

Hot Canapés

Gougere - Our airy French cheese puffs, flavored with gruyere cheese
 \$1.20 per piece, 1 dozen minimum
 (chef onsite recommended)

Cranberry Brie Bites - Creamy Brie in a puff pastry cup with cranberry orange relish and rosemary
 \$1.25p per piece, 1 dozen minimum

Miniature Beef Wellington - Our choice beef tenderloin coated with a wild mushroom duxelles then wrapped in puff pastry
 \$3.46 per piece, 2 dozen minimum

Mini Coney Dogs - Everyone's favorite pigs-in-a-blanket and served with a sriracha ketchup and Asian mustard sauces \$1.10 per piece, 2 dozen minimum

Chicken Empanadas - Our Latin spiced shredded chicken is wrapped in dough and baked to perfection.
 \$1.75 per piece, 1 dozen minimum

Miniature Meatballs - Classic beef, veal, and pork meatballs. Choose from one of our four delicious styles:
 Italian, Swedish, Asian, or Sweet & Sour
 \$1.20 Per Piece, 2 Dozen Minimum

Stuffed Crimini Mushrooms –
 Choose from one of these savory stuffing's: Vegetable OR Herb Goat Cheese Stuffed
 \$1.40 per piece, 2 dozen minimum

Maryland Style Mini Crab Cakes - Our award-winning crab cake recipe served with a dollop of Chesapeake Bay remoulade MARKET Per 4 dozen minimum

Lamb Lollipops - Broiled to perfection served with Italian salsa Verde (the father of chimichurri) MARKET per 2 dozen minimum (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
 \$2.10 per piece, 1 dozen minimum

Indonesian Chicken Satay - Grilled chicken breast is skewered and served with a mouthwatering peanut sauce
 \$1.90 per piece, 1 dozen minimum

Arancini (little oranges) - These are traditional Sicilian fried rice balls; cheese \$2.10 per piece, 1 dozen minimum

Hors d'oeuvre

Mini sandwiches - Select either our traditional Rubeen or our New Orleans Muffuletta. \$2.35 per piece, 2 dozen minimum

Buffalo Cauliflower - served with a spicy tahini ranch dip. \$2.50 per person

Mini Shrimp & Grits - the best garlic butter shrimp served over creamy grits \$4 per person 10-person minimum

Grilled Shrimp Skewers - Our large marinated shrimp are peeled, grilled, and served on a skewer. \$7 per skewer, 1 Dozen Minimum



Cold Canapés

Maui Ahi Poke - Yellow fin tuna joins our house made poke marinade, scallions, and ginger on an Asian spoon
 \$2.75 per person, 24-person minimum

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
 \$2.80 per piece, 2 dozen minimum

Smoked Salmon Bagel Chips - We slice bagel chips and top it with Crème fraîche, smoked salmon and herbs
 \$2.15 per piece, 2 dozen minimum

Caprese Skewers - Fresh Mozzarella paired with ripe grape tomato and a basil leaf, then topped with balsamic glaze \$1.45 per piece, 2 dozen minimum

Beef Tenderloin Canapé - Sliced beef filet, herbed boursin cheese, roasted red pepper and caramelized onion
 \$2.85 per piece, 1 dozen minimum

Bacon Wrapped Dates - Dates stuffed with blue cheese and wrapped in bacon \$2.75 per piece, 2 dozen minimum

Tea Sandwiches - Chose from our selection of three different varieties:

Ham & Brie with butter

Turkey, Swiss & Cranberry Mayo

Smoked salmon w/ Greek yogurt cream
 \$2.15 per piece (4 Triangles), 2 dozen minimum

Dried Fig Gorgonzola Flatbread - We top flatbread with fig, gorgonzola & goat cheese with a drizzle of honey
 \$2.10 per piece,
 1 dozen minimum

Soppressata Cups - House made Soppressata cups with artichoke, roasted red pepper, mozzarella and micro greens \$2.80 per piece, 1 dozen minimum

Shrimp Ceviche Peruvian - Shrimp "cooked" in fresh lime juice, onions, ahi limo chillis and micro cilantro then served on our chic Asian spoon.
 \$2.75 per person, 12-person minimum



Thai Beef on Flatbread - Sliced filet of beef marinated with red onion, fresh mint, coriander, fish sauce, fresh lime juice, brown sugar and served on flatbread \$2.80 per piece, 1 dozen minimum

Bruschetta's - Select from our two delicious choices:
 Artichoke topped with our signature parmesan blend
 Or
 Roasted grapes and goat cheese
 \$2.10 per piece, 1 dozen minimum



Platters & Displays



Cheese board - featuring a variety of cheeses; French brie, goat cheese, cheddar, gorgonzola, gruyere paired with dried fruits, jam and crusty baguette coins.

\$5.50 per person, 10-person minimum

Grand Charcuterie Board - Prosciutto di Parma, Soppressata, mortadella, capicola, variety of pates served with cornichon pickles, crusty baguette coins
\$11 per person, 10-person minimum

Antipasto – A display of Italian meats, roasted red peppers, kalamata olives, pepperoncinis, Caprese skewers, marinated artichoke, jardinière vegetables, and cornichon pickles
\$6.85 per person, 10-person minimum

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 \$68.99 serves approx. 15 guests per 1-kilo wheel

Fresh Fruit Platter - Seasonal fresh fruits artfully arranged on a platter
\$2.50 per person, 10-person minimum

Salsas & Dips

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

Mango & Tomato Salsa
\$2.50 per person, 25-person minimum

Hot Chili con Queso Dip
\$1.36 per person, 50-person minimum (full pan)

Hot Artichoke Dip
\$1.59 per person, 50-person minimum (full pan)

Hot Buffalo Chicken Dip
\$2.15 per person, 50-person minimum (full pan)



Hors d'oeuvre



Maki Sushi Rolls

Salmon Maki Roll -Sushi grade salmon with cucumber, avocado and cream cheese \$34.25 per 4 rolls of 8 pieces (min)

Tuna Maki Roll - Sushi grade tuna with cucumber, scallion, cilantro and our chili ginger aioli
\$34.25 per 4 rolls of 8 pieces (min)

Vegan Maki Roll - Avocado, cucumber, cilantro and carrot
\$30.99 per 4 rolls of 8 pieces (min)

To Order Call 561-683-2094

by email to: catering@thelordsplace.org

Delivery charge: \$25 with \$100 minimum order