



HOT HORS D'OEUVRES

Prices per 50 pieces (unless specified otherwise)

FALAFEL Tahini dipping sauce	\$100	SAMOSA	\$200
SPANAKOPITA Filo, spinach & feta	\$125	CHICKEN SATAY Soy/garlic marinade & peanut dipping sauce	\$200
MEATBALLS Swedish, BBQ or sweet & sour	\$125	EMPANADA Salsa verde	\$225
VEGETABLE SPRING ROLLS Spicy mustard & plum sauce	\$125	MINIATURE QUESEDILLA Grilled vegetable (V) or smoked chicken	\$250
ASSORTED FLATBREAD PIZZA SQUARES Peach BBQ (V), margarita (V), meat lovers	\$125	BLT SLIDERS Fried green tomato, applewood smoked bacon, arugula & garlic aioli	\$250
POT STICKERS Pork or vegetable (V & VG) w/ginger soy dipping sauce	\$125	COCONUT SHRIMP	\$250
GRILLED CHEESE SHOOTERS Asiago grilled cheese wedge with	\$150	LAMB GYRO	\$350
MUSHROOM CROSTINI Wild mushroom ragu, roasted	\$150	MINIATURE BEEF WELLINGTON Puff pastry, mushrooms, beef tenderloin	\$350
RISOTTO BOULETTES Parmesan risotto & arrabbiata sauce or brie stuffed & balsamic reduction	\$200	BACON WRAPPED SCALLOPS	\$375
SEASONED CHICKEN WINGS BBQ, mild or hot with traditional accompaniments	\$200	CRAB CAKES Maryland style with lemon beurre blanc	\$375
POTATO LATKE Smoked salmon & dill crème fraiche	\$200	LAMB CHOP LOLLIPOP Cajun grilled or rosemary herb crusted	Market

