

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 \$150 Scallops Wrapped with Bacon \$295 Black Bean Pepperjack Quesadilla Cones \$175 Spiced Maryland Crab Cakes with Dipping Sauce \$150 White Cheddar Puffs with Green Onions \$150 Tortilla Cups Filled with Roasted Eggplant and Sundried Tomatoes \$150 Spanakopita \$175 Bacon Wrapped Chicken \$175 Petite Assorted Quiche \$150 Rosemary and Dijon Crusted Lollipop Lamb Chops

\$350

Mushrooms Stuffed with Chorizo Sausage or Spinach and Feta Cheese \$150 Miniature Beef Wellingtons \$295 Colossal Shrimp Wrapped with Bacon in Orange BBQ Marinade \$295 Colossal Coconut Shrimp with Raspberry Dip Sauce \$295 Swedish Meatballs (in chafer) \$150 Brie Cheese Puffs with Raspberry Preserve Little Pigs in a Blanket with Mustard Dip Sauce \$150 Basil Marinated Vegetable Skewers (grilled) \$175 Ham and Asparagus Puffs

\$200



-VINEYARDS AND WINERY-

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Cold Selections

Bruschetta \$125 Caprese Bites \$200 Chipotle Deviled Eggs \$125 Filo Cups Filled with Portobello Stuffing \$150 Colossal Shrimp Cocktail \$315 Puff Pastry Filled with Crab or Shrimp Salad \$125 Chicken Salad in Puff Pastry Tarts \$125 Cajun Scallops in Filo Cup with Pesto \$150