

Hand Passed Hors d'oeuvres

The caterer will assist you in choosing quantities based on number of guests at your event (Priced per 100 pieces)

Hot Selections

Blue Cheese and Caramelized Onion Squares \$125 Scallops Wrapped with Bacon \$275 Black Bean Pepperjack Quesadillas \$150 Spiced Maryland Crabcakes \$150 White Cheddar Puffs with Green Onions \$125 Tortilla Cups Filled with Roasted Eggplant & Sundried **Tomatoes** \$150 Spanekopita \$150 Bacon Wrapped Chicken \$175 Petite Assorted Quiche \$150 Rosemary & Dijon Crusted Lollipop Lamb Chops \$325

Mushrooms Stuffed with Chorizo Sausage or Spinach & Feta Cheese \$150 Miniature Beef Wellingtons \$275 Colossal Shrimp Wrapped with Bacon in Orange BBQ Marinade \$275 Colossal Coconut Shrimp with Raspberry Dip Sauce \$275 Swedish Meatballs (in chafer) \$125 Brie Cheese puffs with Raspberry Preserve \$150 Little Pigs in a Blanket with Mustard Dip Sauce \$125 Basil Marinated Vegetable Skewers (grilled) \$150 Ham & Asparagus Puffs \$150



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Cold Selections

Bruschetta \$125 Caprese Bites \$200 Chipolte Deviled Eggs \$125 Filo Cups Filled with Portobello Stuffing \$125 Colossal Shrimp Cocktail \$300 Smoked Salmon Canapes with Capers \$175 Puff Pastry Filled with Crab or Shrimp Salad \$125 Herbed Goat Cheese Filled Dates \$150 Smoked Trout on Cucumber Disks \$150 Chicken Salad in Puff Pastry Tarts \$125 Cajun Scallops in Filo Cup with Pesto \$150