



## Hors d'Oeuvre and Cocktail Party Selections

### INDIVIDUAL PASSED HORS D'OEUVRES – HOT /WARM

*minimum quantity for passed hors d'oeuvres is 25 pieces*

<b><i>Sea Scallops</i></b> wrapped with applewood smoked bacon	<b><i>\$3.00/each</i></b>
<b><i>Barbequed Shrimp</i></b> wrapped in applewood-smoked bacon and stuffed with swiss cheese	<b><i>\$3.00/each</i></b>
<b><i>Maryland Crab Balls</i></b> fried and served with cocktail and creole tartar sauce	<b><i>market price</i></b>
<b><i>BBQ Chicken Brochette</i></b> marinated, grilled and served with housemade BBQ sauce	<b><i>\$1.85/each</i></b>
<b><i>Beef Satays</i></b> marinated, grilled and served with a garlic-chili aioli dipping sauce	<b><i>\$2.25/each</i></b>
<b><i>Teres Major Crostini</i></b> sliced teres major beef served on toasted baguette slices with red onion jam	<b><i>\$2.00/each</i></b>
<b><i>Soup of the Moment</i></b> choose from our daily soups selection served in demitasse cups	<b><i>\$2.00/each</i></b>
<b><i>Fried Oysters</i></b> served with creole tartar sauce	<b><i>market price</i></b>

## INDIVIDUAL PASSED HORS D'OEUVRES – COLD / CHILLED

*minimum quantity for passed hors d'oeuvres is 25 pieces*

<b><i>Devilled Eggs</i></b> topped with pancetta	<b><i>\$2.00/each</i></b>
<b><i>Smoked Salmon Canapés</i></b> on rye bread topped capers, diced red onion, horseradish cream, fresh herb garnish	<b><i>\$2.00/each</i></b>
<b><i>Mini Caprese Napoleons</i></b> bite-sized bread rounds topped with pesto sauce, cherry tomato, and fresh mozzarella	<b><i>\$1.50/each</i></b>
<b><i>Chilled Beef Tenderloin Bruschettas</i></b> served on garlic toasted baguette slices with chevre goat cheese, and pickled red onion	<b><i>\$3.00/each</i></b>
<b><i>Beet and Goat Cheese</i></b> chilled citrus braised beets topped with chevre goat cheese, lemon-basil vinaigrette	<b><i>\$1.50/each</i></b>
<b><i>Hamspread Biscuits</i></b> house-made hamspread on buttermilk biscuits	<b><i>\$2.00/each</i></b>

## CHILLED STATIONARY SELECTIONS

<b><i>Fresh Vegetable Crudités</i></b> with dipping sauce	<b><i>\$3.00/person</i></b>
<b><i>Fresh Seasonal Fruit Display</i></b>	<b><i>\$4.00/person</i></b>
<b><i>Domestic Cheese Display</i></b> a selection of domestic cheeses served with assorted crackers	<b><i>\$3.00/person</i></b>
<b><i>Artisan Cheese Board</i></b> assorted cuts of imported and hand crafted cheeses garnished with seasonal fresh and dried fruit and nuts and served with assorted crackers	<b><i>\$5.00/person</i></b>
<b><i>Vegetables, Fruit, &amp; Cheese</i></b> ( <i>Artisan Cheeses add \$1.00/person</i> )	<b><i>\$7.50/person</i></b>
<b><i>Mediterranean Tapas Sampler</i></b> ( <i>minimum order for 25</i> ) housemade hummus, roasted & grilled vegetables, marinated olives, and house pickles with grilled pita triangle ( <i>Add cured meats and Artisan Cheeses add \$2.00/person</i> )	<b><i>\$4.00/person</i></b>

**CHILLED STATIONARY SELECTIONS CONTINUED:**

***Assorted Chips and Dippers (minimum order for 25) \$3.00/person***

tortilla chips, flatbreads, housemade potato chips, and grilled pita triangles served with these dips/spreads

- Black-Eyed Pea Hummus
- Bacon and Bleu Cheese Dip
- Pimento Cheese Spread
- Black Bean and Corn Salsa

***Assorted Mini Sandwiches \$24.50/dozen***

Assorted sandwiches featuring GS chicken salad, Tuna Salad, and Fall Turkey Club

***Salad for a Crowd \$4.00/person***

Choice of Classic Caesar, Table Salad, or Autumn Salad

Optional Salad Toppers:	Grilled Chicken	\$4.00/person
	Roasted Salmon	\$5.00/person
	Grilled Bistro Filet	\$6.00/person

***Shrimp Cocktail (available as a passed hors d'oeuvre as well) \$3.50/each***

jumbo shrimp (U12s) served chilled with our classic cocktail sauce

***Smoked Salmon \$115.00/side***

a side of smoked salmon sliced and served with chopped red onion, capers, chopped hard-boiled egg, a lemon-dill aioli, and cocktail rye bread (*serves approximately 25 people*)

***Whole Poached Salmon \$135.00***

garnished with cucumber and lemon scales and served with dill sauce and lemon aioli, toast points and table water crackers (*serves approximately 25 people*)

***Oysters on the Half Shell \$200.00/case of 100***

Chesapeake True Oyster Company oysters (Skinny Dippers or Huckleberries) shucked to order and served with cocktail sauce and cucumber mignonette (*house provided shucker required \$150.00*)

## WARM / HOT STATIONARY SELECTIONS

***Hot Jumbo Lump Crab and Artichoke Dip*** **\$3.00/person**  
with grilled pita

***House-made Party Meatballs*** **\$2.50/each**  
served with marinara sauce (*minimum 25 pieces*)

***Pasta*** **\$2.75/person**  
pasta tossed with a fresh basil pesto cream sauce, zesty marinara sauce,  
or mac-n-cheese style garnished with freshly grated parmesan cheese

***Chicken Wings*** **\$1.50/each**  
choice of Asian BBQ sauce, Old Bay seasoned, or buffalo style  
served with blue cheese and celery (*minimum 25 pieces*)

***Gourmet Brick Oven Pizzas*** **\$15.00 - \$16.00/each**  
seasonal selection of 12-inch pizzas including Margherita Pizza, Shrimp Sampi Pizza,  
Chicken Chipotle Pizza, Salsiccia Pizza, and Cauliflower Pizza

***Rack of Lamb*** **\$4.50/chop**  
lollipop lamb chops grilled and served with a minted tzatziki dipping sauce  
(minimum of 30 chops)

***Sliced Whole Beef Tenderloin*** **market price (approx. \$235.00)**  
served sliced with horseradish sauce, shaved onion, mayonnaise and rolls  
(serves approximately 15 people)

***Beef Carving Station*** **market price (approx. \$200.00)**  
beef top round roasted and sliced at the buffet and served with horseradish sauce,  
shaved onion, mayonnaise and rolls (serves approximately 40 people)

***Turkey Carving Station*** **market price (approx. \$165.00)**  
roasted turkey breasts sliced at the buffet and served with honey mustard,  
cranberry compote, mayonnaise and rolls (serves approximately 25 people)

***Farm-Raised Carving Ham*** **market price (approx. \$175.00)**  
roasted with a brown sugar and honey glaze sliced at the buffet and served  
with honey mustard, mayonnaise and rolls (serves approximately 30 people)