

Hot Canapés

Gougères– Our airy French cheese puffs flavored with Gruyere cheese 18.00 Per 2 Dozen

Duck Confit Spring Rolls – A tasty combination of duck and oriental vegetables and seasonings, served with a sweet Thai chili sauce. 15.00 Per Dozen

Beef Wellington– Our choice beef tenderloin is coated with a wild mushroom duxelles then wrapped in puff pastry 30.00 Per Dozen

Coney Dog Coins–Everyone's favorite pigs-in a blanket sliced into coins and served with a sriracha ketchup and Asian mustard sauces 18.00 per 2 Dozen

Chicken Empanadas– Our Latin spiced shredded chicken is wrapped in dough and baked to perfection. 15.00 Per Dozen

Miniature meatballs – Classic beef, veal, and pork meatballs. Choose one of our three delicious styles; 24.00 Per 2 Dozen
Italian, Swedish, or Oriental

Stuffed Crimini Mushrooms – Choose one of our three delicious styles;
CrabCake Stuffed 168.00 per 4 dozen (min)
Vegetable Stuffed 24.00 per 2 dozen
Herb Goat Cheese Stuffed 36.00 per 2 dozen

Maryland Style Mini Crab Cakes– Our award winning crab cake recipe served with a dollop of Chesapeake Bay remouladé 144.00 Per 4 dozen (min)

Lamb Lollipops – Broiled to perfection served with Italian salsa verde (the father of chimichurri) 216.00 per 4 dozen (min)

Brie and Bacon Jam crostini – Our house made bacon jam on a toasted baguette, topped with creamy brie, grape tomato and micro basil 36.00 per 2 dozen

Indonesian Chicken Satay– Grilled chicken breast is skewered and served with a mouth watering peanut sauce 36.00 per 2 dozen

Foie Gras, Bacon and Apple compote – rich foie gras is spread on a crostini and topped with bacon and savory apple compote. 60.00 Per 2 dozen

Hors d'oeuvres

Arancini (little oranges) – These traditional Sicilian fried rice balls come in three flavors;

Porcini & Crimini 36.00 per 2 dozen
Mozzarella & Peas 24.00 per 2 dozen
Four cheese 36.00 per 2 dozen

Mini grilled sandwiches– Select either our traditional Rueben or our New Orleans Muffuletta. \$48.00 per 2 dozen



Cold Canapés

American Sturgeon Caviar– We place caviar on top of crepe blini with vodka spiked crème fraîche and chive.

84.00 Per 2 dozen (min)

Shrimp Shooter– Our large shrimp take a swim in a delicious court bouillon before being dropped into a shot cup with our signature cocktail sauce and micro greens

48.00 Per 2 dozen

Salmon Coins – We slice a thin English cucumber coin and top it with Crème fraîche, smoked salmon and chives 36.00 per 2 dozen

Caprese Skewers–Fresh Mozzarella is paired with ripe grape tomato and a basil leaf, the topped with balsamic glaze 24.00 per 2 dozen

Mini Maine Style Lobster Roll – This is a miniature version of the classic Maine lobster roll 72.00 per 2 dozen

Beef Tenderloin Canapé– Sliced beef filet, herbed boursin cheese, roasted red pepper and caramelized onion 48.00 per 2 dozen

Tea Sandwiches– Chose from our selection of three different crustless sandwiches on white or wheat Pullman; Ham & Brie with butter 15.00 per dozen
 Turkey, Chicken or BLT 15.00 per dozen
 Smoked salmon w/ Greek yogurt cream cheese 18.00 per dozen

Oysters on the half shell – Shucked and topped with our molecular gastronomy inspired mignonette caviar 36.00 per dozen

Fig Jam Canapé –We top a crostini with goat cheese, fig preserves and a mint parsley pesto 36.00 per 2 dozen

Soppressata Cups – We fill our house made Soppressata cups with artichoke, roasted red pepper, mozzarella and micro greens 24.00 per dozen

Shrimp Ceviche Peruvian– Shrimp “cooked” in fresh lime juice, onions, ahi limo chiles and micro cilantro then served on our chic Asian spoon. 24.00 Per dozen

Thai Beef in cucumber cup – Sliced filet beef is tossed and marinated with red onion, fresh mint, coriander, fish sauce, fresh lime juice, brown sugar and then served in an English cucumber cup 24.00 per dozen

BLT Stuffed Cherry tomato – Just like it sounds all the flavor of a BLT in a ripe tomato half. 36.00 Per 2 dozen

Bruschettas– select from one of three delicious choices; Italian Hummus, Artichoke or White bean. Topped with our signature tomato blend. 36.00 Per 2 dozen



Platters & Displays

Cheese board– we use a variety of cheeses; French brie and goat cheese, cheddar, gorgonzola, gruyere and pair them with dried fruits, jam and crusty baguette coins. Serves 8-10 39.00

Grand Charcuterie board– Prosciutto di Parma, Soppressata, mortadella, capicola, pate de campagne, chicken liver pate, and mushroom pate served with cornichon pickles, crusty baguette coins serves approx 25, 195.00

Antipasto –Roasted red peppers, kalamata olives, pepperoncinis, Caprese skewers, marinated artichoke, jardinière vegetables, and cornichon pickles Serves 10, 34.95



Fig Jam Baked Brie– Our 1 kilo French brie wheel is topped with fig preserves and wrapped in flaky puff pastry, served with crusty baguette coins 49.95 per wheel

Fresh Fruit Platter – Seasonal fresh fruits artfully arranged on a platter
 12-15ppl 24.95
 22-25ppl 45.00

Salsas & Dips

All of our salsa and dips are served with fresh made tortilla chips

Mango & Tomato Salsas – enough for 25 guests 45.00

Chili con queso– Full pan serves 45-50 guests 49.00

Artichoke Dip– Full pan serves 45-50 guests 58.00

Buffalo Chicken Dip– Full pan serves 45-50 guests 78.00

French Onion Dip– Full pan serves 45-50 guests 58.00

Hors d'oeuvres

Maki Sushi Rolls

Salmon– Sushi grade salmon with cucumber, avocado and cream cheese 20.00 per 4 rolls of 8 pieces (min)

Flying Crab Roll– Back-fin crab meat is joined by tobiko flying fish roe, sriracha and inside-out rolled in sesame seeds 72.00 per 6 rolls of 8 pieces (min)

California Crab Roll – Back-fin crab joins avocado, and cucumber then inside-out rolled and topped with sesame seeds. 66.00 per 6 rolls of 8 pieces (min)

Tuna – Sushi grade tuna with cucumber, scallion, cilantro and our chili ginger aioli 20.00 per 4 rolls of 8 pieces (min)

Vegan Maki– Avocado, cucumber, cilantro and carrot 20.00 per 4 rolls of 8 pieces (min)

