



Butler Style Passed Hors d'oeuvres

Hot Hors d'oeuvres

Artichoke Hearts Francaise

Grilled Vegetable Quesadilla with Vegan Cheese (vegan)

Bacon Wrapped Date Stuffed with Pecorino Romano

Baked Brie wrapped in Phyllo Dough, served with Raspberry Melba sauce

Beef Satay with BBQ Hoisin Sauce

Beer Braised Beef Short Rib served on a Mini Potato Roll

Black Bean and Avocado Canapés (vegan)

Buffalo Cauliflower Bites with Bleu Cheese

Butternut Squash Sip Soup

Chicken Parmesan Slider

Chicken Satay with Peanut sauce

Chicken Quesadilla Cones with Sour Cream

Clams Casino

Clams Oreganato

Cocktail Franks served with Mustard

Coconut Shrimp served with Sweet Chili Dipping Sauce

Crabmeat Stuffed Mushrooms

Cream of Asparagus Sip Soup

Crab Cake Slider with Chipotle Aioli

Duxelle Stuffed Mushrooms

Flank Steak with Brie Cheese and Caramelized Vidalia Onions

Fontina Grilled Cheese Sandwich brushed with Truffle Oil

Fresh Mozzarella with Roasted Red Peppers and Pesto served on grilled Focaccia Bread

Fried Cheese Ravioli with Marinara

Fried Chicken and Biscuits with Hot Pepper Jelly

Grilled Chicken Roasted Peppers and Fresh Mozzarella

Herb Roasted Baby Lamb Chops (up charge \$3.50 per lamb chop)

Homemade Macaroni and Cheese served in a Tortilla Cup

Lobster Mac and Cheese (up charge \$2.00 per person)

Lobster Empanadas

Miniature Shredded Beef Taco served in a Tortilla Cup

Mini Cuban Sandwiches

Mini French Onion Soup in a Bread Bowl

Miniature Hamburger and Cheeseburger Sliders

Mozzarella and Fresh Basil Quesadilla with Pomodoro

Parmesan and Asiago Grilled Cheese Sandwich with Pomodoro Sauce

Petite Crab Cake with Avocado Cream Sauce

Petite Meatloaf and Mashed Potatoes

Petite Philadelphia Cheese Steak Sandwich

Phyllo Shells filled with Wild Mushroom and Herbs (vegan)

Potato Chip Chicken with Honey Mustard Sauce

Potato Leek Sip Soup

Potato Pancakes with Homemade Apple Sauce and Sour Cream

Pulled Pork Sliders

Pork Roll and Cheese Sliders

Crispy Brussel Sprouts (vegan) with a Garlic Aioli

Roasted Figs with Sweet Cream wrapped in Prosciutto

Roasted Potato wedges with Pesto Cream Fraiche

Sautéed Chicken Scampi served on French Bread

Scallops wrapped with Bacon

Seared Sea Scallops with Truffle Cream Sauce

Sliced Marinated Flank Steak served on Garlic Toast with a Horseradish sauce

Spanakopita (Spinach Phyllo)

Cajun Shrimp and Grits

Shrimp Bisque Sip Soup

Sweet Potato Wedges (vegan) with a Honey Sour Cream

Tomato Soup Shooters with Fontina Grilled Cheese

Tequila Lime Grilled Shrimp

Cool Hors d'oeuvres

Assorted Sushi Rolls with Wasabi Dipping Sauce (up charge \$2.00 per person)

BLT with Herb Mayo Drizzle in a Pastry Shell

Cajun Shrimp served with a Bourbon Cocktail Sauce

Eggplant and Olive Tapenade served on a Pita Crisp (vegan)

Endive Stuffed with Walnuts and Blue Cheese

Fig Mascarpone in a Tartlet Shell with Honey Drizzle

Fig and Olive Tapenade (vegan)

Fresh Figs Wrapped with Prosciutto (seasonal)

Fresh Strawberries with Brie and Walnuts

Fresh Tomato Bruschetta (vegan)

Grilled Portabella and Fresh Mozzarella Skewers with Balsamic Drizzle

Grilled Tuna and Vegetable Relish served on Crostini

Homemade Chicken Salad Slider

Jumbo Shrimp with Dijon and Tarragon Whipped Cream

Lump Crabmeat served in a Phyllo Shell with a Mango Chili Puree

Mango Salsa served on a Cucumber Round (vegan)

Marinated Beet and Carrot on Endive (vegan)

Melon wrapped Prosciutto with Pecorino Romano

Cold Peach Grand Marnier Soup Sip

Fresh Peaches wrapped with Prosciutto

Pepper Seared Tuna with Mango Salsa on a Cucumber Round

Pepper Seared Tuna with Pickled Ginger and Wasabi Served on a Cucumber Round

Petite Lobster Roll (up charge \$5.00 per person)

Portabella and Asparagus Skewer with Balsamic Drizzle (vegan)

Prosciutto Wrapped Asparagus with Lemon Mayo

Ricotta and Pine Nuts in a Phyllo Shell with a Honey Drizzle

Roasted Beets and Goat Cheese served with a Balsamic Drizzle

Smoked Salmon on Endive with Dill Sauce and Capers

Jumbo Shrimp Cocktail with a Bourbon Cocktail Sauce

Smoked Trout with Horseradish served on a Cucumber Round

Sliced Tomato and Fresh Basil served on Flatbread (vegan)

Tuna Tartare with Sesame Sauce

Tuna Tacos (up charge \$3.00 per person)

Walnut, Arugula and Gorgonzola Crostini

Whipped Ricotta, Sun Dried Tomatoes, Basil and Olive Oil served on Crostini

White Bean and Caper Puree served on Pita garnished with Roasted Pepper (vegan)

