
Hors D'oeuvres

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Priced By The Piece

Crab Rangoon	\$3.00
Blue Crab, Cream Cheese, Sweet Chili Soy	
Mini Crab Cakes	\$2.75
Crispy Jumbo Lump Blue Crab, Micro Celery, Spiced Aioli	
Crab Stuffed Button Mushrooms	\$2.75
Peekytoe and Blue Crab, Herb Bread Crumbs, Dijon Mustard	
Peppered Bacon Wrapped Scallops	\$3.50
Baked Bay Scallops, Rosemary Citrus Glaze	
Beef Wellington	\$4.00
Golden Puff Pastry, Filet Tips, Mushroom Duxelle, Truffle Aioli	
Tuscan Meatballs	\$1.75
Ground Sirloin, Fresh Oregano, Basil, Classic Marinara	
Buffalo Style Boneless Wings	\$2.00
Hot Sauce, Celery Spears, Blue Cheese Vinaigrette	
Pistachio Coconut Chicken Satay	\$3.50
Panko Bread Crumbs, Ground Pistachio, Toasted Coconut Flakes, Sriracha Thai Glaze	
Smoked Chicken Quesadillas Cones	\$3.50
Smoked Free Range Chicken, Red & Green Bell Peppers, Jalapeno Cilantro Crème Fraiche	
Toasted Ravioli	\$1.00
Beef and Spinach, Classic Marinara	
Cold Hors D'oeuvres	
Tuna Tartare on English Cucumber	\$3.00
Ahi Tuna, Diakon Radish Sprout, Coriander, Ginger	
Walnut Crusted French Brie	\$2.00
Morsels of Brie, Light Dust of Toasted Walnuts, Orange Marmalade	
Truffle Chicken Salad on Crostini	\$2.00
Roasted Chicken Breast, Truffle Peel, Micro Celery, Red Onion	
Smoked Salmon on Blini	\$3.00
Buckwheat Blini, Capers, Honey Mustard	
Blackened Angus Tenderloin Carpaccio	\$4.00
Toasted Baguette, Horseradish Mousse	
Italian Antipasto	\$4.00
Mortadella, Volpi Salami, Capicola, Olives, Prosciutto de Parma, Marinated Provolone, Asparagus Vinaigrette	
Deli Sliders	\$2.00
Sugar Cured Black Forest Ham, Roasted Turkey, Peppered Roast Beef, Creole and Dijon Mustard, Truffle Mayonnaise	
Chilled Jumbo Shrimp	\$4.00
Horseradish Mousse, Cocktail Sauce	
Vegetable Crudité	\$2.00
Zucchini, Yellow Squash, Carrots, Celery, Cauliflower, Asparagus Vinaigrette, Pink Bandy Sauce	

All above prices subject to 20% service charge and applicable taxes