
Chimichurri
- Baby Crab Cakes
Chili Aioli
- Maple Glazed Pork Belly 🍤
- Crispy Risotto & Mozzarella Croquette ✓
Chili Infused Tomato Sauce
- Applewood Smoked Bacon Wrapped Shrimp 🍤
- Korean Short Rib
Fried Noodles Served In Asian Spoon
- Spanakopita ✓
- Sriracha & Honey Glazed Chicken Satay 🍤







Stationary Hors d'Oeuvres

Beautifully designed, personalized ice carving with company logo, theme or initials, available at an additional cost. Please inquire for pricing.

One Hour | 18.25

Two Hours | 24.25

Traditional Standards

- Seasonal Fresh Fruits & Berries  
- Domestic & Imported Cheese Display 
- Pastry Wrapped Brie
Brown Sugar, Almonds
- Tuscan Grilled Whole Salmon Sides 
- Panko Dill Crust, Balsamic Drizzle
- Spiced Nuts
- Crusty Breads & Crackers

Mediterranean Bites

- Grilled Seasonal Vegetable Platter 
- Light Balsamic Marinade
- Big Pearl Cous Cous
Tabbouleh Style, Tomato, Cucumber, Fresh Mint
- Meze Platter 
- Roasted Garlic Hummus, Dolmades, Marinated Olives, Feta Cheese
- Classic Bruschetta Platter
Tomato, Italian Herbs, Smoked Mushroom Spread, Caponata
Crosthini, Artisan Breads

Antipasto

- Chef's Antipasti Platter 
- Prosciutto Di Parma, Sicilian Soppressata, Genoa Salami, Imported Cheeses, Olives, Roasted Peppers, Grilled Artichoke Hearts
- Caprese Salad 
- Roma Tomatoes, Fresh Mozzarella, Basil Leaves
- Traditional Bruschetta
Crosthini, Garlic Focaccia Bread

Global Dips

- Roasted Tomato Fondue
- Crab Meat & Artichoke Dip
- French Onion Dip
House-Made Potato Chips
- Fresh Guacamole
House-Made Tortilla Chips, Artisan Breads, Crackers

Urban Street Fare Slider Bar

Served On Slider Rolls With Assorted Condiments

- BBQ Pulled Pork
Coleslaw
- Spicy Southern Fried Chicken Sliders
Spicy Aioli
- Grilled Portobello Sliders
Roasted Pepper Puree, Boursin Cheese
- Parmesan Truffle Fries

Inquire for Availability Over 350 People

Seafood Bounty | Add 12.75

- A Grand Display of Freshly Shucked Oysters, Jumbo Shrimp Cocktail & Mini Crab Cakes
Arranged Over Ice and Accompanied by Lemon Wedges, Chesapeake Aioli, Cocktail, Remoulade Sauces



Stationary Hors d'Oeuvres

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Build Your Own Station

One Hour | 18.25

Two Hours | 24

Choose Four (4):

- Seasonal Fresh Fruits and Berries
- Domestic and Imported Cheese Display
- Pastry Wrapped Brie
Brown Sugar and Almonds
- Tuscan Grilled Whole Salmon Sides
Panko Dill Crust and a Balsamic Drizzle
- Chef's Antipasti
- Traditional Bruschetta
Crostoni & Garlic Focaccia Bread
- Platter of Grilled Seasonal Vegetables
Light Balsamic Marinade
- Mezze Platter
Roasted Garlic Hummus, Dolmades, Marinated Olives & Feta Cheese
- Roasted Tomato Fondue
- Crab Meat and Artichoke Dip
- Spicy Southern Fried Chicken Sliders
Spicy Aioli



Hors d'Oeuvres Enhancements

Selections may not be used as a stand-alone menu item. Items are available to be added to passed or stationary hors d'oeuvres packages. All pricing is per guest unless otherwise noted.

Grilled Vegetable Crudité

One Hour | 6.25

Two Hours | 9

Served With Chef's Selection of Dips

Mezze Platter

One Hour | 6

Two Hours | 10

Served With Roasted Garlic Hummus, Dolmades, Marinated Olives, and Feta Cheese

Seasonal Fresh Fruits & Berries

One Hour | 6

Two Hours | 8

Artisanal Domestic & Imported Cheeses

One Hour | 8.25

Two Hours | 11

Tuscan Grilled Whole Salmon Sides With Panko Dill Crust

One Hour | 10

Two Hours | 15

Served With Balsamic Drizzle

Pastry Wrapped Brie

One Hour | 7

Two Hours | 11

Served With Brown Sugar & Almonds, and Sliced Baguettes

Jumbo Shrimp Cocktail Presentation

100 Pieces* | 500

*Minimum of 2 Pieces



Small Plates Reception

All menu items must be ordered for the full guaranteed guest count of the event. Stations will remain open for 1 hour. All pricing is per guest unless otherwise noted.

Small Plates | 56

Choice of One Display Station

Traditional Standards

- Seasonal Fresh Fruits & Berries 
- Domestic & Imported Cheese Display
- Pastry Wrapped Brie
Brown Sugar, Almonds
- Tuscan Grilled Whole Salmon Sides 
Panko Dill Crust, Balsamic Drizzle
- Spiced Nuts
- Crusty Breads & Crackers

Mediterranean Bites

- Grilled Seasonal Vegetable Platter
Light Balsamic Marinade
- Big Pearl Cous Cous
Tabbouleh Style, Tomato, Cucumber, Fresh Mint
- Meze Platter
Roasted Garlic Hummus, Dolmades, Marinated Olives, Feta Cheese
- Classic Bruschetta Platter
Tomato and Italian Herbs, Smoked Mushroom Spread, Caponata, Crostini, Artesian Breads

Antipasto

- Chef's Antipasti Platter
Prosciutto Di Parma, Sicilian Soppressata, Genoa Salami, Imported Cheeses, Olives, Roasted Peppers, Grilled Artichoke Hearts
- Caprese Salad 
Roma Tomatoes, Fresh Mozzarella, Basil Leaves
- Traditional Bruschetta
Crostini, Garlic Focaccia Bread

Global Dips

- Roasted Tomato Fondue
- Crab Meat & Artichoke Dip
- French Onion Dip
House-Made Potato Chips
- Fresh Guacamole
House-Made Tortilla Chips, Artisan Breads, Crackers

Small Plates Dinner Stations

Chef/Attendant Required | 150 Per Station

Choice of Three

- Butternut Squash Ravioli
Chive Cream Sauce, Toasted Pepitas, Micro Basil
- Soy Miso Glazed Salmon
Vegetable Fried Rice
- Pan Seared Miniature Crab Cakes 
Served Over Cheddar Grits, Old Bay Remoulade
- Chef – Carved Cider Brined Duroc Pork Tenderloin 
Herbed Polenta, Bourbon Sauce
- Chef – Carved Bistro Tenderloin 
Parsnip Mashed Potatoes, Caramelized Onion Demi

Dessert Station

- Assorted Miniature Pastries, Cookies & Brownies
- Freshly Brewed Starbucks Coffee, Decaffeinated Coffee & Assorted Teas