



## Hors d'Oeuvre and Cocktail Party Selections

### STATIONARY SELECTIONS

<i>Fresh Vegetable Crudités</i> with dipping sauce	<b>3.00 pp</b>
<i>Fresh Seasonal Fruit Display</i>	<b>4.50 pp</b>
<i>Artisan Cheese Board</i> assorted cuts of imported and hand crafted domestic cheeses garnished with seasonal fresh and dried fruit and nuts	<b>4.95pp</b>
<i>Combine all 3</i> of the above	<b>7.50 pp</b>

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<i>Layered Tex-Mex Platter</i> (minimum order for 15) seasoned vegetarian refried beans, chopped tomatoes and shredded lettuce, sour cream, shredded cheese, guacamole, sliced black olives, and jalapenos served with chunky salsa and tortilla chips	<b>2.50 pp</b>
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<i>Mediterranean Tapas Sampler</i> (minimum order for 25) garlic-roasted eggplant spread, hummus, olive tapenade, feta-sun dried tomato spread roasted red pepper-artichoke spread with grilled pita triangles and flatbreads	<b>3.50 pp</b>
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<i>Assorted Chips and Dippers</i> (minimum order for 25, choose 5 dips) tortilla chips, gaufrette potato crisps, crispy wontons, grilled pita triangles, sesame-poppy flatbreads, and chunky pretzel pieces served with:	<b>3.00pp</b>
<ul style="list-style-type: none"> <li>▪ fresh guacamole</li> <li>▪ black bean and corn salsa</li> <li>▪ pico di gallo</li> <li>▪ chunky salsa</li> <li>▪ thai plum sauce &amp; wasabi aioli</li> </ul>	<ul style="list-style-type: none"> <li>▪ daily cream cheese spread selection</li> <li>▪ cilantro-almond relish</li> <li>▪ port wine cheese spread</li> <li>▪ blue cheese-walnut spread</li> <li>▪ house-made apple butter</li> </ul>

STATIONARY SELECTIONS cont.

**Smoked Salmon** **115.00**  
garnished with chopped red onion, capers, lemons, served with a whipped horseradish sauce and lemon aioli, flat breads and toast points, (serves 20-30)

**Whole Poached Salmon**  
garnished with cucumber and lemon scales and served with dill sauce and lemon aioli, toast points and table water crackers , serves 25-30 **135.00**

**Crab Cocktail** **48.00**  
jumbo lump crabmeat tossed with lemon zest, chives, and chili-garlic mayonnaise served with toast points  
(1 pound minimum order, serves 10-12)

**Shrimp Cocktail** **market price**  
your choice of Colossal, Jumbo or Large shell shrimp, steamed, hand peeled and deveined, served chilled with our classic cocktail sauce

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**Steak Tartar** **48.00**  
a Harryman House classic since 1985  
fresh filet mignon ground with shallots and fresh herbs, served with diced onions, capers, tomato concasse, chopped hard boiled egg, grainy mustard dijonnaise and toast points  
(1 pound minimum order, serves 8-10)

**Tuna Tartare** **56.00**  
Diced fresh tuna tossed with dijon-tarragon vinaigrette served with an avocado-cucumber relish with crispy wontons  
(1 pound minimum order, serves 8-10)

**Chilled Seafood Display** **market price**  
An assortment of shrimp, crab claws, jumbo lump crabmeat, oysters and clams on the half shell served on crushed ice with fresh lemon, cocktail sauce, grainy mustard dijonnaise, and rosé mignonette

**Sushi Display** **85.00**  
our hand rolled varieties including: California Roll, Spicy Tuna, Crab Roll, Philly Roll, and a Chef's selection served with wasabi, pickled ginger, flying fish roe, soy sauce and our signature asian slaw (8 roll minimum order)

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**STATIONARY HOT SELECTIONS**

*(minimum order is for 25 guests unless otherwise noted)*

***Hot Jumbo Lump Crab Dip*** with grilled pita points *(serves 25-30) 100.00*  
*(serves 35-50) 175.00*

***Baked Brie*** wrapped in puff pastry crust, served with grapes, berries, seasonal fruit garnish, baguette slices and crackers , *1 Kilo Round serves 35-50 65.00*  
*Half Kilo serves 20-30 35.00*

***Clams Casino*** with bacon, garlic butter and parmesan cheese served on a bed of rock salt *minimum order of 50 pieces 75.00*

***Oysters Rockefeller or Casino*** served on a bed of rock salt *minimum order of 50 pieces 112.50*

***Oysters Imperial or Blackened Crab*** with beurre blanc sauce *minimum order of 50 pieces 137.50*

***“Perfect Potato Skins”*** with diced peppers, onions, bacon, and a blend of cheeses *minimum order of 50 pieces 65.00*

***Parmesan Crusted Chicken Roulades*** stuffed with spinach, pine nuts, and Swiss cheese *1.95 pp*  
*or* Smithfield ham and roasted red pepper, served sliced, napped with beurre blanc sauce

