



COLD HORS D'OEUVRES

Prices per 50 pieces (unless specified otherwise)

POACHED PEAR CROSTINI Brie or gorgonzola & toasted walnuts	\$125	SMOKED SALMON CROSTINI Dill crème fraiche & fried capers	\$175
TOMATO BRUSCHETTA Roma tomato, garlic, olive oil, basil & balsamic reduction	\$125	SHRIMP COCKTAIL SHOOTERS Bloody Mary cocktail sauce & fresh lemon	\$175
RATATOULLI CUPS Filo cup, whipped goat cheese, ratatouille & basil	\$150	PROSCIUTTO WRAPPED ASPARAGUS	\$200
FRESH FRUIT SKEWERS Strawberry yogurt dipping sauce	\$150	CAPRESE SKEWER Cherry tomato, fresh mozzarella, artichoke, kalamata olive & balsamic reduction	\$300
FILO CUPS Cajun tuna or curried chicken	\$150	CRAB REMOULADE Maryland lump crab on cucumber rounds	\$350
SALMON PHYLLO CUPS House smoked salmon bruschetta in phyllo pastry cup.	\$150	TENDERLOIN CROSTINI Blue cheese & onion marmalade	\$350

DISPLAY OPTIONS

FRESH FRUIT Seasonal fruit selection paired with a house made fruit dip	\$8pp	ANTIPASTO PLATTER Salami, prosciutto, provolone & fresh mozzarella cheeses, marinated mushrooms, roasted peppers, pepperoncini, Greek olives & cornichons	\$15pp
VEGETABLE CRUDITE Paired with fresh dip & hummus	\$5pp	BAR MIX Chex or Gardetto;s	\$14/lb.
CHARCUTERIE CHEESE BOARD Selection of Local cheeses with grapes & berries	\$12pp	NUTS Peanuts (salted or chili-lime) \$15/lb. Mixed Nuts \$20/lb. Candied house made nuts \$40/lb. pecans/almonds/cashews	
POTATO CHIPS White truffle oil, chives & roasted	\$17/lb.		

