



Butler Style Passed Hors d'oeuvres

Hot Hors d'oeuvres

Artichoke Hearts Francaise

Bacon Wrapped Date Stuffed with Pecorino Romano (gf)

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

Beer Braised Beef Short Rib served on a Mini Potato Roll

Black Bean and Avocado Canapés (vegan)

Buffalo Cauliflower Bites with Bleu Cheese

Chicken and Waffles with Warm Maple Syrup

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

Crab Cake Slider with Chipotle Aioli

Deep Dish Pizza

Duxelle Stuffed Mushrooms

Flank Steak with Brie Cheese and Caramelized Vidalia Onions

Fontina Grilled Cheese Sandwich brushed with Truffle Oil

Four Cheese Arancini (rice balls) with Pomodoro Sauce (gf)

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, gf)

Homemade Macaroni and Cheese served in a Tortilla Cup

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

Lobster Cobbler

Miniature Shredded Beef Taco served in a Tortilla Cup (gf)

Mini Cuban Sandwiches

Mini French Onion Soup in a Bread Bowl

Mini Hamburger and Cheeseburger Sliders

Parmesan and Asiago Grilled Cheese Sandwich with Pomodoro Sauce

Petite Crab Cake with Avocado Cream Sauce

Short Ribs and Mashed Potatoes (gf)

Petite Philadelphia Cheese Steak Sandwich

Phyllo Shells filled with Wild Mushroom and Herbs (vegan)

Pork Dumpling

Potato Chip Chicken with Honey Mustard Sauce

Potato Pancakes with Homemade Apple Sauce and Sour Cream

Pulled Pork Sliders

Pulled Pork and Cornbread

Pork Roll and Cheese Sliders

Crispy Brussel Sprouts (vegan) with a Garlic Aioli

Roasted Figs with Sweet Cream wrapped in Prosciutto (gf)

Roasted Potato wedges with Pesto Cream Fraiche (gf)

Sautéed Chicken Scampi served on French Bread

Scallops wrapped with Bacon (gf)

Seared Sea Scallops with Truffle Cream Sauce (gf)

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

Southwestern Beef Empanada with Sour Cream

Spanakopita (Spinach Phyllo)

Cajun Shrimp and Grits served on a Spoon (gf)

Roasted Sweet Potato Wedges (vegan) with a Honey Sour Cream

Tomato Soup Shooters with Fontina Grilled Cheese

Tequila Lime Grilled Shrimp (gf)

Vegetable Spring Roll (vegan)

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 (gf)

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

Endive Stuffed with Walnuts and Blue Cheese (gf)

Fresh Figs Wrapped with Prosciutto (seasonal, gf)

Fresh Strawberries with Brie and Walnuts (gf)

Fresh Tomato Bruschetta (vegan)

Goat Cheese and Honey Phyllo

Grilled Portabella, Fresh Mozzarella and Grape Tomato Skewers with Balsamic Drizzle (gf)

Homemade Chicken Salad Slider

Jumbo Shrimp Cocktail with a Bourbon Cocktail Sauce (gf)

Lump Crabmeat served in a Phyllo Shell with a Mango Chili Puree (gf)

Mango Salsa served on a Cucumber Round (vegan)

Marinated Beet and Carrot on Endive (vegan)

Melon wrapped Prosciutto with Pecorino Romano (gf)

Fresh Peaches wrapped with Prosciutto (gf)

Pepper Seared Tuna with Mango Salsa on a Cucumber Round (gf)

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

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

Portabella and Asparagus Skewer with Balsamic Drizzle (vegan, gf)

Prosciutto Wrapped Asparagus with Lemon Mayo (gf)

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

Roasted Beets and Goat Cheese with Balsamic Drizzle on a Cucumber Round (gf)

Smoked Salmon on Endive with Dill Sauce and Capers (gf)

Sliced Tomato and Fresh Basil served on Flatbread (vegan)

Tuna Tartare with Soy Ginger Sauce and Sesame Seeds

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)