***House-made Party Meatballs*** your choice of brown sauce, marinara, or sweet and sour *2.25 pp*

***Spicy Artichoke Gratin*** with baguette rounds and grilled pita triangles *1.95 pp*

***Penne Pasta*** with choice of pesto cream or marinara sauce *2.25 pp*

***Macaroni and Cheese*** *2.75 pp*

***Lobster Macaroni and Cheese*** *3.50 pp*

***Chicken Wings*** choice of teriyaki glaze or buffalo style, served with blue cheese and celery *minimum order of 50 pieces 67.50*

***Hot Dog Sliders*** angus beef hot dogs served in mini buns with chili and shredded cheese, cole slaw and Carolina bbq sauce, minced onions, ketchup and yellow mustard *by the dozen 42.00*

***Gourmet Brick Oven Pizzas*** *market price*

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**INDIVIDUAL HORS D'OEUVRES, hot**

*Priced for minimum order of 25 pieces*

<b><i>Seared Sea Scallop</i></b> served on jalapeno rice crisp with soy glaze	<b>65.00</b>
<b><i>Mesquite Grilled Scallops</i></b> with pineapple relish	<b>57.50</b>
<b><i>Barbequed Shrimp</i></b> wrapped in smoked bacon and stuffed with swiss cheese	<b>75.00</b>
<b><i>Coconut-Fried Shrimp</i></b> with sweet and sour dipping sauce	<b>82.00</b>
<b><i>Traditional Maryland Crab Balls</i></b> served with cocktail and tartar sauces	<b>52.50</b>
<b><i>'Silver Dollar' Crab Cakes</i></b> open faced on toast round with creole tartar sauce	<b>78.00</b>
<b><i>Stuffed Mushroom Caps</i></b>	<b>70.00</b>
<i>with crab imperial</i>	<b>70.00</b>
<i>with spinach and feta</i>	<b>48.00</b>
<i>with mushroom duxelle</i>	<b>52.00</b>
<b><i>Southwestern Egg Rolls</i></b>	
peppers, black beans, and white corn, accompanied by a creole tartar sauce	
your choice of:	
<i>blackened crabmeat</i>	<b>60.00</b>
<i>blackened chicken</i>	<b>48.00</b>
<b><i>Lollipop Lamb Chops</i></b> marinated and grilled, served with minted demi-glace	<b>75.00</b>
<b><i>Duck Confit Beggar's Purse</i></b>	<b>68.00</b>
<b><i>Cocktail Beef Franks</i></b> wrapped in puff pastry, served with mustard	<b>32.00</b>
<b><i>Chicken Satay</i></b> with spicy peanut dipping sauce	<b>45.00</b>
<b><i>Flat Iron Steak Skewers</i></b> marinated and grilled, served with garlic-chili mayonnaise	<b>48.00</b>
<b><i>Quesadillas</i></b> pan fried and served with pineapple salsa; your choice of:	
<i>chicken, bell pepper and cheese</i>	<b>32.00</b>
<i>lobster and mozzarella</i>	<b>40.00</b>
<i>duck conit, scallion and cheese</i>	<b>36.00</b>
<b><i>Golden Raviolis</i></b> cheese filled, dredged in cornmeal, fried and served with marinara	<b>32.50</b>
<b><i>Vegetable Spring Rolls</i></b> house-made, filled with asian-style vegetables and served with a soy dipping sauce	<b>40.00</b>
<b><i>Assorted Mini Quiche</i></b>	<b>38.00</b>

**Toasted Goat Cheese with Beets** bite-sized bread rounds topped with melted goat cheese and finished with shredded yellow and red beets **32.00**

**Asparagus with Asiago Cheese** baked in flaky phyllo crust **45.00**

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**INDIVIDUAL HORS D'OEUVRES, cold**

*Priced for minimum order of 25 pieces*

**Smoked Salmon Roulades** with fresh asparagus and herbed cheese spread **48.00**

**Smoked Salmon Canapés** on pumpernickel toasts topped with baby greens, minced capers and red onion with a creamy dill sauce **55.00**

**Tuna Tartar** fresh sushi grade tuna minced and blended with our special seasonings served on a garlic crostini with wasabi aioli **75.00**

**Artichoke Leaves** steamed and chilled filled with chilled crab cocktail **55.00**

**Mini Caprese Napoleons** bite-sized bread rounds topped with pesto sauce, a slice of cherry tomato and half of a mini mozzarella ball **32.00**

**Chilled Beef Tenderloin** served on garlic toasted baguette slices with whipped horseradish cream, chopped arugula, and cracked pepper (*50 pieces, minimum*) **98.00**

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**COCKTAIL SANDWICHES AND MEATS**

Roasted Top Round of Beef  
House-marinated, Pepper- Seared Fresh Breast of Turkey  
Maple-glazed Smoked Spiral Ham  
Herb-Crusted Whole Beef Tenderloin

Served with petite rolls and condiments **market pricing**

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Antipasti Display including: Genoa salami, Cappelletti ham, Prosciutto ham, Provolone cheese and shaved Parmesan cheese with green pepperoncini, assorted olives, marinated artichoke hearts, and roasted red peppers **4.25 per person**

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Assorted Mini Sandwiches  
Includes: Almond Chicken Salad, Albacore Tuna Salad, and Shrimp Salad **24.50 per dozen**