

Butler Passed Hors d'Oeuvres

1 Hour- Select 7 - \$25 pp

Maryland Style Crab Cake | Old Bay Remoulade Sauce | Lemon | Tabasco
Grilled NY Strip | Parmesan Polenta | Truffle Wild Mushrooms | Green Peppercorn Aioli (GF)
Roasted Tomato Toastie | Muenster Cheese | Fig Jam | Multigrain Sourdough
Classic Deviled Egg | Chives | Dijon
Grilled Baja Fish Taco | Blue Corn Taco | Red Cabbage | Tomatillo & Serrano Salsa Verde (GF)
Korean Beef Satay | Gochujang | Crispy Rice
Mac + Cheese Bite | Aged Gouda | Truffle - Arugula Pesto
Smoked Scottish Salmon + Rye Crostini | Dill Crème Fraiche | Lemon
Sweet Pea Parmesan Arancini | Arborio | Mozzarella
Chilled Gulf Shrimp | Spicy Horseradish Cocktail Sauce | Lemon
Tomato + Mozzarella Caprese Bite | Bocconcini Mozzarella | Basil Sea Salt | Aged Balsamic
Yellowfin Tuna Tartare | Jicama | Spicy Kewpie Mayo
Warm Tomato Soup | 3 Cheese Grill Cheese | NY Cheddar | Toasted Brioche
Fried Chicken + Malted Waffle | Bourbon Maple Cream | Smoked Bacon
Tomato + Watermelon Gazpacho | Jerez Vinegar | Cucumber | Basil
Toasted Cashew Chicken Satay | Chipotle Lime - Aioli | Coriander (GF)
Warm Triple Brie + Crispy Buttery Phyllo Bite | Raspberry Conserve | Thyme
Mini Chicken Pot Pie | Thyme Béchamel | Sweet Peas | Puff Pastry | Chives
Curried Chicken Salad | Green Apple | Currants | Walnuts | Mint | Lentil Cracker
Petite Bistro Cheddar Burger | Cornichon | 32' Sauce | Butter Toasted Sesame Bun
"Everything Spiced" Franks in a Blanket | Sesame | Stone Ground Mustard
Beef Tenderloin & Horseradish Crostini | Sourdough Crostini | Roasted Garlic Aioli
Black Truffle Potato Croquette | Roasted Garlic Aioli | Parmesan Reggiano | Lemon
Tuscan Kale Caesar Cone | Parmesan | Preserved Lemon | Rice Paper Cone (GF)

