

## Hot Canapés

**Gougere** – Our airy French cheese puffs, flavored with gruyere cheese. 24.00 Per 2 dozen (chef onsite recommended)

**Brie Bites**– Creamy Brie in a puff pastry cup with cranberry orange relish and rosemary 22.00 Per 2 Dozen

**Beef Wellington**– Our choice beef tenderloin is coated with a wild mushroom duxelles then wrapped in puff pastry 36.00 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 22.00 per 2 Dozen

**Chicken Empanadas**– Our Latin spiced shredded chicken is wrapped in dough and baked to perfection. 18.00 Per Dozen

**Miniature meatballs** – Classic beef, veal, and pork meatballs. Choose one of our three delicious styles; 29.00 per 2 Dozen Italian, Swedish, or Oriental

**Stuffed Crimini Mushrooms** – Vegetable Stuffed 29.00 per 2 dozen

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

**Lamb Lollipops** – Broiled to perfection served with Italian salsa verde (the father of chimichurri) MARKET per 4 dozen (Chef Onsite recommended)

**Brie and Bacon Jam crostini** – Our house made bacon jam on a toasted baguette, topped with creamy brie, grape tomato and micro basil 43.00 per 2 dozen

**Indonesian Chicken Satay**– Grilled chicken breast is skewered and served with a mouth watering peanut sauce 43.00 per 2 dozen

**Arancini (little oranges)** – These are traditional Sicilian fried rice balls; cheese 43.00 per 2 dozen

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

**Buffalo Cauliflower**– served with a spicy tahini ranch dip. \$48.00 per 2 dozen

## Hors d'oeuvres



## Cold Canapés

**Maui Ahi Poke** – Yellow fin tuna joins our house made poke marinade, scallions, and ginger on an Asian spoon 56.00 per 2 dozen

**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 58.00 Per 2 dozen

**Salmon Coins** – We slice bagel chips and top it with Crème fraîche, smoked salmon and herbs 43.00 per 2 dozen

**Caprese Skewers**–Fresh Mozzarella is paired with ripe grape tomato and a basil leaf, the topped with balsamic glaze 29.00 per 2 dozen

**Beef Tenderloin Canapé**– Sliced beef filet, herbed boursin cheese, roasted red pepper and caramelized onion 58.00 per 2 dozen

**Bacon Wrapped Dates**– Dates stuffed with blue cheese and wrapped in bacon 58.00 per 2 dozen

**Tea Sandwiches**– Chose from our selection of three different crustless sandwiches on white or wheat Pullman; Ham & Brie with butter 22.00 per dozen  
 Turkey, Chicken or BLT 22.00 per dozen  
 Smoked salmon w/ Greek yogurt cream cheese 26.00 per dozen

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

**Fig Jam Canapé** –We top a crostini with goat cheese, fig preserves and a mint parsley pesto 43.00 per 2 dozen

**Soppressata Cups** – We fill our house made Soppressata cups with artichoke, roasted red pepper, mozzarella and micro greens 29.00 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. 29.00 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 29.00 per dozen

**Bruschettas**–Artichoke Topped with our signature tomato blend. 43.00 Per 2 dozen

Or

Roasted grapes and ricotta 43.00 Per 2 dozen



# Hors d'oeuvres



## 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 47.00

**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, 234.00

**Antipasto** –Roasted red peppers, kalamata olives, pepperoncinis, Caprese skewers, marinated artichoke, jardinière vegetables, and cornichon pickles Serves 10, 42.00

## Salsas & Dips

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

**Mango & Tomato Salsas** – enough for 25 guests 54.00

**Chili con queso**– Full pan serves 45-50 guests 59.00

**Artichoke Dip**– Full pan serves 45-50 guests 69.00

**Buffalo Chicken Dip**– Full pan serves 45-50 guests 94.00

**French Onion Dip**– Full pan serves 45-50 guests 69.00



**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 60.00 per wheel

**Fresh Fruit Platter** – Seasonal fresh fruits artfully arranged on a platter  
 12-15ppl 30.00  
 22-25ppl 54.00

## Maki Sushi Rolls

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

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

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

