



Butlered hors d' oeuvres

Please select eight to be tray passed

Artichoke Fritters

with Lemon Parmesan Dip

Asian Skirt Steak Skewer

with Ginger Garlic Aioli

Baked Brie Tarts

with Almonds and Raspberry

Beef Satay

with Peanut Sauce

Butternut Squash Blintz

with Fresh Spinach

Beef Tenderloin Carpaccio

Garlic Croustade with Shaved Reggiano and Extra Virgin Olive Oil

Chicken Piccata Bites

Cocktail Meatballs

in Our Signature BBQ Sauce

Coconut Shrimp

with Pineapple Salsa

Conch Fritters

with Key Lime Cocktail Sauce

Crisp Vegetarian Spring Rolls
with Plum Sauce

General Tsao's Chicken
on Crisp Potato Chip

Kosher Frank Pinwheels
with Grain Mustard

Maryland Crab Cakes
with Key Lime Mustard

Mushrooms Stuffed
with Spinach and Roasted Red Peppers

Potato Pancakes
with Peach and Apple Compote

Endive Spears
*with Roasted Beets Finely Diced, Goat Cheese
and Pistachio*

Saffron Risotto Pancakes
with Fresh Spinach

Salmon Carpaccio
on Pumpernickel Toast with Olive Tapenade

Marinated Tuna Tataki
on Wontons with Wasabi Aioli

Grilled Chicken Satay
with Peanut Sauce

Sesame Seared Tuna
on Lotus Chips with Wasabi Aioli

Tex Mex Egg Rolls
Avocado and Black Bean Salsa

Turkey Pot Stickers

Zucchini Pancake
with Freshly Steamed Spinach and Chèvre

Duck Breast on Candied Bacon

Additional Options \$4.99 per person

Baby Lamb Chops
with Mint Syrup

Lobster Lollipops
Lobster Cake on Mini Brioche Bun with Micro Greens

Foie Gras Stuffed French Toast
with Port Glaze

Upgrades Available

3rd hour of food service, desserts