

HORS D'OEUVRES

SELECTIONS AT \$200 PER 50 PIECES

COLD

Caprese fresca spoons with 25-year aged balsamic
Ligurian olive and tomato tartlettes
Roma tomato, fresh mozzarella, garlic crouton
Cucumber rounds, crab mouse

HOT

Peppered bacon wrapped water chestnuts
Parmesan artichoke beignets
Persian feta spinach in phyllo
Neuske's quiche Lorraine "poppers"
Vegetarian quesadilla
Swedish meatballs
Chicken drumettes, buffalo sauce

SELECTIONS AT \$225 PER 50 PIECES

COLD

Fire salt tuna tartar barquettes
Fresh strawberry, cracked pepper and boursin
Sliver dollar sandwiches, ham, turkey, roast beef

HOT

Peppered bacon wrapped sea scallops
Vegetable spring rolls, sweet and sour
Chimichurri beef satay
Tuscan quatro formaggio bites
Chicken pot stickers

SELECTIONS AT \$250 PER 50 PIECES

COLD

Smoked salmon mousse cones with caviar "jimmies"
Horseradish painted cocktail filet forks
Blackened prawn skewer, key lime honey
Black and blue ahi tuna on English cucumber
Classic shrimp cocktail, horseradish spiked cocktail sauce

HOT

"Pandora's box" lobster pot pie
Chantrelle truffle risotto en croute
Maryland crab griddlecakes, chipotle remoulade
Brie with raspberry in pastry parcel
Miniature beef Wellington
Asparagus polenta terrine, asiago mornay
Coconut fried shrimp, cocktail sauce

Hors d'oeuvres selections require a minimum order of 50 pieces per item. Items can be served at station or passed by attendant(s). Passed receptions require one server for every 50 guests at a charge of \$50.00 per attendant. All food & beverage prices are subject to applicable 22% service charge and 6.1% sales tax. Menu selection and pricing will be guaranteed 30 days prior to the event or upon signed banquet event orders.