

Receptions



Displays

All priced per person

International and Fine Domestic Cheese \$7

An eclectic array of cheeses displayed with water crackers and toasted baguettes.

Antipasto \$8

Assorted Italian meats with roasted peppers, provolone cheese, buffalo mozzarella, pepperoncini, olives and artichoke hearts.

Crudit  \$6

An array of fresh vegetables with ranch and Italian dressing

Sliced Fruit \$6

Fresh seasonal sliced fruit



Butler Passed Canapés

All priced per 50 pieces

Maryland Lump Crab \$180

miniature crab cakes served with chili lime remoulade

Blue Cheese \$180

with toasted pecans and red wine grapes on water crackers

Smoked Salmon \$200

with chive mustard butter on rye diamonds

Gulf Shrimp \$150

with dill sauce on artichoke bottom

Tea Sandwiches \$150

assortment of chicken salad, tuna salad, ham salad

Fried Ravioli \$150

Breaded, deep-fried ravioli served with marinara sauce



Hot Hors d'oeuvres

All priced per 50 pieces.

Meatballs \$150

Your choice of Swedish meatballs or BBQ meatballs

Maryland Crab Cakes \$180

with chili lime remoulade on crostini

Coconut Battered Shrimp \$170

Sweet chili sauce

Sliders \$160

mini burgers on silver dollar buns with butter chip pickles and condiments

Spring rolls \$150

with plum and mustard sauces

Pulled BBQ Pork \$150

Potatoes skins

Mushroom Strudel \$150

Crispy phyllo-based strudel with a simple minced mushroom filling

Chicken Wings \$150

Your choice of mild, hot, or BBQ wings served with blue cheese dressing

Chicken Tenders \$160

Served with ranch dressing, BBQ Sauce, and honey mustard

Bruschetta \$160

Tomatoes, fresh mozzarella, and basil on toasted baguette slices topped with balsamic vinegar reduction