

Hors D'oeuvres Menu 2016

Applewood Smoked Bacon Wrapped Scallops

Grilled Shrimp and Andouille Sausage Coin

Assorted Sushi Rolls and Nigiri

Asparagus Wrapped in Puff Pastry with Shredded Parmesan

Herb Cheese Purses, Spinach, Sun-dried Tomato, Cheeses Puff Pastry

Quesadilla with Lump Crabmeat, Cilantro Pesto

Mini Beef Wellington

Mini Quiches (Asparagus & Bacon quiche & Cheese quiche)

Mini Vegetable Spring Rolls

Panko Crumb Chicken Bites with Teriyaki sauce

Stuffed Mushrooms, cream cheese, roasted walnut, parsley, basil, thyme

Thai Chicken Satay with Coconut Curry on Bamboo Skewer

Shrimp & Artichoke Brochette with Horseradish Cream

Black Bean & Avocado Brochette

Crostini, Tomato, Fresh Basil, Mozzarella

Fresh Mozzarella Caprese, Tomatoes, Basil, Aged Balsamic Vinaigrette

Chilled Basil Shrimp with Bloody Mary Cocktail Sauce

Maryland style Crab Cake Balls, with Cilantro Cream

Lobster, Grapefruit, Avocado and Lemon on Endive

Prosciutto Wrapped Melons and or Prosciutto Wrapped Asparagus

Smoked Salmon baguette, Dill Cream Fraiche, red onion

Ahi Tuna Tartar with Black Sesame Seed on Won Ton Crisps

Wild Mushroom and Herb Ragout on Baguette Rounds

Lamb Lollipops

Stuffed Calamari, shiitake mushrooms, vermicelli noodles, carrots

*If you would like to request menu items not shown,
feel free to discuss with catering manager*