



Hors d'Oeuvre and Cocktail Party Selections

INDIVIDUAL PASSED HORS D'OEUVRES – HOT /WARM

minimum quantity for passed hors d'oeuvres is 25 pieces

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

INDIVIDUAL PASSED HORS D'OEUVRES – COLD / CHILLED

minimum quantity for passed hors d'oeuvres is 25 pieces

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

CHILLED STATIONARY SELECTIONS

<i>Fresh Vegetable Crudités</i> with dipping sauce	<i>\$3.00/person</i>
<i>Fresh Seasonal Fruit Display</i>	<i>\$4.00/person</i>
<i>Domestic Cheese Display</i>	<i>\$3.00/person</i>
a selection of domestic cheeses served with assorted crackers	
<i>Artisan Cheese Board</i>	<i>\$5.00/person</i>
assorted cuts of imported and hand crafted cheeses garnished with seasonal fresh and dried fruit and nuts and served with assorted crackers	
<i>Vegetables, Fruit, & Cheese</i>	<i>\$7.50/person</i>
<i>(Artisan Cheeses add \$1.00/person)</i>	
<i>Mediterranean Tapas Sampler</i> <i>(minimum order for 25)</i>	<i>\$4.00/person</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>	

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 prepared from our featured menus

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

Choice of Classic Caesar, Table Salad, or Cobb 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 Scampi Pizza,
Chicken Chipotle Pizza, Salsiccia Pizza, and Chicken Pesto 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)