

# Hors D' Oeuvres

*Each selection is priced by the piece and may be ordered in increments of 50.  
Our Catering Specialist is pleased to customize your menu to your dietary requirements.  
A minimum of 50 pieces is required.*

## HOT HORS D' OEUVRES

Reuben Puffs	Dragon Shrimp
Spanakopita	Lobster Cobbler
Mini Assorted Quiche	Shrimp & Bacon
Chicken Wellington Puffs	Shrimp Tempura
Spinach & Artichoke Tarts	Scallops & Bacon
Fontina & Prosciutto Filo	Mini Crab Cakes
Coconut Chicken Skewers	Duck & Apricot Purses
Raspberry and Brie Beignet	Mini Beef Wellingtons
Mushroom Caps with Sausage	Mini Chicken Cordon Bleu
Spring Rolls with Chipotle Honey Dip	
Fresh Vegetable Tempura with Soy Dipping Sauce	\$200.00
\$150.00	

## CHILLED HORS D' OEUVRES

Melon in Prosciutto	Lobster Salad Spoons
Liver Mousse Crostini	Endive stuffed with Crab Salad
Hummus on Crispy Pita Wedge	Tuna Tartar on Won Ton Crisps with Wasabi
Fresh Tomato & Basil Bruschetta	Goat Cheese and Sun Dried Tomato Bruschetta
Fig Chutney on Roquefort Pecan Cracker	Lobster Medallion on Brioche with Tarragon Dressing
Smoked Chicken on a Cheddar Walnut Cracker	Shrimp with Mango Avocado Salsa on a Crisp Tortilla
Bleu Cheese & Toasted Walnut Stuffed Endive	
\$150.00	\$200.00

*All prices are subject to change. A 22% Service charge and 5% Maryland State Tax apply to all Food & Beverage Charges.*

# *Hors D'Oeuvres Displays*

*Our Catering Specialist is pleased to customize your menu to your dietary requirements.*

## **INTERNATIONAL & DOMESTIC CHEESE DISPLAY**

Assorted Domestic and Imported Cheeses  
Garnished with Fresh Fruit  
Assorted Gourmet Crackers & Wafers

Small Tray	(serves approximately 25 people)	\$125.00
Medium Tray	(serves approximately 50 people)	\$250.00
Large Tray	(serves approximately 100 people)	\$500.00

## **MONTAGE OF FRESH VEGETABLE CRUDITÉS**

Served with a Gorgonzola Cheese Dip  
&  
Buttermilk Ranch Dressing

Small Tray	(serves approximately 25 people)	\$100.00
Medium Tray	(serves approximately 50 people)	\$200.00
Large Tray	(serves approximately 100 people)	\$400.00

## **ROASTED VEGETABLE DISPLAY**

Grilled Artichoke Hearts, Eggplant, Zucchini, Scallions, Portobello Mushrooms,  
Red & Yellow Peppers & Red Onions  
Served with  
Roasted Red Peppers Hummus

Small Tray	(serves approximately 25 people)	\$150.00
Medium Tray	(serves approximately 50 people)	\$300.00
Large Tray	(serves approximately 100 people)	\$600.00

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# *Hors D' Oeuvres Displays*

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## **FRESH FRUIT DISPLAY**

Freshly sliced Melons & Berries

Accompanied with:

Yogurt Dipping Sauce

Small Tray	(serves approximately 25 people)	\$125.00
Medium Tray	(serves approximately 50 people)	\$250.00
Large Tray	(serves approximately 100 people)	\$500.00

## **THE CHARCUTERIE**

*Named for the Butcher Shop*

Our Talented & Creative Executive Chef will entice you with a spectacular Display of:  
Bresola, Prosciutto Di Parma, Smoked Duck Breast,  
Sopressata & Saucission au Poivre

*Accompanied with:*

Chefs' selection of the finest Pates & Terrines

*Served with:*

Assorted Sweet & Hot Mustards

Water Crackers

&

Sourdough Baguette Slices

Small Tray	(serves approximately 25 people)	\$250
Medium Tray	(serves approximately 50 people)	\$500
Large Tray	(serves approximately 100 people)	\$1000

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# *Hors D' Oeuvres Displays*

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## **THE OYSTER BAR**

Oysters on the Half Shell  
Marinated Half Shell Oysters  
Oyster Shooters

*Served with an assortment of:*

Minced Red Onion, Chopped Bacon, Roasted Garlic,  
Roasted Tomatoes, Capers  
Barbeque Sauce, Mango Chutney & Crème Fraiche

\$19.00 per person for the First Hour, \$10.00 per person for each additional Hour  
Minimum of 25 people

## **COLOSSAL SHRIMP DISPLAY**

Chilled Jumbo Shrimp presented on Cracked Ice

*Served with:*

Lemon Wedges, Chipotle Aioli  
&  
Traditional Cocktail Sauce

\$18.00 per person for the First Hour, \$9.00 per person for each additional Hour  
Minimum of 25 people

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# *Hors D' Oeuvres Displays*

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## **INTERNATIONAL CAVIAR STATION**

An Assortment of:

Sevruga

Osetra

Beluga

Served with:

An Assortment of Toast Points, Potato Latkes and Table Water Crackers

&

Crème Fraiche

Caviar pricing is subject to Market Conditions

Caviar is priced by the Ounce

Please Allow Your Catering Specialist To Update You with The Most Current Prices

One Ounce serves approximately 20 people

## **SUSHI & SASHIMI STATION**

An Assortment of:

Hand Rolls, Nori Rolls & Sashimi

Served with:

Fresh Pacific Farms Wasabi

&

Assorted Soy Dipping Sauces

Small Tray	(serves approximately 25 people)	\$225
Medium Tray	(serves approximately 50 people)	\$450
Large Tray	(serves approximately 100 people)	\$900

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